



Magical Princess Cake

This Magical Princess Cake is wearing an actual crown? Do we need to say more?

Boodschappenlijstje



PME Flower Foam Pad

FFP573
€3.69



PME Extra Deep Round Cake Pan
Ø20x10cm

RND084
€15.55



PME Cake Leveler Large 40cm

CL18
€11.79



FMM Cutter Tiara

CUTTIARA
€10.29



FMM Tappit Cutter Alphabet &
Numbers Upper Case Magical

CUTALPFY1
€6.39



PME Extra Deep Round Cake Pan
Ø15x10cm

RND064
€10.49



Rainbow Dust Essentials Edible Glue
50g

RD9340
€4.79



FMM Cutter Rose Petal Large

CUTROPL
€7.25



FMM Cutter The Easiest Ranunculus
Ever

CUTERANUC
€9.49



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85

Other materials:

- 240 ml water
- 6 eggs
- 250 gram unsalted butter
- Raspberry jam
- Brush
- Plastic foil

Preheat the oven to 180°C (convection oven 160°). Prepare the 200 gram of Mix for Buttercream and the 400 gram of Mix for Sponge Cake is indicated on the package. Grease the baking pans with baking spray and divide the sponge cake batter into the pans. Bake for 30-35 minutes and let the cakes cool down on a cooling grid after baking.

Now add to taste the raspberry flavouring to the buttercream. Cut both sponge cakes in half using the cake leveler and fill them alternately with raspberry jam and raspberry buttercream. Cover the outside of the cake with buttercream as well.

Knead the Pretty Pink fondant, roll it out on a with Magic Roll-out Powder covered work surface and cover the cakes with it. Put the cakes in the fridge until further use to make them stiffen. Roll out the grey fondant to a thickness of 3 mm and cut out the tiara. Let it dry around a dummy of 10 cm or a large mug, to give it a nice and round shape. Ideally you'll do this two days in advance so it can dry well. Paint the tiara silver using the Metallic Paint and let it dry again.

Roll out thinly the light pink fondant that's left using the small rolling pin and take the medium size Rose Petal Cutter to cut out enough petals to cover the biggest cake with three rows of these petals. Keep the petals under a piece of plastic foil. Place the petals on the Foam Pad and thin the edges with the Bone Tool so it waves. Attach it to the cake with the tip upwards and let the single petals overlay each other a bit. Place pearls in the tips of the upper row of petals.

Now put dowels in the biggest cake with the same height as the cake. Place the cake board and the small cake on top of it. Cover the edge between the big and the small cake with pink and white pearls. Place the tiara on top of the cake using edible glue. Make a little ranunculus of the red fondant en stick it to the cake accompanied by some green leaves. At last you roll out the Hot Pink fondant wafer-thinly and cut squares out of it. Then take the Alphabet Tappits to make the desired letters. Put the cake away in the fridge until further use.