



Amerigo Horse Cake for Saint Nicholas

Celebrate the Dutch traditional Saint Nicholas feast with this Amerigo horse cake! Amerigo is the horse of Saint Nicholas, and makes for a cute and delicious cake! The horse cake is inspired by the popular unicorn cake.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
1kg
F10500
€6.99



FunCakes Mix for Buttercream 500g
F10125
€5.09



FunCakes Icing Sugar 900g
F10545
€5.49



FunCakes Bake Release Spray 200ml
F54100
€4.99



FunCakes Flavour Paste White Choco
100g
F56110
€6.05



FunCakes Sugar Paste Bright White
1kg
F20500
€9.49



FunCakes Sugar Paste Raven Black
250g
F20135
€2.85



FunCakes Sugar Paste Fire Red 250g
F20120
€2.85



FunCakes Sugar Paste Mellow Yellow
250g
F20145
€2.85



FunCakes Edible Glue 50g
F54755
€3.05



FunCakes Food Colour Gel Black 30g
F44105
€3.55



FunCakes Decorating Bags 30cm pk/10
F85100
€3.15



Wilton Cake Leveler 25cm
02-0-0129
€4.15



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm
03-3136
€6.85



PME Extra Deep Round Cake Pan
Ø15x10cm

RND064
€10.49



PME Palette Knife Angled Blade 23cm

PK1013
€4.99

Ingredients

- FunCakes mix for biscuits 330g
- FunCakes mix for Buttercream 300g
- FunCakes Bake Release Spray 200ml
- FunCakes Flavouring paste White Choco 100g
- FunCakes fondant white 1kg
- FunCakes fondant black 250g
- FunCakes Foamondant Yellow 250g
- FunCakes fondant Red 250g
- FunCakes Edible Glue 50g
- FunCakes Edible Gel Dye Black 30g
- FunCakes Sugar baking powder to roll out
- 375g soft unsalted butter
- 33 + 300 ml water
- 5 eggs

Supplies

- FunCakes piping bags 30 cm pk/10
- Wilton Cake Saw 25cm
- Wilton rolling stick 50cm
- Wilton Recipe Right Non-Stick Cooling Grid - 40x25cm
- Wilton Nozzle #1M Open Star
- FMM Multi Strip Cutter
- PME Modelling Tools Ball Shaped - Bone
- PME Modelling Tools Cutting Wheels Set/2
- PME Mini Round Plunger Stick Set/3
- PME Extra Deep Round Baking Mould Ø 15 x 10cm
- PME Palette Knife Corner 23cm
- Tassel

Step 1: Make the FunCakes mix for sponge cake

Preheat the oven to 175°C (hot air oven 160°C). Prepare 330g FunCakes mix for Biscuit as directed on the packet. Spray the baking pans. Divide the batter between the two baking pans and bake the biscuits for about 30-35 minutes until cooked, and after baking, dump them onto a cake rack to cool.

Step 2: Make the FunCakes mix for Buttercream and fill the cake

Make 300 grams of FunCakes mix for Buttercream as directed on the packet. Flavour the buttercream with the white chocolate flavouring paste.

From both biscuits, cut off the rounded top. You won't use this. Cut the biscuits in half twice with the cake cutter. Fill and spread the cake all around with butter cream. After this, put in the fridge so that the cream can set a little.

Step 3: Prepare the fondant for decorating

Knead 800 g white fondant well and roll it out into an elongated sheet that fits around the cake. Line the side of the cake with this and cut away the excess. Also cut two ears from white fondant with the cutting wheel. Divide the rest of the fondant in half. Colour this in two shades of grey, keeping a very small piece of white for the pupils.

Roll out some black fondant thinly and cut out 2 ovals for the eyes. With the back of a nozzle 1M make two large pupils and two sparkles out of white fondant.

Use the largest round plunger cutter to cut out two circles from the black fondant. Stick the parts for the eyes together with edible glue. Make the eyelashes from thin rolls of black fondant and stick them under the eyes.

Roll out the two shades of grey fondant and cut out the blaze and muzzle and the inside of the ears with the cutting wheel. With the bone tool, press two nostrils into the muzzle and on top of them stick two rolls of fondant for the nostril wings. Stick the eyes, blaze and muzzle on the cake with edible glue. Glue the grey inner ears onto the white ears.

Roll out some red fondant thinly into an oblong strip and cut out a straight strip about 1 cm wide with the multi ribbon cutter. Stick this on top of the head. Also roll out the yellow fondant very thinly and use a knife to cut thin rectangles from this, which you stick onto the red ribbon.

Step 4: Decorate the cake with butter cream

Divide the rest of the butter cream into 3 portions and colour this in different shades of grey with the black food colouring. Put this in 3 piping bags with nozzles #1M and #32 and pipe rosettes and dropflowers on and behind the head as the mane. Insert the ears into the tufts at the top. If necessary, put a cocktail stick behind them against falling over.