



## Happy Naked Cake with flowers

This happy Naked Cake is ideal for a summerparty! With beautiful edible flowers and leafs added on the cake, you can create a spectaculair cake in no time! With tasty apricot flavour, just to die for...

## Boodschappenlijstje



FunCakes Mix pour Crème au Beurre 1 kg

F10560  
7,49 €



FunCakes Spray de Graissage-Démoulage 200 mL

F54100  
4,99 €



FunCakes Mix pour Génoise Deluxe 4 kg

F10800  
24,35 €



LorAnn Super Strength Flavor - Sparkling Wine - 3.7 ml

L0550  
2,29 €



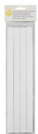
FunCakes Cake Drum Rond Ø30,5cm

F80895  
2,95 €



FunCakes Cake Board Rond Ø20cm

F80620  
1,29 €



Wilton Tiges Support Plastique set/4

05-0-0028  
3,59 €



Wilton Decorator Preferred Moule Profond Rond Ø 20 x 7,5cm

03-0-0034  
11,05 €



Patisse Grille de Refroidissement Anti-adhésive 40x25cm

P10578  
7,39 €



PME Cake Leveler Large -40 cm-

CL18  
11,79 €



PME Palette Knife Angled Blade -23 cm-

PK1013  
4,99 €

**Materials:**

- 98 ml water
- 15 eggs
- 400 ml water
- 500 gram soft unsalted butter
- Edible flowers and leafs

**Preparation:**

Preheat the oven to 160°C (convection oven 160°C) . Prepare 400 gram of Mix for Buttercream and 400 gram Mix for Sponge Cake as indicated on the package or in the basic recipes for [buttercream](#) and [sponge cake](#). Put the buttercream aside. Grease the 25 cm baking pan with Bake Release Spray, divide the sponge cake batter into the square baking pan and bake de sponge cake for 40-45 minutes. Release it on a cooling grid after baking to cool down.

Prepare 580 gram of Mix for Sponge Cake as indicated on the package or in the basic recipes [sponge cake](#). Grease the 20 and 15 cm baking pans with Bake Release Spray, divide the sponge cake batter into the square baking pans and bake de sponge cakes for 30-35 minutes. Release them on a cooling grid after baking to cool down.

Finish the buttercream as indicated on the package and add the peach flavouring to your taste. Cut all the sponge cakes twice in even layers with the cake leveler and fill all layers with buttercream. Stack the layers nice and even per sponge cake and put the buttercream in a thin layer on the top and the sides of the cake.

Stack the cakes, using a cake board and dowels.

Finish the cake by placing the edible flowers and leafs on top and on the sides of the cake