



Animal cake

This animal cake is ideal for a children's birthday! The cake is made with the FunCakes mix for Cupcakes, which you can decorate as you wish. We have used flowers to decorate it, but you can also use for example hearts.

Boodschappenlijstje



PME Daisy Marguerite Plunger Cutter
set/4

DA634
€11.65



FunCakes Sugar Paste Maroon Brown
250 g

F20150
€2.85



FunCakes Sugar Pearls Small Metallic
Silver 80 g

F51770
€4.89



FunCakes Sugar Paste Bright White
250 g

F20100
€2.85



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Sugar Paste Lime Green 250
g

F20155
€2.85

Other materials:

- 5 eggs (approx. 250 gram)
- 250 gram butter
- Various colours fondant
- Icing sugar to roll out on
- 3 tablespoons brown sugar

Preheat the oven to 160°C (convection oven 140°C). Mix 500 gram mix for cupcakes, 250 gram butter and 5 eggs in 4 minutes to a smooth batter. Lubricate half of the sports ball pan and place it in the corresponding ring. Also lubricate half a ball of the mini ball pan. Fill both of the pans with 2/3 of batter. Bake the cakes in approx. 65 minutes. Let the cakes cool down after baking for 5 minutes in the pan, than let them continue to cool down on a grid.

Lubricate the drum thinly with a layer of piping gel. Roll the green fondant out and cover the drum. Remove the remaining fondant.

Lubricate both cakes also with a thin layer of piping gel. Knead 75 gram brown fondant true 500 gram white fondant. Roll the fondant out and cover both cakes with it. Place both cakes on the drum, the large cake is the body and the small cake is the head.

Divide the remaining fondant in two unequal parts. The smallest part is for the snout. Make a roll of it, press the bottom flat and place it against the head. Make a small ball of brown fondant and use this the make the rest of the snout. From the remaining fondant you can make the forelegs.

Roll the rest of the brown fondant out and cut out the spots on the skin, two eyes and two ears. Roll the rest into a roll and make the tail.

Sprinkle around the legs the brown sugar, like the dog is laying in some dirt. Knead the colors fondant well, roll them out and cut out flowers. Place the flowers on and around the dog. Press a pearl in the middle of the flowers. Make of a coloured fondant the collar and put it in place. A pretty ribbon along the drum makes it complete.