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St Nicholas Cake - Facebook Live

Annemiek made this St Nicholas Cake during the Facebook Live broadcast. Read the step by step explanation here, and also watch the broadcast again!

Boodschappenlijstje



FunCakes Mix for Cupcakes 1kg

F10505
€6.75



FunCakes Mix for Buttercream 1kg

F10560
€6.36



FunCakes Marzipan Aqua Blue 250g

F28130
€4.19



FunCakes Flavour Paste Spiced Biscuit 100g

F56200
€5.05

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FunCakes Flavour Paste Orange 120g

F56305
€4.79



Crisco Shortening All-Vegetable 450g

23913
€10.75



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Wilton Cake Leveler 25cm

02-0-0129
€4.15



PME Extra Deep Round Cake Pan
Ø20x10cm

RND084
€16.69

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Ingredients

- 500 g FunCakes mix for cupcakes
- 200 g FunCakes mix for Buttercream
- FunCakes Flavourpaste Speculoos
- FunCakes Flavouring paste Orange
- RD Edible Pen - Black
- 750 g blue marzipan
- Crisco Vegetable Grease
- PME Piping Gel
- 5 eggs
- 500 g soft unsalted butter
- 200 ml water
- Crumbs

Supplies

- Line drawing of Sinterklaas printed on paper (2x)
- Silhouettes of houses on frosty sheet (www.cakepicture.nl)
- Wilton rolling stick 50cm
- Wilton Recipe Right Non-Stick Cooling Grid - 40x25cm
- Wilton Comfort Grip Spatula with Angle 32,5 cm
- Wilton Cake Saw 25cmJEM Smoother Tool Set/2
- PME Extra Deep Round Baking Mould Ø 20 x 10cm
- FMM Modelling Tool Knife/Scriber

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Step 1: Make the baking mixes

Preheat the oven to 180°C (hot-air oven 160°C). Prepare 500g Mix for Cupcakes and 200g Mix for Buttercream according to the instructions on the packaging or in the basic recipes for cupcakes and buttercream. Finally, add some spiced nuts to the cupcake batter. Put the batter in a 20 cm baking tin and bake for an hour. Let cool completely on a wire rack. Divide the buttercream into two portions and season with the speculoos and orange flavouring paste.

Tip: It is also very nice to crumble spiced nuts and mix them into the butter cream.

Step 2: Roll out the marzipan

Cut the cake in half twice and fill with the two flavours of buttercream and spread the cake all around with buttercream. Knead 750 grams of blue marzipan very well, roll out on a work surface dusted with Magic Roll-Out Powder and line the cake with it. Cut away the excess marzipan.

Step 3: Decorating the cake

Cut the mitre from the puzzle sheet and lightly grease the back of the paper with Crisco and place it on the red marzipan. Cut out the mitre using the cutting wheel. Similarly, make the beard from white marzipan, the cross on the mitre from white marzipan coloured with golden yellow food colouring and the face from white marzipan coloured with ivory food colouring. Draw a face with the edible black colouring pen. Place the Sinterklaas on top of the cake.



Step 4: Make the houses along the cake

Colour the windows of the houses silhouette on frosty sheet yellow with the edible colouring pen and carefully cut out the silhouette. Remove the plastic backing from the frosty sheet and stick the silhouette around the cake with piping gel. Decorate the top of the cake with spiced nuts.