



Recipe for Rudolf Cake

Rudolf is indispensable during the holidays. That is why this Rudolf Cake from FunCakes is the nicest and tastiest creation to make in the run-up to Christmas. The sponge cake consists of FunCakes mix for Sponge Cake Deluxe and delicious buttercream with orange flavor! Follow the easy steps of this recipe and prepare your own Rudolf Cake this Christmas!

Boodschappenlijstje



Silikomart Wonder Cakes Multi Roll Tool

ROLLTOOL
€13.15



PME Deep Round Cake Pan Ø 20 x 7,5cm

RND083
€13.05



FunCakes Mix for Sponge Cake Deluxe 500 g

F10100
€4.95



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Sugar Paste Bright White 1 kg

F20500
€9.49



FunCakes Sugar Paste Raven Black 250 g

F20135
€2.85



FunCakes Food Colour Gel Holly Green 30 g

F44175
€3.55



PME Dowel Rods Bamboo pk/12

DR1007
€3.49



PME Cake Leveler Small -25 cm-

CL12
€5.45



FunCakes Mix for Royal Icing 450 g

F10140
€4.95



FunCakes Sugar Paste Maroon Brown 250 g

F20150
€2.85



FunCakes Edible Glue 22 g

F54750
€2.25



FunCakes Food Colour Gel Brown 30 g

F44140
€3.55



FunCakes Flavour Paste Orange 120 g

F56305
€5.89



FunCakes Pearl Choco Balls Ruby Set/8

F50505

€3.35

Ingredients for Rudolf Cake

- [250 g FunCakes Mix for Biscuit Deluxe](#)
- [200 g FunCakes Mix for Buttercream](#)
- [100 g FunCakes Mix for Royal Icing](#)
- [FunCakes Flavour Paste Sinaasappel](#)
- [900 g FunCakes Fondant Bright Whit](#)
- [50 g FunCakes Fondant Raven Black](#)
- [FunCakes Edible FunColours Gel Holly Green](#)
- [FunCakes Edible FunColours Gel Brown](#)
- [FunCakes Pearl Choco Balls Ruby](#)
- [FunCakes Edible Glue](#)
- 4 eggs (circa 200 g)
- 240 ml water
- 240 g unsalted butter

Other supplies for Rudolf Taart

- [FunCakes Bake Release Spray](#)
- [FunCakes Decorating Bags](#)
- [FunCakes Magic Roll Out Powder](#)
- [Wilton Comfort Grip Spatula Curved](#)
- [Wilton Cooling Grid](#)
- [Wilton -Wide Glide- Rolling Pin](#)
- [PME Cake Leveler](#)
- [PME Dowel Rods Bamboo](#)
- [PME Deep Round Cake Pan Ø 20 x 7,5cm](#)
- [PME Holly Leaf Plunger Cutter](#)
- [PME Ivy Leaf Plunger Cutter](#)
- [Silikomart Wonder Cakes Multi Roll Tool](#)
- Cocktail Sticks

Step 1: Prepare fondant for Rudolf Cake

Knead 100 grams of FunCakes Fondant White with FunCakes FunColours Gel Brown and set it aside for a while so the colour can absorb well. Roll out the brown and some FunCakes Fondant White and cut out the ears using a cutting wheel. Make sure the white ears are a little bit smaller than the brown ears. Glue the ears on top of each other and bend it a little. Let the ears dry. **Tip:** *Ideally you make the ears 1 to 2 days in advance.*

For the antlers, cut a dowel in half and cover it with FunCakes Fondant Brown. Leave a piece of dowel bare so that you can easily put it into the cake.

Step 2: Getting started with the batter for the Rudolf Cake

Preheat the oven to 180 °C (convection oven 160°C). Then prepare 250 grams of FunCakes Mix for Sponge Cake. You do this by mixing the 4 eggs and 25 ml of water on the highest speed for 7-8 minutes. Then beat the whole thing on low speed for 2-3 minutes. Grease the baking pan with baking spray. Fill the baking pan with the batter and bake the cake for about 35 - 40 minutes. After baking, put it on a cooling grid to let it cool down completely. **Note:** Do



NOT open the oven in the meantime, the cake is done when it feels springy.

Step 3: Prepare the buttercream for the Rudolf Cake

Prepare 200 grams of FunCakes Mix for Buttercream. You do this by mixing the FunCakes Mix for Buttercream with 200 ml water. Beat this mixture with a whisk and let it stiffen at room temperature for at least an hour. Then beat 240 g unsalted (cream) butter until creamy in about 5 minutes. Then add the mixture in parts to the butter and always mix it completely before adding the next part. You mix the buttercream in about 10 minutes to a smooth cream. Then season the buttercream with the FunCakes Orange Flavor Paste.

Now it is time to fill the biscuit with the delicious buttercream. You cut the biscuit twice and fill and cover the cake with buttercream. After this you place the cake in the fridge to let the buttercream stiffen.

Step 4: Cover the Rudolf Cake

Knead 650 grams of FunCakes Fondant White with the FunCakes FunColours Gel Brown and set aside so that the color can absorb well. Cover the cake with this. Also roll out the FunCakes Fondant White thinly and make the shape of the eyes with the help of the cutting wheel. Stick this on the cake with some FunCakes Edible Glue. With FunCakes Fondant Black you create eyelashes by making small pieces of fondant on your hand into rolls with your finger, after which you stick this on the white surfaces with some FunCakes Edible Glue.

Knead 125 gram FunCakes Fondant White with the FunCakes FunColours Gel Holly Green, roll this out thinly on a work surface sprinkled with FunCakes Magic Roll-Out Powder and cut out a number of leaves with the ivy plunger. Knead a little white through a small piece of green fondant to get a lighter color and use this to cut out more leaves.

Step 5: Prepare the Royal Icing for the Rudolf Cake

Prepare 100 grams of FunCakes Mix for Royal Icing by mixing it with 12 ml of water. You beat the mixture for about 7-10 minutes until the icing is white, no longer shiny and no peaks can be drawn. Put the icing in a decorating bag, cut a small tip and stick the nose and the leaves on the cake.

Step 6: Finish the Rudolf Cake

The cake is almost ready, but the finishing touch is still missing. All you have to do now is stick the antlers in the back of the cake and add the ears to the cake. Stick cocktail sticks at the place where the ears should be and with royal icing you secure the ears against the back. Enjoy!