



Winter Wilton cake

Make this winter Wilton cake with the step by step instructions in our recipe. This cake will look great during the Holidays! Decorate the cake with beautiful decorations of fondant.

Boodschappenlijstje



PME Deep Square Pan 20 x 20 x 7,5 cm

SQR083
€13.68



RD Essentials Edible Glue 25g

RD9345
€2.42



RD Essentials Tylo Powder 50g

RD9300
€4.50



Wilton Disposable Decorating Bags
pk/12

03-3111
€5.06

Other materials:

- 9 eggs (approx. 460 gram)
- 300 gram butter
- 370 ml water
- Jam
- 3 picks

Preparation (this can be done a few days earlier): knead one teaspoon tylose true 250 gram white fondant. Colour small pieces of the fondant red, pink, ivory and green. Roll these colours and the brown fondant out. Cut out the Christmas tree of the green fondant (or use a cutter) and the house of ivory fondant. Decorate the house with a door and windows. Put the whole flipped on a paper towel or a dry towel. Place the picks on the bottom, but you still need to see half of them. Cover the part that is on the fondant with a layer fondant in the same colour. Allow them to harden.

Bake the cakes. Ingredients need to be at room temperature. Preheat the oven to 175°C (convection oven 160°C). Mix for the 20 cm cake, 330 gram mixture, 5 eggs and 33 ml water in a bowl. Mix at high speed for 7-8 minutes. Then mix at low speed for another 2-3 minutes. Pour the batter into a greased baking pan (1/2 to 2/3 full). Repeat the following preparation for the 15 cm cake, but mix for this cake, 250 gram mixture, 4 eggs and 25 ml water. Bake both cakes in approx. 35-40 minutes in the middle of the preheated oven.

For the buttercream, add 250 ml of water to 205 grams of the mixture and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 300 grams of unsalted 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 (approx. 10 minutes).

Let the cakes cool down on a grid. Cut them into layers and fill them. Cover the lower cake with the brown fondant and the higher cake with the light blue fondant.

The candy canes on the lowest cake are made with roles of white fondant, small strokes pink and red fondant. Paste them together with some glue on the white roles and roll them together so that the colours all have the same height. Place the canes on the cake.

Cut 4 dowels on the right size of the brown fondant and cut them in the cake of position of the blue cake. Place the blue cake on the cake board.

Roll out the rest of the light blue fondant thinly and use the cutting wheels to make mountains. Place them on the cake with some glue. Roll out the white fondant, cut out trees and place them also on the cake.

Make the royal icing, according to the instructions on the package. Place tip 4 in a decorating bag and fill this with the icing. Use the icing to make dots on the blue cake. Also use the icing to decorate the house and the tree.

Stack just before use, carefully the cakes together and place the house and the tree on top. Stacking can be done earlier, but note that the house and the tree can become soft.



Made possible by Wilton.