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Pillow pan Arabian Nights

Learn how to make a pillow pan with this recipe. This pillow pan is in the style of Arabian Nights. You bake the cake with the Wilton pillow pan.

Boodschappenlijstje



FMM Cutter Straight Frill no. 2

CUTFRL2
€4.99



PME Plunger Cutter Rose leaf set/3

RL530
€8.85



Sugarflair Rejuvenator Spirit (Alcohol)
14ml

K101
€4.55



PME Cake Leveler Large 40cm

CL18
€12.65

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Rainbow Dust Essentials Edible Glue
25g
RD9345
€2.95



PME Dowel Rods Plastic 31cm pk/4
DR125
€4.75



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm
03-3136
€6.85

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Other materials for pillow cake:

- 20 eggs
- 1 kg + 250 gram soft unsalted butter
- 200 ml water

Preheat the oven to 180°C (convection oven 160°C). Mix 200 gram FunCakes mix for Buttercream with 200 ml water and set aside. Put 1 kilo of FunCakes mix for Cupcakes, 10 eggs and 500 gram soft butter in a mixing bowl. Mix the ingredients on low speed for 4 minutes to a smooth batter. Spray the small and middle size baking pans with the baking spray. Divide the batter over the baking pans. Bake the cakes in 60-65 minutes. Use a skewer to check if the cakes are ready. After baking, release the cakes on a cooling grid. Prepare the other 1 kilo of mix for cupcakes and bake two more cakes.

Finish the buttercream as described on the packaging with 250 gram butter. Bring to flavour with the lemon flavouring paste. Cut the cakes once with a cake leveller. Fill the layers with buttercream and cover the cakes with buttercream. Put the cakes 30 minutes in the fridge. Knead 1000 gram purple fondant and roll out on magic roll-out powder. Use it to cover the big cake. Cut away the excess fondant and use the flexi smoother to push the fondant under the cake.

Knead 750 gram green fondant, roll out on magic roll-out powder and use it to cover the small cake the same way you covered the big cake. Carefully press the diamond cutter in the fondant to create a light impression in both of the cakes. Use the quilting tool to create a stitched edge. Use the backside of the quilting tool to press small stripes in the fondant and use the backside of a brush to prick holes. Press black pearls in the purple cake and gold pearls in the green one. Cut a gold/silver carton to the size of the small cake and stack the cakes on top of each other by using the carton and dowels.

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Knead 300 gram blue fondant and roll it out on magic roll-out powder into a rectangular shape. Use the multi ribbon cutter to cut strips of 2 cm width. Press the straight frill cutter in the fondant. Use some edible glue to stick the strips on the cake. Knead through a bit of blue fondant some Crisco to make it smoother. Put this in the sugarcraft gun with the disc with small holes, and use it to create the fringes. Use the Silikomart rose mould to make 4 blue roses. Stick them together with the fringes on the corners of the purple cake. Knead through some purple fondant some Crisco, put this in the sugarcraft gun with the disc with three holes next to each other. Press out the fondant and twist the strings to create a cord. Stick it on the green cake. Use the purple fondant to make another 4 roses and fringes. Stick this on the corners of the green cake with edible glue. Use yellow fondant to make many roses and leafs with the silicon mould and plunger cutters. Let them dry a bit. Make some paint from dust and rejuvenator. Paint the roses and leafs gold. Add some gold details to the blue and purple roses, the cord and the straight frill. Stick the golden leafs and roses on the cake with edible glue.