

SPOTLIGHT

AUSTRALIAN PROTEA CAKE

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PROJECT SHEET



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AUSTRALIAN PROTEA CAKE

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WHAT YOU'LL NEED

Cake Equipment:

- 8-inch Mondo Pro round cake pan
- 12-inch Mondo cake board
- Mondo buttercream scraper
- Mondo cranked spatula (optional)
- Mondo cake turntable (optional)

Cake Decorating:

- Over the Top white buttercream
- Over the Top edible gold leaf
- Spotlight faux flowers - 1 x king protea,
4 x eucalyptus sprays green/pink,
4 x eucalyptus flower spray

INSTRUCTIONS

Step 1 - Using the 8-inch cake pan, bake 3 or 4 layers of your favourite flavoured cake. Let them cool ready for decorating and trim to level.

Step 2 - Spread a small amount of white buttercream in the centre of the 8-inch cake board and place the first layer of the cake on top of the buttercream on the cake board.

Step 3 - Cover the cake layer's top with buttercream and place the next cake on top of the cake layer. Repeat process.

Step 4 -Once all cake layers have been placed, cover the whole cake with a thin layer of white buttercream, smoothing out the sides with a smoother or cranked spatula.

Step 5 - Cut your faux flowers to the desired length and wrap the ends with green floral tape. Place the King Protea on the top of the cake off-centre. Then place the eucalyptus sprays around the King Protea. Place some eucalyptus pink flowers at the bottom of the cake on the opposite side.