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Frog Opkikker morning Coffee Cake

Don't you like this frog cake? This recipe explains how to make your own frog.

Boodschappenlijstje



PME Dowel Rods Wood pk/12

DR1008
€4.09



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Patisse Adjustable Loaf Pan Profi 20-35cm

P02938
€10.39



Rainbow Dust Essentials Edible Glue 25g

RD9345
€2.95

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FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Mix for Cupcakes 1kg

F10505
€6.75



FunCakes Sugar Paste Raven Black
250g

F20135
€2.85



FunCakes Sugar Paste Bright White
1kg

F20500
€9.49



FunCakes Food Colour Gel Leaf Green
30g

F44130
€3.65



FunCakes Food Colour Gel Red 30g

F44100
€3.65

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Other materials:

- • 10 eggs
- • 650 gram of soft unsalted butter
- • 125 ml water
- • Small round bowl, with a good shape for the cap
- • sharp knife

Add 125 ml of water to 125 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Preheat the oven to 180°C (convection oven 160°C). Mix 500 gram mix for cupcakes, 250 gram butter and 5 eggs on low speed in 4 minutes to a smooth batter. Grease the 2 half ball pans with cake release, divide the batter over the 2 pans and bake the cakes for 60 minutes. Release the cake after baking and let it cool down on a cake grid. Make the same amount of cupcake mix again. Grease 1 half ball pan and the loaf pan with cake release, dive the batter over the 2 pans and bake the cake for 60 minutes. Release the cake after baking and let it cool down on a cake grid.

Finish the buttercream as described on the packaging. For the body of the frog you stack 2 half ball cakes with some buttercream in between to form a round ball. Cover the ball with a thin layer of buttercream and put in the fridge. For the head you put 1 half ball cake on a part of the rectangular cake with some buttercream in between. With a sharp knife you shape the cake into a frog head. Cover the head with a thin layer of buttercream and put in the fridge. Colour 800 grams of white fondant with leaf green icing color. Colour 175 grams of white fondant with red red icing color. Also add a teaspoon of CMC / tylo powder to the red fondant. Leave 25 grams of fondant white. Roll out half of the green fondant and use it to cover the body of the frog. Roll out the rest of the green fondant and use it to cover the head. Leave over some green fondant for the legs. Put a dowel in the body and put the head on top of it. Roll out the white fondant and leave it quite thick. Cut out two eyes and put them on a wooden toothpick. Roll out a piece of black fondant and cut out 2 pupils and

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stick them on the eyes.

Ideally you make the hat of the frog two days in advance. To let it dry properly. Roll out some of the red fondant and put it over a small round bowl. Cut away the edges. For the front of the cap roll out the red fondant quite thick. Cut out a flap shape and stick it on the cap. Put crumpled paper ball under the flap as a support, otherwise it will bend downwards. When the cap has dried cut away a piece of the inside of the cap to create a real cap shape. For the scarf you have to roll out the remaining red fondant very thin and shape it into a rectangular long scarf. Fold the scarf horizontally and drape it around the neck of the frog. Possibly use some edible glue. Place the eyes on the frog's head. Shape the mouth with the veining tool. First press very carefully a line where you would like to have the mouth. Go over it a couple of times with the tool to make the line deeper. Use the backside of a brush to make 2 nose holes

For the legs knead the remaining green fondant and divide it into 2 parts. Shape them into 2 thick long sausages and cut them in 4. Now you have 4 long pieces. Use your fingers to smooth the cutting surfaces. Press 1 side of the roll to make it a bit flat. Cut this part in to make 4 toes. Make the toes smooth with your fingers. Stick the legs on the body of the frog with edible glue. Place the cap with edible glue on the frog's head.