



Cake with Roses

These delicious mini roses cakes are ideal as a treat! Decorate the mini cakes with lovely roses made of royal icing. The 'cornelli' on top of the cake is made with the FunCakes mix for royal icing. Finish the roses cakes with a pink satin ribbon.

Boodschappenlijstje



Wilton Standard Adaptor/Coupler

03-3139
€1.35



Wilton Disposable Decorating Bags pk/12

03-3111
€5.95



Crisco Shortening 450g

23913
€10.45



PME Craft Brush Set

CB1007
€6.89



PME Deep Round Cake Pan Ø 7,5 x 7,5cm

RND033
€2.90



FunCakes Mix for Cupcakes 1 kg

F10505
€6.45



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Food Colour Gel Pink 30 g

F44110
€3.55



FunCakes Mix for Royal Icing 450 g

F10140
€4.95



FunCakes Food Colour Gel Leaf Green 30 g

F44130
€3.55

Other materials:

- Cocktail sticks
- Pink satin ribbon, 12 mm wide

Bake the mini cakes with the cupcake mix and let them cool off on a grate. Coat the cakes with a thin layer of buttercream or apricot jelly and coat them with green fondant. Prepare the Royal Icing, following the instructions on the wrapping. Before you put the icing in the icing bag, whisk it well to make sure the icing is nice and smooth. Use a brush to put a stroke of pink paint in the icing bag, attach tip no. 101 and fill the icing bag with the white icing. Twist the tip, so that the thin end is on the same line as the pink stripe.

First, we make the base of the rose. Lightly grease the pointy ends of the toothpicks with Crisco. This will make it easier to remove the roses from the toothpicks, later. Start off by making the hearts. Hold the toothpick in your non-dominant hand for this. Place the tip right behind the toothpick and spray, while turning the toothpick counter-clockwise. When you return to the starting point, cease putting pressure, move the icing bag downwards and remove it (it should look like the toothpick has a scarf wrapped around). Place the toothpick in a dummie or a piece of foam en let it dry for at least half an hour.

In the meantime, cut out a circle of (baking)paper in the size of the cake and divide it by folding it in 6 parts. Place the paper on the cake and indicate the division with a pinprick. Fill an icing back and place tip no. 002 on it for the arches. To make those, hold the tip with the fondant, put pressure and move away from the cake a little at the same time, moving right. When the arch has the right height and size (see the pinpricks), press the tip back against the fondant and the arch is done. Make six arches on every cake (or on half of the cake).

Now make the 'cornelli' on the top side by letting the icing fall on the cake with a twisting movement (with real cornelli-lace, the icing doesn't connect with each other, this makes it a more difficult technique). Fill the twists with icing until you're satisfied with the effect of the arches.

Finish the roses by spraying the peddles to the base. Hold the icing bag, with tip no. 101 - thin side up, next to the heart, with the top side on the same height. Make, while twisting the toothpick around, 3 peddles, which approx. $\frac{1}{4}$ overlaps the previous peddle. Make a second layer on top of this one, using 5 peddles. Make sure to stay on the same height, keeping the bottom of the tip in contact with the base. With the second layer, twist the end of the tip (the thin side) a little more outward. Let the roses dry.

Attach the roses on the cakes with icing, for example by spraying the leaves on the place you want the rose. Make green icing (using Kelly green) and put this in an icing bag with tip no. 352. Tip the tip sideways (like a bird's peck), put pressure and slowly pull away. Stop putting pressure when the leave is long enough, to your judgment. Attach 3 leaves and place the rose on top. Lastly, place a ribbon at the bottom of the cakes as a finishing touch.