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Loving Cake with Sugar Paste Hearts

Surprise your loved one with this Loving Cake with Sugar Paste Hearts. The cake is made from FunCakes Mix for Sponge Cake and topped with a delicious lemon meringue buttercream. Perfect for romantic occasions, as well as moments to surprise your mother during Mother's Day.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe 500g

F10100
€4.95



FunCakes Mix for Buttercream 500g

F10125
€5.09



Wilton Standard Adaptor/Coupler

03-3139
€1.35



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85

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FunCakes Flavour Paste Lemon
Meringue 100g

F56310
€6.25



Wilton Decorating Tip Open Star #4B

02-0-0159
€2.35



Wilton Cake Leveler 25cm

02-0-0129
€4.15



FunCakes Food Colour Gel Old Rose
30g

F44210
€3.65



FunCakes Food Colour Gel Pink 30g

F44110
€3.65



Wilton Decorating Tip Open Star #032

02-0-0155
€1.69



FunCakes Sprinkle Medley Beloved 65g

F51475
€3.29



FunCakes Fondant Covering Paste
White 500g

F20800
€5.99



Ingredients

- FunCakes Mix for Sponge Cake Deluxe 150 g
- FunCakes Mix for Buttercream 200 g
- FunCakes Covering Paste White 500 g
- FunCakes Food Colour Gel Old Pink
- FunCakes Food Colour Gel Pink
- FunCakes Flavour Paste Lemon Meringue
- FunCakes Sprinkle Medley Beloved
- FunCakes Bake Release Spray
- 250 g unsalted butter
- 3 eggs (approx. 150 g)
- 215 ml water

Supplies

- Wilton Extra Deep Round Baking Pan Ø 15 x 10 cm
- Wilton Cake Leveler 25cm
- Wilton Cooling Grid 40x25cm
- Wilton Wide Glide Rolling Pin 50cm
- Wilton Wide Glide Rolling Pin with Rings
- Wilton Decorating Tip #4B
- 4x Wilton Decorating Tip #032
- 4x Wilton Standard Adaptor
- PME Heart Cookie Cutter Set/3

Ideally make the hearts one or two days earlier so they are dry enough to use.



Step 1: Make the Sponge Cake

Preheat the oven to 180°C (convection oven 160°C) and grease the baking pan with the FunCakes Bake Release Spray. Prepare 150 g FunCakes Mix for Sponge Cake Deluxe as indicated on the package. Spoon this into the baking pan and bake the cake for about 30-35 minutes. Let the cake cool down by using a cooling grid.

Step 2: Make the buttercream

Prepare 200 g FunCakes Mix for Buttercream as indicated on the package and flavour with the FunCakes Flavour Paste.

Step 3: Cut and fill the cake

Using the cake leveler, cut the cake 2x. Fill and spread the cake all around with buttercream and leave to set in the fridge.

Step 4: Color the buttercream

Divide the rest of the buttercream into five different bowls and colour it with the FunCakes Food Color Gels. For darker colours add a little more Food Colour Gel. Put all the coloured creams in a decorating bag with adaptor and decorating tip #032 and #4B.

Step 5: Line the cake with sugar paste

Knead the FunCakes Covering Paste well and roll it out to a thickness of 1 ½ to 2 mm and line the cake with it. Color the rest of the fondant in various shades with the Food Color Gels. Roll it out thinly and cut out different sizes of hearts. Let it air dry.



Step 6: Decorate the cake

Pipe the different colors of buttercream as you see fit on the cake. Sprinkle some of the medley on top and further decorate the cake with the fondant hearts which you stick right into the cream.

Step 7: Enjoy this loving cake with your loved one!

This recipe is made possible by FunCakes