

# BURN- away cakes

CRAFTED WITH  
WAFER PAPER

## BURN-AWAY CAKE (15 CM)

PREPARATION TIME: 1,5 HOURS

WAITING TIME: 1,5 HOURS

SERVES: 10

This is a basic burn-away cake recipe, as an example. You are free to use any ingredient of your choice and decorate the cake the way you like.

## INGREDIENTS

- 200 grams of your favorite biscuit mix
- 330 grams of your go-to buttercream mix
- 250 grams strawberry cake filling
- 2 drops of key lime flavouring
- extra supplies needed for the biscuit and buttercream mixes

## BAKING AND DECORATING SUPPLIES

- Cake pan round Ø15 x 10 cm
- Cooking spray
- Palette knife
- Piping nozzle
- Piping bag
- Scraper 25 cm
- Cake saw/cake leveler 30 cm
- Sprinkles
- Lighter
- 1 print on 0.6 mm thick wafer paper, approximately Ø15 cm
- 1 print on icing sheet or 0.3 mm thin wafer paper, approximately Ø15cm

## RECIPE

### MAKING THE CAKE AND THE BUTTERCREAM

- 1 Bake the biscuit cake according to the recipe.
- 2 Don't forget to spray the cake pan, before adding the mix.
- 3 After baking let the cake cool down completely on a rack.
- 4 Mix the buttercream according to the recipe into a smooth cream.

### FILLING AND DECORATING THE CAKE

- 1 Slice the cake into 4 equal parts with the cake leveler.
- 2 Spread the buttercream and the cake filling between the layers
- 2 Cover the cake all over with a thin layer of buttercream.
- 3 Place the cake in the refrigerator for 20 minutes.
- 4 Spread a thick layer around and on top of the cake with a palette knife
- 5 Scrape the sides and top of the cake completely.

### FINALIZE THE DECORATION

- 1 Attach the piping nozzle to the piping bag and cut off the end of the bag.
- 2 Place the remaining buttercream in the piping bag.
- 3 Cut-out the icing sheet and wafer paper prints to be approximately 1 centimeter larger than the cake.
- 4 Place the icing sheet on top of the buttercream on the cake.
- 5 For a height difference between the icing sheet and the wafer paper, pipe 2 layers of buttercream around the edge of the print.
- 6 Place the wafer print on top of the buttercream.
- 7 Pipe a decorative border over the edge of the wafer print.
- 8 Decorate the edge with sprinkles.

WHEN THE MOMENT IS THERE, LIGHT THE WAFER  
PRINT IN THE CENTER WITH A LIGHTER.