



## Naked cake

This naked cake is great for every party! To make this cake we have coloured the sponge cake light pink. The layer of this cake are filled with delicious summer fruits and whipped cream. We have finished this cake with a beautiful peony rose.

## Boodschappenlijstje



FMM Cutter Peony

CUTPEON  
€7.25



PME Flower Foam Pad

FFP573  
€3.69



Patisse Fondant Roller 20cm

P02066  
€6.49



Rainbow Dust Essentials Edible Glue 25g

RD9345  
€2.85



JEM Tool 12 Petal Frill & Half Round

109SE012  
€4.09



Culpitt Floral Wire White 20 Gauge set/20

1382W  
€4.49



FunCakes Mix for Sponge Cake Deluxe 1kg

F10500  
€5.59

Other materials:

- Styrofoam ball (4 cm)
- 8 (disposable) tablespoons
- Cornstarch
- 3 eggs (approx. 150 gram)
- 20 ml water
- 250 ml whipped cream
- Summer fruits such as raspberries and blueberries

How to make the peony:

Insert the floral wire through the styrofoam ball, let him come out on top, and then plug it in again. Use the floral tape to tape the wires under the ball to each other. Colour a little bit of gum paste light pink. Roll it out very thinly on a little cornstarch. Cut out 12 leaves with the peony cutter in the smallest size. Keep the leaves under a plastic folder. Roll the veining tool on the leaves so they have a little frill. Put them in a spoon so that they dry out a bit around until they are all done. Stick them imbricated in two rounds on the ball with the first round at the top fits so now you cannot see the ball. Now at every layer of the upper edges of the petals stand a little further. Also occurs after each round the next a little bit down on the ball so that the flour is well rounded at the top. Put this way for each measure at least 12 leaves off. The more leaves the fuller the flower. Keep the leaves to continue to dry in the spoons so they are nice and round. Let the flower is ready to dry for two days and then gently dust the edges of the leaves with a flat brush. If you use more dust in the middle of the flower he will slightly darker color.



Make sure all the ingredients for the cake are at room temperature. Preheat the oven to 175°C (convection oven 160°C). Mix 200 gram mixture, 3 eggs and 20 ml water in a bowl. Beat the batter for 7-8 minutes on high speed and then another 2-3 minutes on low speed. Add a bit of pink colouring and a tablespoon of forest fruit flavour to the batter when you are mixing for 2-3 minutes on low speed. Fill a lubricated baking pan with the batter (1/2 till 2/3 full) and bake the cake in approx. 20-25 minutes. Don't open the oven between! The cake is ready when it feels springy to the touch. Release the cake immediately after baking and let it cool down on a cake grid.

Cut the cake in three layers using a cake leveler. Cover every layer with a good layer of whipped cream and some fruits. Cover the fruits with some cream and place the second layer on top. At last place the flower on the cake. Don't do this ahead, because the gum paste could become soft.

