



Monkey face cake

Bake a delicious monkey face cake with this recipe from Deleukstetaartenshop. This recipe was inspired by the 'Apekoppen' candies of Katja. This cake tastes like banana & liquorice just like the candies.

Boodschappenlijstje



PME Palette Knife Angled Blade -23 cm-

PK1013
€4.99



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

03-3136
€6.85



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Sugar Paste Mellow Yellow 1 kg

F20535
€9.49



FunCakes Sugar Paste Raven Black 1 kg

F20530
€9.49



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Flavour Paste Banana 120 g

F56230
€5.89

Other materials

- 125 ml water
- 250 + 150 gram soft unsalted cream butter
- 5 eggs

Mix 125 gram FunCakes mix for Buttercream with 125 ml water and set aside. Preheat the oven to 180°C (convection oven 160°C). Ingredients need to be at room temperature. Mix 500 gram FunCakes mix for Cupcakes, 5 eggs and 250 gram butter at a low speed into a smooth batter for 5 minutes. Grease the baking pan with cake release and put the batter in the pan. Bake the cake until golden in about 50-55 minutes. Release after baking on a cake grid and let it cool down. Finish the buttercream as described on the packaging and bring to taste with FunCakes Flavouring Pasta Banana.

Use a sharp knife to cut away some sides of the cake to make it look like a monkey face. Cover the outside completely with banana buttercream. Knead the FunCakes Fondant Liquorice well and roll it out to a thickness of 3 mm. Do the same with the FunCakes Fondant Banana. Lay the two fondant slices over the cake and smooth it with your hands. Cut away the excess fondant from the sides. To create the mouth, make two strings of banana fondant and use edible glue to adjust it on the cake. Make two thick and two thinner strings of the liquorice fondant and use them to make the shape of the ears. From some thinner strings you make hair and eyes. Stick it all on the cake using edible glue. Use the thick side of the PME Modelling tools, Flower/Leaf to make two nose holes. Put in the fridge until serving.

Tip: for some extra banana flavour, add banana flavouring paste to the cake batter.

To complete the party, make some [Monkey face cupcakes](#)