



Delicious Ice Cake

This tasteful ice cake is perfect as a dessert for the Holidays! First bake the bottom with the FunCakes mix for cupcakes. After that add the ice and decorate the cake with lovely blue fondant. Finish the cake with lovely swirls of royal icing.

Boodschappenlijstje



Wilton Disposable Decorating Bags
pk/12

03-3111
€5.95



PME Snowflake Plunger Cutter set/3

SF708
€9.59



FunCakes Mix for Royal Icing 450 g

F10140
€4.95



FunCakes Sugar Paste Bright White
250 g

F20100
€2.85



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Food Colour Gel Baby Blue
30 g

F44125
€3.55

Other materials:

- 2 eggs size M (100 gram)
- 100 gram butter
- 1 liter ice cream, flavor of your choice

The preparations:

Preheat the oven on 175 degrees. Prepare the cupcake batter, do this in an greased baking tin and bake for approx. 20 minutes gold-brown. Leave the cake to cool off on a grid and cut the slice on approx. 2 cm thickness. Let the ice get soft outside the freezer and scoop it in the cleaned baking tin. Press it well and let it stiffen in the freezer for approx. 1 hour. After that, place the cake on the ice cake and cover the form with clingfilm. Let the whole cake freeze for approx. 4 hours.

Coating:

Fill a big pan with hot water and place the baking tin with ice in it, making the outer layer melt a bit and getting the ice cake to get out of the form. Place the cake on a flat plate or cake board and place it back in the freezer. Color 300 grams of fondant light blue with icing color and unroll the fondant to a slice of approx. 30 cm average. Roll over it with a pattern roll to create a pattern. Take the cake out of the freezer and cover it with the fondant. Cut the edges away neatly and make sure there are no folds. Place the cake back in the freezer as fast as possible. Unroll the white fondant and cut snowflakes with the plunger. Sprinkle twinkle dust over them to create a glitter effect. Make the royal icing, according to the instructions on the package, and color it blue. Place it in an icing bag with icing tip 21 and make nice dots on the cake. Immediately place the snowflakes on top. Make a shelf edge along the side of the cake and put it back in the freezer again.

Serving:

Take the cake out of the freezer 10 minutes before serving it and cut it with a smooth, warm knife. To make it extra festive, stick ice fountains or stars in your cake!

Tip:

Want your ice cake to have a special flavor? You can add a flavor you like to the ice (and the batter) for a personal taste.