Valentine's Day Heart Cake Pink

Does true love go through the stomach with your Valentine? Then this Pink Valentine Heart Cake is perfect as a gift! The cake is made in the shape of a heart and decorated with FunCakes sugar paste. Delicious to share with your loved one!

Boodschappenlijstje

FunCakes Mix for Sponge Cake Deluxe 500g
F10100
€4.95

FunCakes Mix for Buttercream 500g
F10125
€5.09

FunCakes Food Colour Gel Red Earth 30g
F44220
€3.65

FunCakes Flavour Paste Cherry 120g
F56255
€5.99

FunCakes Sparkle Dust Ruby
F41070
€3.89

FunCakes Candy Choco Pearls Large Bordeaux 70g
F52735
€4.25

FunCakes Sugar Paste Old Rose 250g
F20280
€2.85

FunCakes Edible Glue 22g
F54750
€2.45

FunCakes Decorating Bags 41cm pk/10
F85110
€3.89

Wilton Recipe Right Non-Stick Cooling Grid 40x25cm
03-3136
€6.85

Wilton Cake Leveler 25cm
02-0-0129
€4.15

Wilton Comfort Grip Spatula Curved 22,5cm
03-3133
€6.05

Wilton Decorating Tip Open Star #1M
02-0-0151
€2.35

PME Plastic Cutter Heart set/6
PNH2
€4.09

PME Fun Fonts Alphabet Small Collection 1

FF54
€29.89

Katy Sue Silicone Mould Cake System Rope Border

CCS008
€17.45

Dekofee Professional Brush 1

DF0703
€3.95

Ingredients

- FunCakes Mix for Sponge Cake Deluxe 150 g
- FunCakes Mix for Buttercream 125 g
- FunCakes Sugar Paste Red Earth 150 g
- FunCakes Sugar Paste Old Rose 350 g
- FunCakes Food Colour Gel Red Earth
- FunCakes Flavour Paste Cherry
- FunCakes Sparkle Dust Ruby
- FunCakes Candy Choco Pearls Large Bordeaux
- FunCakes Edible Glue
- FunCakes Bake Release Spray
- 150 g soft unsalted butter
- 140 ml water
- 2,5 eggs (approx. 125 g)

Supplies

- FunCakes Decorating Bags 41 cm pk/10
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Taartzaag / Cake Leveler -25cm-
- Wilton -Wide Glide- Rolling Pin 50cm
- Wilton Comfort Grip Spatula Curved 22,5 cm
- PME Deep Heart Cake Pan 15 x 7,5cm
- Wilton Decorating Tip #1M Open Star Carded
- PME Plastic Cutter Heart Set/6
- PME Fun Fonts Alphabet Small - Collection 1
- Katy Sue Mould Cake System Rope Border

Step 1: Bake the Sponge Cake

Preheat the oven to 180°C (160°C for a convection oven) and grease the baking pan with baking spray. Prepare 150 grams of FunCakes Mix for Sponge Cake as indicated on the packaging. Place the batter into the baking pan and bake the sponge cake for approximately 30-35 minutes until done. Immediately turn it out onto a cake rack after baking and let it cool.

Step 2: Make the Buttercream

Prepare 125g of FunCakes Mix for Buttercream as indicated on the packaging. Flavor the buttercream with the flavor paste.

Step 3: Cut and Fill the Sponge Cake

Slice the sponge cake twice using a cake saw, fill, and thinly coat it with buttercream all around. Let the cake set in the refrigerator. Color the remaining buttercream with Red Earth color gel and place it in a piping bag with tip #1M.

Step 4: Cover and Decorate the Cake with Fondant

Knead the Old Rose sugar paste well and roll it out to a thickness of about 2-3 mm. Use it to cover the cake. From the Red Earth fondant, create a decorative border with the largest size rope from the mold, and attach it with some edible glue along the bottom edge of the cake.

Step 5: Create the Text on the Cake

Roll out a piece of Red Earth sugar paste and cut out a heart shape (size of your choice). Use the fun fonts to imprint a message. Use the brush and gold paint to color the letters. Attach this heart to the cake with some edible glue.

Step 6: Decorate the Cake

Pipe small rosettes of buttercream along the top edge of the cake. Put some burgundy pearls in a plastic bag, add some ruby edible luster dust, and shake. Place the pearls on a dollop of cream.

Step 7: Treat your loved one to this delicious Valentine's cake!

This recipe is made possible by FunCakes.