

de leukste taarten shop



Cheerful quilling cake

Quilling is a beautiful technique to decorate cakes. In this recipe we have decorated this festive stacked cake with flowers, leaves and curls.

Boodschappenlijstje



PME Extra Deep Round Cake Pan
Ø17,5x10cm

RND074
€13.85



PME Extra Deep Round Cake Pan
Ø22,5x10cm

RND094
€20.05



Rainbow Dust Essentials Edible Glue
50g

RD9340
€4.95



PME Dowel Rods Wood pk/12

DR1008
€4.09

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Other materials:

- 10 eggs (approx. 500 gram)
- 66 ml water
- 300 gram unsalted butter
- 250 gram water
- Knife
- Clean secateurs
- Icing sugar
- Brush

Make sure all the ingredients are at room temperature. Preheat the oven to 175°C (convection oven 160°C). Mix 660 gram mixture, 10 eggs and 66 ml water in a bowl. Beat the batter for 7-8 minutes on high speed and then another 2-3 minutes on low speed. Divide the batter over the pans (1/2 till 2/3 full) and bake the cake in approx. 35-40 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.

Add 250 ml of water to 250 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 300 grams of unsalted butter for approx. 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes). Keep some white buttercream separately, add the raspberry flavour to the rest of the cream.

Mix 150 gram mix for custard cream with 375 ml water. Beat the cream with a whisk or a mixer in approx. 5 minutes to a smooth batter. Let the cream stiffen in the fridge, before you use it.

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Keep 800 gram white fondant separately in a bag of a bucket with lid. Divide the rest of the fondant in pieces and colour them with the icing colours of your choice. Place every piece of fondant in a bag, so it won't dry out. Cut both cakes twice with the cake leveler. Cover the bottom layer with the raspberry buttercream, place the second layer on top and lubricate this layer with the custard cream. Place the last layer on top and cover the whole cake with the cream. Place the cakes in the fridge.

Knead the white fondant well and roll out 600 gram on a with icing sugar covered work surface. Use this to cover the big cake. Use the remaining cake to cover the smaller cake. Place both cakes back in the fridge.

Take a piece of coloured fondant and roll this out to a thickness of 2 mm. Set the multi ribbon cutter and cut out even strips fondant. Cut if necessary until the desired size. Paste the ends of the strips together using edible glue. Make on this way a lot of leaves for the flowers and also some curls for decoration. To do this, lubricate some edible glue on a strip of fondant and role it up. If you want to make green leaves. Then first make the petal and then squeeze the ends a bit together, this creates an edge to your leaf. Let this dry for a few hours.

Cut a minimum of 4 dowels on the height of the bottom cake and carefully stick them in the cake. Place the smaller cake on the cake board and place this on top of the bottom cake. As last, place with help of edible glue and some tooth picks, the flowers, leaves and curls on their place. For the flowers that will be placed on the side, it is advisable to make these flowers a day advance, so they can dry good and won't fall apart. If desired, you can make all the leaves and flowers a day in advance.