



## Naked Winter Wonder Cake

During winter month, we think of snow, cold and delicious baking! So this winter, make this fun Naked Winter Wondercake decorated with cute deer cookies. This recipe can be made in no time. Perfect for the cold winter months!

## Boodschappenlijstje



FunCakes Mix for Cookies 500 g

F10110  
€4.75



FunCakes Mix for Buttercream 500 g

F10125  
€5.09



FunCakes Edible Glue 22 g

F54750  
€2.25



Wilton Taartzaag / Cake Leveler -25cm-

02-0-0129  
€4.15



Patisse Cookie Cutter Deer 10 cm

01896  
€1.75



PME Flower Pics Small pk/12

FP300  
€3.79



FunCakes Mix for Sponge Cake Deluxe 500 g

F10100  
€4.95



FunCakes Confetti XL Christmas 55 g

F52640  
€3.29



Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm

03-3136  
€6.85



PME Extra Deep Round Cake Pan Ø 20 x 10cm

RND084  
€15.55



Patisse Parchment Paper Sheets 38x30cm pk/20

P01733  
€3.85

## Ingredients

- FunCakes Mix for Cookies 250 g
- FunCakes Mix for Sponge Cake Deluxe 250 g
- FunCakes Mix for Buttercream 125 g
- FunCakes Flavour Paste Whipped Cream
- FunCakes Confetti XL Christmas
- FunCakes Edible Glue
- RD Food Art Pen - Jet Black
- 4,5 eggs
- 25 + 125 ml water
- 150 + 75 g soft unsalted butter
- Rosemary sprigs
- Grated coconut

## Supplies

- Wilton -Wide Glide- Rolling Pin 50cm
- Wilton Comfort Grip Spatula Curved 32,5 cm
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Taartzaag / Cake Leveler -25cm-
- PME Extra Deep Round Cake Pan Ø 20 x 10cm
- Patisse Cookie Cutter Deer 10 cm
- Patisse Parchment Paper Sheets 38x30cm
- PME Flower Pics Small pk/12

## Step 1: Make the dough for the cookies

Make 250g of the FunCakes Baking Mix for Cookies as directed on the package. Then wrap the dough in plastic wrap and put it in the fridge for an hour.

## Step 2: Make the FunCakes Mix for Buttercream

Make sure the ingredients are processed at room temperature. Mix 125g of the FunCakes Mix for Buttercream with 125ml of water and allow this mixture to set at room temperature for at least an hour.

## Step 3: Make the FunCakes Baking Mix for Biscuit Deluxe

Preheat the oven to 175°C (hot-air oven 160°C). Make 250g of the FunCakes Baking Mix for Biscuit Deluxe as directed on the package.

Grease the PME Extra Deep Round Baking tin with the FunCakes Bake Release Spray, then place the batter into the baking tin. Bake the biscuit for about 30-35 minutes until done. After baking, dump onto a cake rack and leave to cool completely.

#### **Step 4: Finish the butter cream**

After an hour, finish the buttercream with 150 g of butter as indicated on the packet and lastly add the FunCakes Flavoured Pastry Whipped Cream to your own taste.

#### **Step 5: Fill and spread the buttercream om the biscuit**

Cut the biscuit twice with the Wilton Cake Laveler, then fill and spread it tightly with the whipped cream buttercream. You may see the biscuit through the buttercream to get a naked effect. Place in the fridge until further use to allow the buttercream to set.

#### **Step 6: Make the deer cookies**

Roll out the cookie dough on a floured work surface to a thickness of about 3 mm and cut out a deer. Bake the biscuits in a preheated oven at 180°C (hot-air oven 160°C) for about 10-12 minutes until browned and cooked, and let them cool.

#### **Step 7: Decorate the deer cookies**

Using a little FunCakes Edible Glue, place just the white XL confetti on the little deer. Then draw a nose and eyes on the little deer with Rainbow Dust black edible marker.

#### **Step 8: Decorate the Naked Winter Wonder cake**

As a finishing touch, sprinkle grated coconut on top of the cake to create a snow effect. Then stick some rosemary sprigs in a flower pc and stick this on top of the cake along with a few deer.

#### **Step 9: Cut a slice and enjoy your delicious Naked Winter Wonder cake!**