

de leukste taarten shop



Winter Cake with White Chocolate Buttercream

Snowflakes and ice is the first thing we think of when it comes to winter. So make this Winter Cake for a real winter experience! The Winter Cake consists of a delicious filling of jam and white chocolate buttercream. Decorated with several snowflakes made from Smartflex Sugar Paste and impressive icicles made from FunCakes Isomalt. This Winter Cake is delicious during real winter days!

Boodschappenlijstje



FunCakes Mix for Enchanted Cream®
450g
F10130
€7.35



FunCakes Mix for Sponge Cake Deluxe
500g
F10100
€4.95

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FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Nonpareils Shark Mix 80g

F51580
€2.85



SmartFlex Fondant White Velvet
Vanilla Flavour 1kg

SMF002
€10.75



FunCakes Cake Drum Round Baby Blue
Ø25cm

F80840
€3.25



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



Wilton Decorator Preferred Deep
Round Cake Pan Ø20x7,5cm

03-0-0034
€11.79



FunCakes Edible Glue 22g

F54750
€2.45



FunCakes Flavour Paste White Choco
100g

F56110
€6.15



SmartFlex Fondant Baby Blue Velvet
250g

SMF006
€3.39



FunCakes Decorating Bags 41cm pk/10

F85110
€3.89



Wilton Decorating Tip Open Star #4B

02-0-0159
€2.35



Wilton Decorator Preferred Deep
Round Cake Pan Ø15x7,5cm

03-0-0035
€5.33

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Wilton Cake Leveler 25cm

02-0-0129
€4.15



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.95



PME Dowel Rods Plastic 31cm pk/4

DR125
€4.75



Wilton Comfort Grip Spatula Straight
22,5cm

02-0-0182
€5.65



PME Plunger Cutter Snowflake set/3

SF708
€10.29



Ingredients

- FunCakes Mix for Sponge Cake Deluxe 500 g
- FunCakes Mix for Buttercream 200 g
- FunCakes Mix for Enchanted Cream® 125 g
- FunCakes Flavour Paste White Choco
- FunCakes Bake Release Spray
- FunCakes Nonpareils Shark Mix
- FunCakes Edible Glue
- FunCakes Isomalt
- smartflex Fondant White Vanilla 800 g
- smartflex Fondant Baby Blue Velvet 250 g
- 250 g soft unsalted butter
- 6 eggs
- 125 ml milk
- 200 ml + 40 ml water
- Jam of choice

Supplies

- FunCakes Cake Card Gold/Silver -Round- 15cm
- FunCakes Cake Drum Round Ø25 cm - Baby Blue
- FunCakes Decorating Bags 41 cm
- Wilton -Wide Glide- Rolling Pin 50cm
- Wilton taartzaag 25 cm
- Wilton Nozzle #4B Open Star
- Wilton Comfort Grip Spatula Straight 22,5 cm
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm



- Wilton Decorator Preferred Deep Round Pan Ø 15 x 7,5cm
- Wilton Decorator Preferred Deep Round Pan Ø 20 x 7,5cm
- Scrapcooking Smoother
- Patisse Parchment Paper Sheets 38x30cm pk/20
- PME Snowflake Plunger Cutter set/3
- PME Plastic Dowel Rods (31 cm)

Step 1: Make the FunCakes sponge Cake Deluxe

Preheat the oven to 180 degrees (hot air oven 160 degrees) and grease Wilton baking pans with the FunCakes Bake Release Spray. Make 400g of the FunCakes Mix for Sponge Cake Deluxe with 40ml water and 6 eggs as indicated on the package. Then divide the batter between the two baking pans.

Bake the sponge cakes for about 30-35 minutes until done, and after baking, immediately dump them onto a cake rack to cool well.

Step 2: Make the FunCakes Mix for Buttercream

Make 200 g of the FunCakes Mix for Buttercream with 200 ml of water and finish with 250 g of soft butter as indicated on the package. At last place the FunCakes Flavourpaste White Choco into the buttercream to your taste.

Fill a FunCakes piping bag with Wilton's nozzle #4B Open Star. You can easily do this by putting the piping bag with the nozzle in a glass and then filling the piping bag with the buttercream.



Step 3: Fill and spread the buttercream on the sponge cakes

Using the Wilton cake cutter, cut both sponge cakes twice and fill the layers with jam and buttercream. Repeat with each layer and spread the sponge cakes with a thin layer of buttercream. Then leave both sponge cakes to set in the fridge.

Step 4: Line the sponge cakes with the Smartflex Fondant

Knead the Smartflex Fondant White well until smooth. Sprinkle sugar baking powder on your work surface and roll out the sugar paste with the Wilton rolling stick into an even round shape about 2-3 mm thick. While rolling, always turn the sugar paste a quarter turn to prevent sticking.

Then cover both sponge cakes with the Smartflex Fondant, using a sugar paste smoother to get the sugar paste tight around the sponge cakes.

Step 5: Stack the sponge cakes on top of each other

First place the 20 cm sponge cake on the FunCakes Cake Drum Baby Blue and insert four dowel sticks through the sponge cake. Then use scissors to cut the dowel sticks to size. Cut a cake board to size and place it on top of the sponge cake. Then stack the 15 cm sponge cake on the cake board. This will keep your cake firm on top of each other.

Step 6: Melt the FunCakes Isomalt

Melt the FunCakes Isomalt in the microwave (approx. 700W in a heatproof bowl) or a pan up to 170°C. Every 20-30 seconds, stir the isomalt well until it is completely liquid. Place the bowl/pan in a



bowl with a small amount of cold water for about 10 seconds. Then pour it onto a baking tray lined with baking paper and let the isomalt dry thoroughly.

Step 7: Make the fondant snowflakes

Knead the Smartflex Sugar Paste Blue well and roll out to a thickness of about 2-3 mm thick. Cut out various sizes of snowflakes with the PME Snowflake Plunger Cutters. Then stick the snowflakes to the sides of the cake with some FunCakes Edible Glue.

Step 8: Make the FunCakes Mix for Enchanted Cream

Make the 125g of FunCakes Mix for Enchanted Cream with 125ml of milk as directed on the package. Then put the enchanted cream in a piping bag with the Wilton #4B nozzle.

Step 9: Decorate the Winter Cake

Pipe tufts of the Enchanted Cream around and around the top of the cake, then sprinkle the FunCakes Musket Seed Shark Mix over the tufts. Break the isomalt into pieces and insert them into the tufts on top of the cake.

Step 10: Enjoy a delicious slice of Winter Cake with White Chocolate Enchanted Cream!