



Farmer's cake

This Farmer's cake consists of three layers each representing a cute farm animal. Learn how to make this Farmer's cake yourself with this recipe.

Boodschappenlijstje



PME Palette Knife Angled Blade 23cm

PK1013
€4.99



PME Extra Deep Round Cake Pan
Ø25x10cm

RND104
€21.65



PME Extra Deep Round Cake Pan
Ø20x10cm

RND084
€15.55



PME Extra Deep Round Cake Pan
Ø10x10cm

RND044
€7.39



Dekofee Ball Tool M

DF0631
€9.99



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



FunCakes Edible Glue 22g

F54750
€1.80



FunCakes Sugar Paste Bright White
1kg

F20500
€7.59



FunCakes Sugar Paste Fire Red 250g

F20120
€2.28



FunCakes Mix for Buttercream 500g

F10125
€4.07



FunCakes Sugar Paste Mellow Yellow
250g

F20145
€2.28



FunCakes Sugar Paste Raven Black
250g

F20135
€2.28



FunCakes Sugar Paste Hot Pink 250g

F20185
€2.85



FunCakes Mix for Sponge Cake Deluxe
1kg

F10500
€5.59



FunCakes Sugar Paste Pretty Pink 250g

F20190

€2.28

Other materials

- 12 eggs
- 480 ml water
- 500 gram soft unsalted butter

Preheat the oven to 180°C (convection oven 160 °C). Prepare the 400 gram FunCakes Mix for Buttercream and 400 gram FunCakes Mix for Sponge Cake as indicated on the package or in the basic recipes for buttercream and sponge cake.

Grease the biggest baking pan with the baking spray, fill it with half of the batter for sponge cake and bake for 40-45 minutes. Let the sponge cake cool down on a cooling grid after baking. Now prepare the remaining 400 gram of Mix for Sponge Cake and divide it into the two other, greased, baking pans. Bake these sponge cakes for 30-35 minutes and let them cool down on a cooling grid again.

Divide the buttercream into three portions and add to taste the banana, vanilla and bubble gum flavouring. Cut all three sponge cakes in half twice and fill every sponge cake with one of the three flavoured buttercreams. Cover all three with the vanilla buttercream. To make sure you've got enough vanilla buttercream left it's best to fill the smallest cake with this flavour. Put the cakes in the fridge for an hour to let the buttercream stiffen. In the meantime, cut the silver/gold cake board into the right size (15cm).

Knead 1 kilo white fondant until it's soft, roll it out on a with Magic Roll-Out Powder covered work surface and cover the 15 and 25 cm cakes with it. Make sure the cakes are covered tight using the smoothers.

Roll out a piece of black fondant, cut out cows spots using the cutting wheel and stick these to the biggest cake. Then roll out a piece of pink fondant and cut out the muzzle, stick it to the cake and make nostrils in it with the balltool. Use a medium sized leaf cutter to cut out two figures, these being the inside of the ears. Roll out a piece of white fondant en cut out two big sized leafs, stick the smaller leafs on top of the bigger ones and put them on the cake. Use a little bit of black fondant to create hair.

Now create eyes with some white and black fondant and also use the latter to make eyelashes. Attach these to cake as well. Roll out the red fondant, cut out an oblong patch, add some glue in the middle and fold the outsides to the center, give a little pinch with your fingers to make it stick. Wrap another strip of red fondant around the middle and attach the bow above the cow hair. Finish the cow by making an ear lable out of yellow fondant, write a number on it with the black food colour pen. Leave the cake in the fridge until further use.

Roll out the ivory coloured fondant very thin, cut out an oval with the cutting wheel and attach this on the white 15 cm cake, this being the face of the sheep. Take the cutting wheel again to make the mouth and the balltool for the nostrils. For the ears we're using the lily cutters: cut out two medium sized lilies from pink fondant and two big ones from ivory fondant. Place the smaller ones on top of the big ones and stick these a little crooked to the cake. Make a little tongue with the pink fondant, and the eyes and eyelashes with the white, green and black fondant and the round cutters. Again, make a bow like you've done for the cow but this time from Hot Pink fondant. Roll strings from the ivory coloured fondant and bend these to create curls. Make sure you let them dry a bit before you

attach them to the cake. Place the cake in the fridge again until further use.

Now take the 20 cm cake, knead 500 gram pink fondant, roll it out and cover the cake with it. Use the medium sized leaf cutter again to make ears out of pink fondant. Use the same pink fondant for the nose and create nozils again with the balltool. Take at last a bit of pink fondant to create a curled tail. Stick everything to the cake. For the inside of the ears take the small leaf cutters and a piece of ivory fondant. Roll out 150 gram brown fondant, cut out mud stain with the cutting wheel and attach these to the cake. Finalize the pig by making eyes and eyelashes with black fondant.

Cover the drum with piping gel and then with green fondant. Stack the cakes on top of each other following the explanation in this basic recipe. You may want to add some piping gel in between the layers to prevent them from moving. Leave the cake in the fridge until further use.

Made possible by FunCakes