



Happy Naked Cake with Flowers

This happy Naked Cake is ideal for a summerparty! With beautiful edible flowers and leafs added on the cake, you can create a spectaculair cake in no time! With tasty apricot flavour, just to die for...

Boodschappenlijstje



FunCakes Mix for Buttercream 1kg

F10560
€5.99



FunCakes Mix for Sponge Cake Deluxe 1kg

F10500
€5.59



FunCakes Flavour Paste Peach 120g

F56290
€5.89



FunCakes Bake Release Spray 200ml

F54100
€4.99



Wilton Dowel Rods Plastic set/4

05-0-0028
€3.59



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



PME Palette Knife Angled Blade 23cm

PK1013
€4.99

Ingredients

- FunCakes Mix for Buttercream 400
- FunCakes Mix for Sponge Cake Deluxe 980
- FunCakes Flavour Paste Peach
- FunCakes Bake Release Spray
- 98 ml water
- 15 eggs
- 400 ml water
- 500 gram soft unsalted butter
- Edible flowers and leaves

Supplies

- FunCakes Cake Card Gold/Silver -Square- 25cm pk/3
- Wilton Dowel Rods Plastic set/4
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- PME Palette Knife Angled Blade -23 cm-
- PME Extra Deep Square Pan 20 x 20 x 10cm
- PME Extra Deep Square Pan 25 x 25 x 10cm
- PME Extra Deep Square Pan 15 x 15 x 10cm

Step 1: Make the buttercream mixture

Mix 400 g of FunCakes mix with 400 ml of water, beat the mixture with a whisk and allow this mixture to set for at least one hour at room temperature.

Step 2: Bake the sponge cakes

Preheat the oven to 175°C (hot-air oven 160°C). Process the ingredients at room temperature. Put 400 grams of sponge cake mix together with 6 eggs and 40 ml water in a mixing bowl and mix on high speed for 8 minutes to a shiny batter, then continue mixing on the lowest setting for another 2 minutes. Put this into the 25 cm baking pan, bake the sponge cake in about 40-45 minutes and after baking dump onto a cake rack to cool.

Then put the 580 grams of sponge cake mix together with the 9 eggs and 58 ml water in a mixing bowl and mix this again on high speed for 8 minutes to a shiny batter and then mix it for another 2 minutes on the lowest setting. Divide this between the 20 and 15 cm baking pans and bake these cookies for about 30-35 minutes until done. Dump them onto a cake rack and let cool.

Step 3: Finish the buttercream and fill the cake

Meanwhile, continue to finish the buttercream as directed on the package and flavor it with the flavor paste of your choice. Cut all 3 cookies twice and fill with buttercream.

Step 4: Spread and decorate the cake

Coat the outside of the cookies with buttercream as well so you can see pieces of the cookie through



it. Set aside in the refrigerator so it can set well. Place each cake on a piece of gold/silver cardboard cut to size and stack the cakes with plastic dowels between each layer. Decorate the cake with the edible flowers and leaves.