

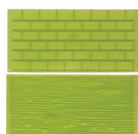
de leukste taarten shop



Lighthouse

Make a unique lighthouse cake with our recipe!
The lighthouse can offcourse be made in a different colour and be decorated as you wish.

Boodschappenlijstje



FMM Impression Mats Tree Bark and Brick set/2

CUTIMP1
€8.45



PME Dowel Rods Wood pk/12

DR1008
€4.09



Cookie Cutter Ring Pro Ø7cm

K095111
€5.85



Other materials:

- 500 gram butter
- 10 eggs (approx. 500 gram)
- Apricot jam
- Sieve
- Sharp knife

Make sure all the ingredients are at room temperature. Preheat the oven to 180°C (convection oven 160°C). Mix 1kg mixture, 500 gram butter and 10 eggs in a bowl. Beat the batter for 4 minutes on low speed. Keep aside three bowls with 200 gram batter. Fill the baking pan of 20 cm with the rest of the batter. Colour the three bowls of batter with the blue icing color, create three different shades. Fill the baking pan of 15 cm. First add the lightest blue and at last the darkest blue. Stir with a spoon the batter a bit. Bake both cakes in 80 minutes. Release the cakes immediately after baking and let it cool down on a cake grid.

Place the jar or apricot jam in the microwave and heat it on low power. Hang the sieve above a bowl, fill the sieve with the heated jam and press the jam true the sieve with the back of a spoon. Use it to cover the coloured cake on the outside.

Color 500 grams fondant teal. Cover the coloured cake with this fondant. Keep the remaining pieces of fondant separate, divide into 3 parts and each part color slightly darker with the royal blue. Roll the fondant and cut a wavy edge. Stick the colors above the other as in the picture. Cut 3 dowels to size of the cake and punch them in the place where the lighthouse is.

Now insert the 8cm round cutter three laps from the other cake. Cut, if necessary, the tops right, add some jelly between and stack them together. Cutting the sides of the tower slightly slanting so



that the bottom is slightly wider than the top. Insert a dowel for stability from top to bottom and cut him off 5 cm above the tower. Spread therefore the outside with jelly. Knead the white fondant well and roll part to a piece of 26 x 20 cm. Place the cake here and roll it in him. Trim the excess fondant away. Cut a circle out of the gold / silver cardboard is slightly larger than the lighthouse and the tower on it.

Knead the red fondant well and roll it thinly. Create with the multi-ribbon cutter stripes 1cm wide and stick them on the tower. Also insert an 8 cm circle and stick on top of the roof, the edges may overlap slightly. Shape with thinner stripes windows and chamfered edges underneath.

Roll a piece of white fondant for the gulls. Lay on the location of the bodices a thin roll fondant under the slab. Put the pigeons and press the plunger in good shape. Fold them with the wings up and stick them on the tower.

Make with the brown fondant a door. Knead a little brown and white icing that form the stones.

Put the lighthouse in place on the blue cake. Sprinkle some brown sugar beige at the bottom like sand and put the stone on it. Make a flag of the upper protruding dowel. Make the sealife and Nautical mold Wilton more great characters there.