



Pink Barbie Cake

This pink cake is made for the biggest Barbie fans! The skirt of the Pink Barbie Cake is decorated with pink buttercream, all in the style of Barbie! Perfect for birthdays with a Barbie theme.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500 g

F10100
€4.95



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Sugar Decorations Little
Flower Mix White/Pink Set 64

F50570
€4.90



SmartFlex Fondant Baby Pink Velvet
250g

SMF007
€3.39



FunCakes Metallic Food Paint Gold 30
ml

F45180
€6.45



Colour Mill Oil Blend Hot Pink 20 ml

CMO20HPK
€6.49



Colour Mill Oil Blend Candy 20 ml

CMO20CAN
€6.49



PME Out of the Box Sprinkles - Unicorn

OTB04
€4.69



FunCakes Cake Drum Round Ø25 cm -
Pink

F80880
€3.45



Wilton Wonder Mold Kit

03-0-0031
€7.49



Wilton Decorating Tip #1M Open Star
Carded

02-0-0151
€2.35



Wilton Decorating Tip #21 Open Star
Carded

02-0-0150
€1.65



Wilton Taartzaag / Cake Leveler -25cm-

02-0-0129
€4.15



Patisse Cooling Grid Non-Stick
40x25cm

P10578
€7.39

Ingredients

- FunCakes Mix for Sponge Cake Deluxe 330 g
- FunCakes Mix for Buttercream 300 g
- FunCakes Sugar Decorations Little Flower Mix White/Pink Set
- SmartFlex Fondant Baby Pink Velvet
- FunCakes Metallic Food Paint Gold
- Colour Mill Oil Blend Hot Pink
- Colour Mill Oil Blend Candy
- PME Out of the Box Sprinkles - Unicorn
- 375 gr unsalted butter
- 5 eggs
- 300 + 33 ml water
- Jam of choice

Supplies

- Wilton Wonder Mold Kit
- Wilton Teen Doll Pick blond
- FunCakes Cake Drum Round Ø25 cm - Pink
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Decorating Tip #021 Open Star Carded
- Wilton Taartzaag / Cake Leveler -25cm-
- Patisse Cooling Grid Non-Stick 40x25cm

Step 1: Bake the sponge cake

First, make sure all ingredients are at room temperature. Then preheat the oven to 175°C (hot air oven 160°C). Make 330 grams of the FunCakes Baking Mix for Sponge Cake as indicated on the package with 5 eggs and 33 ml water. Then spoon the batter into the Wilton Wonder Mold Kit and bake the cake in approximately 40 minutes until done. Do not open the oven in between! After baking, remove the sponge cake from the mold immediately and let it dry out well on cooling grid.

Step 2: Make the buttercream

Mix 300 grams of the FunCakes Mix for Buttercream with 300 ml of water with a whisk and let the mixture set for at least an hour. After an hour, beat 375 grams of unsalted butter for about 1 minute and add the mixture to the butter in batches. Mix completely each time until the mixture is completely incorporated before adding the next portion. Then blend for about 5-10 minutes until smooth.

Step 3: Fill the sponge cake

Place the sponge cake on the pink cake drum and cut the sponge cake into four equal layers with the cake leveler. Then fill the layers alternately with buttercream and jam of your choice. Make sure here that the layers are not too thick, otherwise Barbie's skirt will not be so pretty.

Step 4: Color the buttercream

Divide the remaining buttercream between two bowls, where you have one bowl 1/3rd of the buttercream and the other 2/3rds. Color 2/3rds of the buttercream bright pink with the Colour Mill Oil Blend Hot Pink. You do this by gently spat the dye through it. When you have reached the desired color, stop adding food coloring. Then do the same with 1/3rd of the buttercream. Here you use the Colour Mill Oil Blend Candy.

Step 5: Coat the sponge cake

Spread on the bright pink buttercream on the sponge cake thinly. Then fill a piping bag with the #1M nozzle with the remaining bright pink buttercream and another piping bag with the #021 nozzle with the light pink color.

Step 6: Decorate the Barbie cake

Using the bright pink buttercream, pipe rosettes on the bottom of the sponge cake and work upward. Do the same with the light pink buttercream. Then also pipe buttercream between the rosettes to fill in the gaps. Do not decorate it completely, but finish it when the Pin Pop Blond is inserted.

Step 7: Cover the pin doll with fondant

Cover the Pin Popje with fondant and color the sides of the fondant gold with the edible paint. Insert the Pin Popje Blond at the top of the sponge cake and use buttercream to decorate fully the cake. Then sprinkle with the sprinkles and finish with the sugar decoration flowers.

Step 8: Enjoy this delicious Barbie Cake!