



## Lovely cake for Mother's Day

Surprise your Mother on Mother's Day with a delicious cake! This cake has an icing sheet that is been attached with cross stiches in different colours of icing. This gives the cake a fun and special effect.

## Boodschappenlijstje

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Sugarflair Max Concentrate Paste  
Colour Red Extra 42g

C101  
€8.36



PME Deep Round Cake Pan Ø25x7,5cm

RND103  
€18.35



Rainbow Dust Essentials Edible Glue  
25g

RD9345  
€2.95

Other materials:

- 6 eggs (approx. 300 gram)
- Icing sheet with an embroidery pattern of a rose ([Deleukstetaartenprints.nl](http://Deleukstetaartenprints.nl))
- 100 ml water
- Strawberry jam
- 250 ml cream
- Apricot jam

Preheat the oven to 175°C (convection oven 160°C). Mix 400 gram mix for Sponge Cake with 6 eggs and 40 ml water in a bowl. Mix it 7-8 minutes on high speed and then on 2-3 minutes on low speed. Fill an ingreased baking pan with the batter and bake the cake in approx. 40 minutes. Let the cake cool down after baking. Cut the cake twice after cooling down.

Beat 250 ml cream. Mix 50 gram mix for bavarois with 60 ml lukewarm water and then carefully fold in the whipped cream with a spatula. Let this stiffen for 10 minutes in the fridge.

Cover the bottom layer of the cake with the bavarois, place the second layer on top. Cover the second layer with strawberry jam and place the last layer on top.

Place the jar or apricot jam in the microwave and heat it on low power. Please note... the jam may not be cooked, so they close the microwave. Hang the sieve above a bowl, fill the sieve with the heated jam and press the jam true the sieve with the back of a spoon. Add a tablespoon of water to the mixture and stir it. The apricot jelly is now ready to use.

Cover the whole cake with the apricot jelly. Take 750 gram white fondant and colour this pink. Colour the rest of the fondant red. Roll the fondant out on a whit icing sugar covered work surface. Cover the cake, make the edges nice and smoothly with the smoother. Roll out the red fondant and cut out a circle just a bit bigger than the top of the cake. Place the circle with edible glue on the cake.

Prepare the royal icing, according to the instructions on the package. Divide the icing over 5 bowls. Colour 1 bowl red, 1 bowl brown, 1 bowl green and 1 bowl pink. Keep 1 bowl white. Cut of the top of the decorating bags and place the tips in the bags. Fill the bags with the different colours of icing. Place the icing under a wet towel until you need it.

Cut out the icing sheet and place this on the cake with some piping gel. Make with the icing small cross stitches, follow the pattern in the colour. Attach the icing sheet with some stitches.

Use the Wilton mold to make buttons and use some dust to make them gold. Place the buttons along the cake with some edible glue. Make some stitches with icing in the holes of the buttons. Roll out a bit of pink fondant to a long border and use the multi ribbon cutter to turn it into a measure tape. Place the ribbon along the cake with some edible glue. Mark the centimeters on the ribbon with a food pen.