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Flower Buttercream Cake

Bring spring into your home with this colourful flower cake! Using soft buttercream and a palette knife, you can create delicate flowers and leaves that make this cake perfect for a spring party, Easter, or a sunny birthday celebration.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€4.95



FunCakes Mix for Swiss Meringue
Buttercream 400g

F10145
€5.19



FunCakes Mix for Crème Pâtissière
500g

F10150
€6.25



FunCakes Food Colour Gel Yellow 30g

F44115
€3.65

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FunCakes Food Colour Gel Purple 30g

F44120
€3.65



FunCakes Food Colour Gel Orange 30g

F44145
€3.65



FunCakes Food Colour Gel Bright Green 30g

F44155
€3.65



FunCakes Food Colour Gel Light Beige 30g

F44185
€3.65



FunCakes Soft Pearls Medium Gold 60g

F53570
€3.79



FunCakes Nonpareils Gold 80g

F51985
€2.99



FunCakes Clear Piping Gel 350g

F54410
€6.69



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



Wilton Basic Turntable

03-3120
€11.85



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Wilton Cake Leveler 25cm

02-0-0129
€4.15



Wilton Comfort Grip Spatula Angled 22,5cm

03-3133
€6.05

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Wilton Decorating Tip Open Star #018

02-0-0215
€1.65



LOYAL Spatula Angled Pointed 10cm

T202-4RP
€5.99



Ingredients:

- 330 g FunCakes Mix for Sponge Cake Deluxe
- 300 g FunCakes Mix for Swiss Meringue Buttercream
- 100 g FunCakes Mix for Crème Pâtisserie
- FunCakes Food Colour Gel Yellow
- FunCakes Food Colour Gel Purple
- FunCakes Food Colour Gel Orange
- FunCakes Food Colour Gel Bright Green
- FunCakes Food Colour Gel Light Beige
- FunCakes Soft Pearls Medium Gold
- FunCakes Nonpareils Gold
- FunCakes Clear Piping Gel
- FunCakes Bake Release Spray
- 660 g unsalted butter
- 5 eggs (approx. 250 g)

Necessities:

- FunCakes Decorating Bags 30 cm
- 2x Wilton Extra Deep Round Cake Pan Ø15 x 10 cm
- Wilton Basic Turntable
- Wilton Recipe Right Non-Stick Cooling Grid 40 x 25 cm
- Wilton Small Cake Leveler 25 cm
- Wilton Comfort Grip Spatula Angled 22,5 cm
- Wilton Decorating Tip #018 Open Star
- LOYAL Spatula Angled and Pointed 10 cm



Step 1: Bake the sponge cakes

Preheat the oven to 180°C (convection oven 160°C) and grease the baking pans with baking spray.

Prepare 330 g FunCakes Mix for Sponge Cake Deluxe as indicated on the package. Divide the batter evenly between the two baking pans and bake the cakes for 30-35 minutes until done. Turn the cakes out onto a cooling rack immediately after baking and allow them to cool completely.

Step 2: Prepare the fillings

Prepare 100 g FunCakes Mix for Crème Pâtisserie as indicated on the package and place it in the refrigerator to set.

Prepare 300 g FunCakes Mix for Swiss Meringue Buttercream as indicated on the package. It is recommended to make the buttercream in three separate batches so the cream becomes light in colour and silky smooth.

Step 3: Fill and stack the cake

Use a cake leveler to cut both sponge cakes into two layers.

Fill and stack the cake layers using the Crème Pâtisserie and Swiss Meringue Buttercream. Cover the outside of the cake with a thin crumb coat of uncoloured buttercream and place the cake in the refrigerator for 1 hour to set.



Step 4: Cover the cake

Colour a portion of the buttercream with FunCakes Food Colour Gel Light Beige to create a soft yellow shade. Cover the cake with a slightly thicker layer of this buttercream.

Step 5: Decorate the cake

Divide the remaining buttercream into four portions and colour them with the yellow, purple, orange and green food colour gels to create soft pastel colours.

Use a small pointed palette knife to apply small amounts of buttercream onto the cake and gently pull away to create flowers and leaves. Add more flowers and leaves and deepen the colours slightly for a layered floral effect.

Fit a decorating bag with Wilton decorating tip #018 and pipe small stars in the centre of some flowers. For the remaining flowers, attach gold nonpareils with a small amount of clear piping gel and finish with gold sugar pearls in the centre.

This recipe is made possible in part by FunCakes.