

# de leukste taarten shop



## Birthday cake

Are you looking for the perfect birthday cake? Follow the step by step instruction and make this cake yourself. Cover the stacked cake with colored FunCakes fondant. Decorate the cake with various kinds of decorations made with several cutters and silicone molds. Add as finishing touch a beautiful bow on the cake.

## Boodschappenlijstje

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Crisco Shortening All-Vegetable 450g

23913  
€10.75



PME Deep Round Cake Pan Ø20x7,5cm

RND083  
€13.99



PME Deep Round Cake Pan Ø15x7,5cm

RND063  
€9.59



Rainbow Dust Essentials Tylo Powder 50g

RD9300  
€5.45

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Rainbow Dust Essentials Edible Glue  
50g  
RD9340  
€4.95



PME Dowel Rods Wood pk/12  
DR1008  
€4.09

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Other materials:

- A piece of baking paper (15 cm in dia)

Bake the sponge cake following the instructions on the wrapping, fill and coat it with a thin layer of buttercream. Put the 20cm sponge cake on the cake board and coat it with yellow fondant.

Knead a bit of tylose into 75 grams of fondant in every color. Unroll and slice the fondant up into 14 strips of 8 by 1,5 cm. Put some edible glue on the tips and form loops. Put them on their sides and let them dry.

Put the 15 cm sponge cake on the cake board. Grease the Wilton Impression Mat with a bit of Crisco. Unroll the yellow fondant and lay the mat on the fondant. Firmly roll over the mat, to press the structure in the fondant. Remove the mat and coat the cake with the fondant. Be careful with coating the fondant on the sponge cake, you don't want to damage your structure.

Now you can make the decorations for the cake with various colors and shapes of fondant and put it on the cake. Slice or cut 4 dowel rods to the exact same height as the cake and stick them in the cake in the shape of a square, but smaller than the circle of baking paper. Put the circle of baking paper on top and place the smaller, top cake on it. Put the ribbon together by building it up in various layers.