

# FINESPUN

*cakes*

## Creative Buttercream Cakes: Sharp Corners to Modern Textures

### Buttercream Ingredients

- 125g Pasteurized Egg Whites
- 225g Granulated Sugar
- 454g Unsalted Butter, room temperature
- 65g Water
- Pinch of Salt

### Additional Baked Items

- 2x 6" diameter layers of your favourite cake, each 2" tall (baked in a standard cake tin [like this one](#))

### Flavours & Colours

- Flavouring of your choice- [Vanilla Bean Paste](#), Caramel, [Chocolate](#), Jam, Freeze Dried Fruits anything with low water content, to taste
- Colouring of your choice- Gel Paste Colours like [Progel](#), [Sugarflair](#) or [Chefmaster](#)

### Tools

- Stand Mixer with Whisk Attachment ([6 Quart](#) or [5 Quart](#))
- Small Pot
- Metal Fork
- [Candy or Probe Thermometer](#)
- [Kitchen Scale](#)
- Small/Medium Metal or Glass Bowls
- [Flexible Silicone Spatulas](#)

- [Long Serrated Knife](#)
- [Large Offset Spatula](#)
- [Small Metal Spatula](#)
- [Bench Scraper](#)
- [8" Cake Board](#)
- [Cast Iron Turntable](#)

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