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Summer beach bucket cake

This summer beach bucket cake is the perfect cake for the summer! The base of the cake is made with the FunCakes mix for Cupcakes with a coconut flavour and the Wilton Large Cupcake Pan. After that, decorate the cake with help of different kinds of molds and of course fondant.

Boodschappenlijstje



Katy Sue Silicone Mould Seashells

CE0069
€19.75

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Other materials:

- 500 gram unsalted butter
- 5 eggs (size M, approx. 250 gram)
- 330 ml water
- Icing sugar
- Maria biscuits

All the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). Mix 500 gram mix for cupcakes, 250 gram butter, 5 eggs and the 35 gram coconut flavour on low speed in 4 minutes to a smooth batter. Grease the pan and fill this with the batter. Bake the cake in approx. 60-70 minutes. Let the cake cool down.

For the buttercream add 200 ml of water to 200 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest for at least 1 hour. Beat 250 grams of unsalted butter for approximately 1 minute until creamy. Add a quarter of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next quarter of the mixture. Once all of the mixture has been added, beat for another 5-10 minutes to a smooth buttercream.

Place the bottom part of the cake on a cake drum. Place a board on the cake and place the other part on top. Trim the top of the cake a bit. Cover the whole cake with buttercream.

Knead approx. 300 gram blue fondant well and roll this out on some icing sugar. Cover the bottom part of the cake with the fondant. Smooth down the sides of the cake with the palm of your hand. Trim off any excess. Use the end of a paint brush and mark lines down the base of the cake.

Crumble the biscuits and use them to cover the top of the cake. Roll out some blue fondant again

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and make a stroke with a wide of approx. 3,5 cm. Place this stroke around the bucket with a bit of piping gel.

Knead a bit of green fondant and roll this out. Use a knife to create the top part of the scoop. Place the scoop in the cake and support it with a dowel rod or straw.

Knead the yellow fondant well and roll this out till a thickness of approx. 2 cm. Cut out a stroke with a wide of approx. 3 cm. Make sure that the stroke is long enough for the bucket. Place the stroke on the bucket with some piping gel.

Knead the orange fondant well and fill up the starfish mold. Place the mold in the fridge for a while and then carefully remove the starfish. Place the starfishes on the cake with a bit of buttercream. You can also pain the starfish a bit with some silver food paint.

The shells are also made with a mold. Knead a bit of brown icing sugar true the skin tone fondant. Knead the icing not quite right through it, so that you create a marble effect. Fill the mold with the fondant and place it in the fridge for a while. Carefully remove the shells for the mold. Repeat this until you have enough shells. Place shells on the cake with a bit of buttercream.

Cover the cake drum with piping gel and cover it with the crumbled biscuits. Then place some shells on top.