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Cartoon Cake with Hearts

Are you already familiar with the Cartoon trend? Make it yourself now with this recipe for this delicious Cartoon Cake with Hearts! The cake is filled with FunCakes Buttercream and decorated with Smartflex Fondant. Surprise your loved one with this cake during Valentine's Day, Mother's Day or even Father's Day, because we all know that love goes through the stomach. This cake is also perfect as a Valentine's Day dessert!

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€4.95



FunCakes Food Colour Gel Pink 30g

F44110
€3.65



FunCakes Edible Glue 22g

F54750
€2.45



SmartFlex Fondant Baby Pink Velvet
250g

SMF007
€3.39

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SmartFlex Fondant Red Velvet 1kg

SMF004
€12.75



SmartFlex Fondant White Velvet
Vanilla Flavour 250g

SMF001
€3.25



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



ScrapCooking Sugarpaste Fondant
Extruder

SC5098
€10.68



Patisse Cake Leveler 31cm

P01792
€7.19



FunCakes Mix for Buttercream 500g

F10125
€5.09



SmartFlex Fondant Black Velvet 250g

SMF010
€3.39



Crisco Shortening All-Vegetable 450g

23913
€10.75



Dr. Oetker Fondant Smoother set/2

DRO1040
€6.99



Patisse Cookie Cutter Heart set/5

P02013
€5.85



Culpitt Floral Wire Silver 24 Gauge
set/50

1384SIL
€8.89



PME Flower Pics Small pk/12

FP300
€4.05

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PME Deep Heart Cake Pan 20x7,5cm

HRT083
€15.49



FunCakes Cake Drum Heart Silver
27,5cm

F80750
€5.99



Ingredients

- FunCakes Mix for Sponge Cake Deluxe 500 g
- FunCakes Mix for Buttercream 500 g
- FunCakes Food Colour Gel Pink 30 g
- FunCakes Edible Glue 22 g
- FunCakes Bake Release Spray 200ml
- SmartFlex Fondant Baby Pink Velvet 250g
- SmartFlex Fondant Red Velvet 1kg
- SmartFlex Fondant Black Velvet 250g
- SmartFlex Fondant White Velvet Vanille 250g
- Crisco Shortening 450g
- 8 eggs
- 200 ml + 50 ml water
- 250 g soft unsalted butter

Supplies

- Wilton -Wide Glide- Rolling Pin 50cm
- Wilton Taartzaag / Cake Leveler -25cm-
- Wilton Decorator Preferred Heart Pan 20x5cm
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Dr. Oetker Fondant Smoother Set/2
- ScrapCooking Sugarpaste Fondant Extruder
- Patisse Cookie Cutter Heart Set/5
- Culpitt Floral Wire Silver set/50 -24 gauge-
- PME Flower Pics Small pk/12



Step 1: Make the sugar paste hearts

Knead some of the Smartflex Sugar Paste Red, Pink and White well until the sugar paste is smooth and roll out the sugar paste to a thickness of about 2 mm. Then cut out the sugar paste with the smallest Patisse Cookie Cutter Heart. Cut a Culpitt Flower Wire Silver into three sections, dip the end in the FunCakes Edible Glue and insert this into the cut-out hearts. Ideally, let this dry for a day.

Step 2: Make the black sugar paste borders

Knead some of the Smartflex sugar Paste Black with some Crisco Shortening to help you get the sugar paste out of the extruder better. Then place your sugar paste in the Scrapcooking Fondant Extruder and keep turning until a string of black sugar paste comes out of the extruder. Then make black borders around the sugar paste hearts and stick it on with some edible glue. Leave this to dry for a few hours.

Step 3: Make the FunCakes Mix for Sponge Cake

Grease the Wilton Baking Mould Heart with baking spray and preheat the oven to 180 degrees (hot air oven 160 degrees). Then prepare 250g FunCakes Mix for Sponge Cake with 4 eggs and 25ml water as directed on the package. Colour the batter light pink with the FunCakes Food Colour Gel Pink.

Place the batter into the greased pan and bake the sponge cake for about 30-35 minutes. Immediately after baking, dump onto a cake rack and leave it to cool. Make a second sponge cake in the same way and colour it dark pink with FunCakes Food Colour Gel Pink. Add some more food colouring to get a dark pink colour.



Step 4: Make the FunCakes Mix for Buttercream

Make 200 g of the FunCakes Mix for Buttercream with 200 ml of water and top it off with 250 g of soft unsalted buttercream as indicated on the package.

Step 5: Fill and cover the sponge cake with buttercream

Cut both sponge cakes once or twice with the cake leveler, depending on how many layers you want. Fill the sponge cake with the made buttercream and stack the light pink and dark pink biscuits alternately. Then spread the cake all around and put it in the fridge for an hour to allow the buttercream to set.

Step 6: Line the biscuit with the Smartflex Sugar Paste

Knead the rest of the Smartflex Sugar Paste Red well and roll out the sugar paste to a thickness of about 2 mm. Line the cake with this and smooth the fondant nicely using the Dr. Oetker Fondant Smoother.

Step 7: Decorate the cake with sugar paste

Knead the Smartflex Pink sugar paste smoothly and roll this into a long thin strand. Press this slightly flat with your finger. Stick this to the centre of the cake with some edible glue. Then line the whole cake with black lines of fondant to create a cartoon effect.

Roll out some white and pink sugar paste thinly and cut out various sizes of hearts with the Patisse Heart Cookie Cutter. Stick the hearts onto the cake with some edible glue and outline them with a



black line of fondant.

Press a small piece of sugar paste into the PME Flower Pics and stick this into the cake. Place the hearts on wire in the pics.

Step 8: Surprise a loved one with this delicious Cartoon Cake with Hearts!