



Sugar paste cake

40'

Hands on

1 hour'

Hands off

25'

Cook Time

20

Portion(s)

3

Difficulty



Method

For the cake

- Preheat the oven to 180° C (356° F) set to fan.
- In a mixer's bowl, beat the butter and the sugar with the paddle attachment at high speed, until the mixture is fluffy, white, and double in volume.
- Add the eggs one by one and each time, wait for the mixture to be homogenized before adding the next egg.
- Lastly, add the vanilla extract and flour.
- Keep beating just until the mixture is homogenized.
- Remove from the bowl and pour the mixture into four buttered and floured [baking pans](#) or into 20 cm round cookie cutters. If you want, you can line them with parchment paper.
- Bake for 25 minutes. To check that they are done, stick a toothpick inside and if it comes out clean, then they are ready.
- When the cake layers are ready, remove them from the oven, set aside for 15 minutes to cool on a [rack](#), and then take them out of the pans and set them on the rack to cool completely.

For the buttercream

- In a mixer's bowl, beat the butter with the paddle attachment at medium speed, until fluffy.
- Add the sifted sugar in 2 batches and after the first batch add the milk, too. Then, add the vanilla extract.
- Keep beating your mixture with the paddle attachment, until it is fluffy and high in volume. It is ready when the sugar is almost dissolved into the cream.

To assemble

- Place one of the four cake layers onto a working surface or onto a [cake stand](#).
- Spread the ¼ of the buttercream with a [spatula](#).
- Add one more cake layer on top, and spread again the ¼ of the buttercream.

Ingredients

For the cake

- 440 g butter, room temperature
- 440 g sugar
- 8 eggs, large
- 1 tablespoon vanilla extract
- 440 g self-rising flour

For the buttercream

- 230 g butter, room temperature
- 800 g icing sugar, sifted
- 80 g whole milk
- 2 teaspoons vanilla extract

For the decoration

- 1 kilo [black sugar paste](#)
- 2 tablespoons icing sugar, for rolling out the sugar paste
- 200 g [white sugar paste](#)
- a little margarine, for the assembling

Alternatively

- 1.200 g white sugar paste (1 kilo will become green and 200 g white)
- ½ teaspoon [green food coloring paste](#)

Διατροφικός πίνακας

Nutrition information per portion

819 Calories (kcal)	31.0 Total Fat (g)	18.0 Saturated Fat (g)	130.0 Total Carbs (g)
41%	44%	90%	50%
111.0 Sugars (g)	5.8 Protein (g)	0.9 Fibre (g)	0.32 Sodium (g)
123 %	12%	4%	5%

- Add the third and fourth cake layer by following the same process.
- Cover the cake all around with the remaining buttercream and make its surface smooth by using a big spatula or a knife.

For the sugar paste

- Start kneading the [black sugar paste](#) well, so that it softens, by using your [hands](#).
- Your goal is to have a black sugar paste with an elastic texture, in order to be able to work with it better.
- Spread a big piece of parchment paper on your working surface, place the sugar paste on top, and roll it out with the special [rolling pin](#).
- [Sprinkle](#) some icing sugar so that the sugar paste doesn't stick to the parchment paper.
- Be careful to maintain its round shape for as long as you are rolling it out. You want the thickness of the sugar paste to be 4 mm and the diameter 4-5 cm bigger than the cake's diameter
- Cover the cake with the sugar paste very carefully.
- As you cover it, be careful not to leave any gaps between the sugar paste and the cake, so that there won't be any bubbles.
- With your hands, work the surface of the sugar paste quickly, until the sugar paste sticks to the buttercream, and work it all around the cake until you reach its bottom.
- [Cut](#) the excess sugar paste and cover it airtight with plastic wrap. You can use this piece for future use within a month.
- With a [sugar paste smoother](#), make the sugar paste onto the cake completely smooth.
- Print the logo and the [letters](#) that you want to place onto the cake.
- Roll out the [white sugar paste](#) by following the same process. Place the piece of paper on top of the sugar paste.
- With a very sharp blade cutter, cut the designs and the letters that you want all around, and be careful to cut the sugar paste that is underneath, too.
- Remove the paper and carefully take the sugar paste pieces that you cut, spread a little margarine on them, and stick them onto your cake.

Alternatively-for the green cake

- If you want to make the sugar paste green, mix the 1 kilo of white sugar paste with the [green food coloring paste](#), and work it until there is a green sugar paste.
- From the white sugar paste pieces that will remain (the 200 g), cut the outline that you want to use.

Tip

If you want to dip your cake layers into syrup, you can make a syrup with 150 g water and 150 g sugar. The syrup must be cool before we pour it onto the hot cake layers.