

# de leukste taarten shop



## Fantasy Dinosaur Cake

Bake your own fantasy dinosaur cake with this recipe and the products from DeLeukstetaartenshop. Give the cake rich details with the fondant moulds from Katy Sue. Lovely for a dinosaur themed party!

## Boodschappenlijstje

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Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136  
€6.85



Renshaw Extra Fondant White 250g

R02872  
€3.29



FunCakes Chocolate Melts Dark 350g

F30105  
€9.95



FunCakes Edible Glue 22g

F54750  
€2.45

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FunCakes Mix for Buttercream 500g

F10125  
€4.07



FunCakes Sugar Paste Maroon Brown  
250g

F20150  
€2.28



### **Other ingredients:**

- 540 + 250 gram soft unsalted cream butter
- 12 eggs
- 75 ml + 200 ml water
- Knife
- Icing sugar to roll out on

### **Step 1: Buttercream**

Prepare 200 gram FunCakes mix for Buttercream with 200 ml water and set aside for an hour. Beat 150 gram butter for approx. 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Once all of the mixture has been added, beat to a smooth buttercream in 10 minutes. Melt 100 gram FunCakes chocolate melts and add this to the buttercream.

### **Step 2: Baking**

Preheat the oven to 170°C (convection oven 150°C). Grease the oblong pan with the spray. Put 1200 gram FunCakes Special Edition mix for Dark Choco Cake, 12 eggs, 540 gram soft butter and 75 ml water in a mixing bowl. Mix it at low speed in 4 minutes into a smooth batter. Put this in the baking pan and bake the cake in 50-60 minutes. Let the cake cool down for 15 minutes. Then release it on a cooling grid to let it cool down completely.

### **Step 3: Filling**

Cut the cake horizontally and fill it with a layer of buttercream. Use a knife to cut the cake into an oval shape. Crumble the leftover pieces and mix it with a bit of buttercream. Stick this on top of the

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cake to create an oval sphere. Cover the cake with buttercream and put it in the fridge for 30 minutes.

## **Step 4: Covering**

Knead 850 gram of green fondant well. Roll the fondant out on icing sugar into a thickness of 2 mm. Use it to cover the cake and cut away the excess fondant.

## **Step 5: Decorating**

Create the dragon eyes with the use of the Katy Sue Mould - Dragon Eyes. Stick the eyes on the cake with edible glue. Use the Dragon Claws mould to make claws and let them dry. Use yellow, brown, orange and white fondant to make small balls and press them flat in a part of the Dragon Eyes mould to create a scale print. Stick the scales on the cake. Use green fondant to make flat triangles and press both sides in the mould. Cut off the bottoms of the triangles and stick them with edible glue on the backside of the cake. Make two flat circles of black fondant and stick this on the front side of the cake. Use a ball tool to finish the nostrils. Stick the claws to the cake.