



Baby boy cake

Celebrate the birth of a boy with this two-layer baby cake! The bottom layer is covered with fondant and decorated with fondant elephants. The top layer is covered with sprinkles. The stars and baby shoes on top make these baby cake complete.

Boodschappenlijstje



PME Extra Deep Round Cake Pan
Ø15x10cm

RND064
€11.29



PME Dowel Rods Plastic 31cm pk/4

DR125
€4.75



PME Palette Knife Angled Blade 23cm

PK1013
€5.35



PME Extra Deep Round Cake Pan
Ø20x10cm

RND084
€16.69



FMM Tappit Cutter Alphabet Tappits
Lower Case Art Deco

CUTALPAD2
€4.85



FunCakes Food Colour Gel Black 30g

F44105
€3.65



FMM Cutter Star

CUTST4
€6.89



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



Culpitt Floral Wire Silver 24 Gauge
set/50

1384SIL
€8.89



PME Flower Pics Medium pk/12

FP301
€4.05



FunCakes Sugar Paste Bright White
1kg

F20500
€9.49

Other materials for baby boy cake

- 33 + 300 ml water
- 5 eggs
- 375 gram soft unsalted butter
- Icing sugar to roll out fondant

Preheat the oven to 175°C (convection oven 160°C). Mix 330 gram FunCakes mix for Sponge cake with 33 ml water and 5 eggs. Mix at high speed for 7-8 minutes. Then mix at low speed for another 2-3 minutes. Pour the batter into the buttered baking pans (1/2 to 2/3 full). Bake the sponge cakes in 30-35 minutes until they feel springy to the touch. Release the cake immediately after baking and let it cool down on a cake grid.

Mix 300 gram FunCakes mix for Buttercream with 300 ml water and set aside. Cover the cake drum with a layer of piping gel and cover this with rolled out white fondant. Colour 550 - 600 gram fondant light blue with the colouring gel, use this later for covering the bottom cake.

Keep a small piece of white fondant aside and divide the rest of the fondant in pieces and colour them in different shades of blue and grey. Roll out the different colours of fondant to a thickness of 2 mm thick. Cut out stars. Cut the iron wire in half, dip the ends in edible glue and stick stars on it. Make as much as needed. Stick on the PME shoes a small fondant star.

Roll the fondant out again, and cut out as much chicks as needed. Use the cutting wheel to cut out wings. Stick the wings and a black sugar pearl (the eye) on the chicks. For the message, roll out the fondant very thinly and use the cutting wheel to cut out squares that are slightly smaller than the letters. Let it dry for 15 minutes. Lay a letter tappit on a square, slide the tappit back and forth and tap the tappit on the table to release the fondant letter. If this doesn't work, the fondant is too thick.

Finish the buttercream as described on the packaging and bring to flavour with the FunCakes flavour paste. Cut a gold/silver carton slightly smaller than the sponge cakes, and put them under the cakes with a little bit of buttercream. Cut both of the sponge cakes twice horizontally. Fill the layers and cover the cakes with buttercream. Use a side scraper to create smooth layers. Cover the biggest cake with the blue fondant. Make it smooth with the fondant smoothers and cut away the excess fondant. Apply a layer of piping gel on the bottom border of the cakes, and stick the nonpareils on to it.

Cover the small cake completely with the nonpareils. Stick four dowels in the big cake, and cut to size. Put the small cake on top.

Put in the flower pics a piece of fondant and stick the stars into it. Stick them on top of the cake and put the baby shoes in front of it. Finish the cake by sticking the chicks and stars on the bottom cake with edible glue. Lay the fondant letters on the cake drum and stick them with edible glue. Put in the fridge until serving.