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Recipe Carnival Cake

For the true carnival lover this carnival cake is the perfect recipe! Learn how to make fondant party decorations like confetti and garlands.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
1kg

F10500
€6.99



FunCakes Mix for Buttercream 500g

F10125
€5.09



PME Cake Leveler Small 25cm

CL12
€5.79



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85

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FunCakes Sugar Paste Spring Green
250g

F20115
€2.85



FunCakes Sugar Paste Fire Red 250g

F20120
€2.28



FunCakes Sugar Paste Pretty Pink 250g

F20190
€2.85



FunCakes Sugar Paste Sea Blue 250g

F20130
€2.85



FunCakes Sugar Paste Royal Purple
250g

F20200
€2.85



FunCakes Sugar Paste Tropical Orange
250g

F20140
€2.28



FunCakes Sugar Paste Bright White
(2x2,5kg) 5kg

F20590
€39.85



FunCakes Food Colour Paste Yellow
30g

F45010
€2.69



FunCakes Edible Glue 22g

F54750
€2.45



PME Dowel Rods Wood pk/12

DR1008
€4.09



Wilton Decorator Preferred Deep
Round Cake Pan Ø20x7,5cm

03-0-0034
€11.79



Wilton Dowel Rods Plastic set/4

05-0-0028
€3.59

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Wilton Decorator Preferred Deep Round Cake Pan Ø25x7,5cm

03-0-0030
€13.99



Wilton Decorator Preferred Deep Round Cake Pan Ø15x7,5cm

03-0-0035
€10.65



Wilton Decorating Brush set/5

02-0-0019
€10.15

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Ingredients

- 750 g FunCakes Mix for Biscuit Deluxe
- 500 g FunCakes Mix for Buttercream
- 1,7 kg FunCakes fondant - Bright White
- 500 g FunCakes fondant - Spring Green
- 500 g FunCakes fondant - Tropical Orange
- 500 g FunCakes fondant - Sea Blue
- 500 g FunCakes Rolfondant - Pretty Pink
- 500 g FunCakes Rolfondant - Royal Purple
- 500 g FunCakes fondant - Fire Red
- FunCakes Edible Dye Paste Yellow 30g
- 600 g unsalted butter
- 575 ml or water
- 13 eggs (approx. 650 g)
- Jam of your choice

Supplies

- FunCakes Magic Roll-Out Powder
- FunCakes Edible Glue
- FunCakes Cake Cardboard silver/gold round 20 cm
- FunCakes Bake Release Spray
- Wilton Decorator Preferred Deep Round Pan Ø15cm
- Wilton Decorator Preferred Deep Round Pan Ø20cm
- Wilton Decorator Preferred Deep Round Pan Ø25cm
- Wilton cooling rack
- Wilton spatula

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- Wilton cake cutter
- Wilton Easy Glide Fondant Smoother
- Wilton rolling stick
- FMM Multi Strip Cutter
- Wilton plastic dowels
- Wilton wooden dowels
- FMM Knife / scribe tool
- FMM Multi Ribbon Cutter
- Smoothers
- Brushes

Step 1: Make the Funcakes Buttercream

Prepare the 400 g FunCakes for Buttercream with 500 ml water, beat the mixture with a whisk and allow this mixture to set for at least one hour at room temperature. Beat 600 g unsalted (creamed) butter for about 5 minutes. Add the mixture to the butter in portions, mixing completely each time before adding the next portion. Mix through until smooth (approx. 10 minutes).

Step 2: Prepare the Funcakes Mix for Biscuits

Preheat the oven to 180°C (hot air oven 160°C). Process the ingredients at room temperature. Mix the 400 g mix, 13 eggs and 75 ml water in a bowl. Beat for 7-8 minutes on the highest setting, then 2-3 minutes on low speed. Grease the largest baking pan, fill with the sponge cake batter and bake for 40-45 minutes. Then dump it on the cake rack and let cool. Now make the rest of the Mix for Biscuit and divide the batter between the two smaller greased, baking pans. Bake these cookies for 30-35 minutes and let them cool on a cake rack.



Step 3: Fill and spread cakes

Cut all cakes in half twice and fill with a layer of jam of your choice and a layer of buttercream. Coat all around with buttercream as well and put the cakes in the refrigerator to stiffen. Be sure to leave a little buttercream for later.

Step 4: Preparing the fondant

Tip: Do this step a few days in advance so they dry well.

Knead 750 g of white fondant and line the 25 cm cake with it. Color all the remaining fondant light yellow with the food coloring. Use this to line the other two cakes. Color the remaining fondant a little darker yellow with the food coloring. Roll out all colors of fondant to a thickness of 2 to 3 mm and make strips of 12 cm with the Multi Ribbon Cutter. You can make straight strips or with a ribbed edge if you like. Double glue the strips at the end and let them dry on their side. You will need 2 or 3 loops of each color.

Step 5: Lampshade effect

To create the lantern effect around the bottom cake, roll out all the fondant to a thickness of 2 to 3 mm and make strips 1 cm wide with the Multi Ribbon Cutter, turn them over twice and then stick them on the white cake with edible glue. Repeat this with all the colors. Then stack the cakes on top of each other using the plastic dowels and cake cartons.

Step 6: Making triangles

On the top cake, glue colored triangles to the bottom edge that you let curl slightly at the top. If necessary, put a wad of kitchen paper under this for support. Stick small balls of phonadant on the



points. Decorate the middle cake with different colors and sizes of fondant rounds.

Step 7: Top of the cake

On top of the cake comes a bow. To do this, pipe a dollop of buttercream onto the cake and carefully push in the dried colored loops. On the empty spots push some curled serpentine. If you have enough left over you can stick this on the edge of the bottom cake. Put the cake in the refrigerator so the buttercream under the bow can set.

Step 8: Enjoy your Carnival cake!

Made possible by FunCakes.