



Stacked Birthday Cake

Is there a birthday coming up? Make your own stacked birthday cake. Read the step by step instructions and use your imagination. Use different colors marzipan or fondant and even use a glitterdust for a lovely result.

Boodschappenlijstje



Sugarflair Paste Colour CLARET, 25g

A116
€4.55



Sugarflair Paste Colour EUCALYPTUS, 25g

A108
€4.55



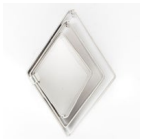
Sugarflair - Max Concentrate Paste Colour FOLIAGE GREEN 42g

C103
€10.05



RD Essentials Edible Glue 50g

RD9340
€4.79



Cookie Cutter Diamond set/3

K051324
€5.48



Color the fondant at the colors of the photo topper; 400 grams claret, 250 grams foliage green and 200 grams eucalyptus green.

If you want to coat the drum, do it with orange fondant. Coat the 20 cm cake with the red fondant and carefully place it on the drum. In the case you don't want to coat the drum, you can place the cake on, before coating it. Unroll the foliage green fondant until you have a cross-length of approx. 25 cm. Use the Cutting Wheels to make a wavy edge. Coat the cake with a thin layer of edible glue and drape the green fondant over. Unroll the orange fondant and cut 12 diamonds. Spread them evenly over the cake. Advice: first place 2 across each other, then place 2 in between and repeatedly place 1 between those. You can also use the Wilton cake dividing set to spread the diamonds evenly.

Glue some baking paper underneath the cake board of 15 cm with edible glue. Place the cake on the cake board. Coat the smaller cake with the claret colored fondant but don't cut away the edges (so the cake board is covered as well). Unroll the eucalyptus colored as mentioned above, cutting a wavy edge. Drape this over the cake, attaching it with some edible glue. Cut circles out of the orange fondant and divide these over the cake.

Place 3 dowels in the bottom cake. Make sure they're the same height as the cake itself. To do this you can stick one dowel in the cake and measure it on the same height as the cake, including the layer of fondant. Cut the dowel and use this to make 2 more, the same length. Place them in the cake in a triangular format, so that the top cake has funding. Place the cakes on top of each other. Stick the photo topper in the top cake. In case you want to use a different topper, feel free to use different colors for the cake.