

de leukste taarten shop



Autumn tree

Celebrate the Autumn with this beautiful Autumn tree. Make a real Autumn cake with mushrooms, leaves and much more. The square base of this tree is made of delicious FunCakes mix for Chocolate Sponge Cake.

Boodschappenlijstje



FunCakes Mix for Choco Sponge Cake
500g

F11180
€5.79



FunCakes Mix for Bavarois Strawberry
150g

F54305
€6.69



FunCakes Mix for Bavarois Natural
150g

F54335
€5.25



FunCakes Metallic Spray Bronze 100ml

F41410
€9.35

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FunCakes Sugar Paste Bright White
1kg

F20500
€9.49



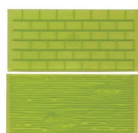
Sugarflair Edible Paint Brown 20g

T306
€7.19



Sugarflair Natural Flavouring Lemon
30ml

B5507
€7.35



FMM Impression Mats Tree Bark and
Brick set/2

CUTIMP1
€8.45



PME Easy Cut Dowels 30cm pk/4

DR212
€3.55



FunCakes Edible Glue 22g

F54750
€2.45



Sugarflair Rejuvenator Spirit (Alcohol)
14ml

K101
€4.55



FMM Cutter Creative Leaf

CUTLEAF
€6.65



PME Plastic Rolling Pin 22,5cm

PP86
€6.29

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Other materials:

- 5 eggs (approx. 250 gram)
- 500 ml cream
- Icing sugar to roll out on
- Apricot jelly*

Knead the fondant well and colour 600 gram fondant green, 400 gram fondant brown. Besides that colour 200 gram fondant orange, 50 gram fondant grey and 30 gram red.

Knead the tip of knife of cellulose trough the orange fondant and roll it out thinly. Cut out leafs with the FMM leaf cutters. Use a veining tool to add veins in the leafs, add a bit of curl to the leafs and let them harden on some kitchen paper.

Also mix some cellulose trough the green fondant. Roll this out thinly and cut out narrow grass. Let them dry.

Make six small stalks of white fondant for the agaric. Use some orange fondant to make the heads. Let them dry.

Take brown piece of fondant of 3x4cm for the hedgehogs. Form this into a ball. Add a point, this will become the nose. Carefully use a small scissor to make the spines at the back part of the hedgehogs. From back to the front. Colour for the eyes and the noses a bit of brown fondant darker and place it on the hedgehogs.

Fill the airbrush with a few drops of red liquid colouring, you can add a bit of rejuvenator to dilute. (If you don't have an airbrush you could use a brush.) Place the orange leafs in a shallow box on a

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sheet of kitchen paper. Spray from the edges the leaves red, don't forget the back. Spray the head also red. Fill the airbrush with some brown colouring and spray the grass, mushroom heads and the hedgehogs a bit darker. Let it dry well.

Make the tree trunk, this can be made of cake that is shaped in the right shape of you could use a dummy. Make a few roll of brown fondant and place them with some piping gel on the trunk. Roll out the rest of the brown fondant and use it to cover the trunk. Use a veining tool to make the veins. Also make a window and door. Spray the tree trunk bronze. Give the tree a shiny effect, paint some brown colouring with a brush on the tree.

For the ball shaped top you can use a dummy or a ball shaped cake. Place the ball shape on the tree trunk with some glue or piping gel. Place the orange/red leaves on the ball shape. Make chimney of brown fondant and place it on top.

Make sure all the ingredients are at room temperature. Preheat the oven to 175°C (convection oven 160°C). Mix 450 gram mixture, 5 eggs and 90 ml water in a bowl. Beat the batter for 7-8 minutes on high speed and then another 2-3 minutes on low speed. Fill a lubricated baking pan with the batter (1/2 till 2/3 full) and bake the cake in approx. 40-45 minutes. Don't open the oven between! The cake is ready when it feels springy to the touch. Release the cake immediately after baking and let it cool down on a cake grid.

Cut the cake in to three layers. Place the first layer on the drum. Beat 250 ml cream a bit. Mix 50 gram mix for bavarois with 60 ml lukewarm water and then carefully fold in the whipped cream with a spatula. Add the lemon flavour and mix it. Let this stiffen for 10 minutes in the fridge. Repeat this for the strawberry bavarois.

Cover the bottom layer of the cake with the lemon bavarois, place the second layer on top and cover

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it with the strawberry bavaois. Place the last layer on top and cover the whole cake with a thin layer of lukewarm apricot jelly.

Knead the green fondant and roll it out on some icing sugar. Use the green fondant to cover the cake.

Roll out the grey fondant and press it into the brick mat. Use this to make a path to the tree trunk. Put the dowels in the cake. The dowels need to have the same height as the cake. Place the tree trunk on top and decorate the cake with the leafs, hedgehogs, grass and mushrooms.

* Apricot Jelly: mix $\frac{1}{2}$ of a pot of apricot jam with 2 tablespoons water. Heat it in a saucepan and then propagate the warm jam through a sieve. Put the back in the pan and cook it briefly. The jelly is now ready to use. Store in a closed (jam) pot.

