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Valentine Heart Cake

Open the heart of your loved one with this easy and elegant Valentine's Day creation! This beautiful heart was made by Salt Sugar and Taste especially for Valentine's Day. For whom are you going to make this beautiful Valentine's Heart Cake?

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€4.95



FunCakes Modelling Paste White 250g

F20780
€1.28



FunCakes Food Colour Paste Red 30g

F45070
€2.69



Patisse Cake Leveler 31cm

P01792
€7.19

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Patisse Fondant Roller 20cm

P02066
€6.65



FunCakes Fondant Bright White 1kg

F20500
€9.49



FunCakes Fondant Forest Green 250g

F20175
€2.85



FunCakes Edible Glue 50g

F54755
€3.25



PME Plunger Cutter Rose leaf set/3

RL530
€8.85



FunCakes Icing Sugar 900g

F10545
€5.89



FunCakes Colour Dust Black

F45200
€3.49



FunCakes Mix for Enchanted Cream®
450g

F10130
€7.35



FunCakes Colour Dust Dark Chocolate

F45205
€3.49



Ingredients for Valentine Heart Cake

- FunCakes Mix for Sponge Cake Deluxe 500g
- FunCakes Mix for Enchanted Cream 450g
- FunCakes Modelling Paste White 250g
- FunCakes Edible Colour Paste Red 30g
- FunCakes Fondant Forest Green 250g
- FunCakes Icing Sugar 900g
- FunCakes Fondant White 1kg
- FunCakes Edible FunColours Dust Dark Chocolate
- FunCakes Edible Dust Black
- RD Metallic Food Paint Dark Gold 25ml
- Sugarflair Edible Glitter Lustre Antique Gold 2g
- FunCakes Edible Glue 50g
- 7-8 eggs
- 235 ml water
- 185 ml milk

Other necessities for Valentine Heart Cake

- PME Deep Heart Cake Pan 30 x 7,5 cm
- Patisse Cake Leveler 31cm
- Patisse Fondant Roller 20cm
- Scrapcooking Brush
- PME Calyx Cutter Set/3
- PME Rose Leaf Plunger Cutter Medium 30mm
- Karen Davies Mould Rustic Birch by Alice
- Katy Sue Mould Locks and Key



Step 1: Prepare the batter and filling for the Valentine Heart Cake

Preheat the oven to 175 ° C (convection oven 160 ° C). Then get started with the FunCakes Baking Mix for Sponge Cake. You do this by mixing 500 grams of the mix with the eggs and 50 ml of water. Mix the batter on high speed for about 7-8 minutes and then on low speed for another 2-3 minutes. Before filling the heart-shaped baking pan with the batter, grease it well. Then it is time to bake the sponge cake (40-45 min).

When sponge cake is in the oven you can continue with the Enchanted Cream. Use 275 grams of the FunCakes Mix for Enchanted Cream and mix it with 185 ml of milk and 185 ml of water for 3 minutes at high speed. As soon as the sponge cake is ready, cut it in half and spread a layer of Enchanted Cream on the inside. Then put the halves back together and now also cover the outside with a layer of the Enchanted Cream.

Step 2: Get started with the roses for the Valentine Heart Cake

You can make the roses for the cake two days in advance. Use the white modeling paste from FunCakes and color it red with the red coloring.

For the large rose, roll a little bit of the red paste in the shape of a cone, which forms the base of the rose. For the rose petals you then make 9 small fondant balls which you roll flat with the roller and then cut out circles. Use the fine brush with a little water to attach the first petal around the cone. You repeat this for two more circles to make the first button. Pull back the first rose petal a little and add the third under it. In the same way you also make the second round of rose petals. Open the rose petals and squeeze the excess at the bottom of the rose if necessary. To make the small rose, do the same but just make the cone and 3 rose petals.



Then take the green fondant and the calyx and rose leaf cutter and make a calyx and two leaves for each rose.

Step 3: Get started with the birch for the outside of the Valentine Heart Cake

Dust the birch and tree bark form of Karen Davies with a little icing sugar from FunCakes. Use the white fondant for the birch-look on the outside of the cake.

First roll out the fondant with the rolling pin until it is large enough to fit the birch shape (note: you need to repeat this process a few times). Then place the fondant in the mould and make sure that the fondant is pressed well. Then turn the mold over and gently release the fondant. Repeat this process a few times until you have enough to cover the cake.

Start by covering the sides and then the top of the cake. As soon as the cake is completely covered with the birch pattern, it must of course also be beautifully colored. Use the dark brown and black color powders from FunCakes and a brush.

Step 4: Make the lock and key for the Valentine Heart Cake

To finish the cake completely, decorate it with a beautiful lock with key. For this you use the mould from Katy Sue and white fondant. Push the white fondant into the mould so that it takes on the shape of the lock and key, then carefully remove the fondant and cut away the excess fondant. Let this dry for an hour!

When the fondant has dried for an hour, you can start coloring it with the dark golden metallic food paint. Let the paint dry for a few minutes and then dust it with Sugarflair's antique gold edible gloss powder. Now use the edible glue to stick the roses, the lock and the key on the cake. Enjoy ♥!