

de leukste taarten shop



Frog cake

This recipe explains how to make a two layer frog cake. The cake is decorated in the style of a pond with waterlilies and a little frog.

Boodschappenlijstje



PME Extra Deep Round Cake Pan
Ø15x10cm

RND064
€11.29



PME Spatula Angled 23cm

PK1013
€5.35



PME Plunger Cutter Daisy Marguerite
set/4

DA634
€12.49



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85

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PME Cake Leveler Small 25cm

CL12
€5.79



PME Plain Edge Tall Side Scraper

PS41
€5.85



Wilton Basic Turntable

03-3120
€11.85



FunCakes Edible Glue 22g

F54750
€2.45



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Mix for Sponge Cake Deluxe 500g

F10100
€4.95



Culpitt Floral Wire White 20 Gauge set/20

1382W
€4.95



PME Extra Deep Round Cake Pan Ø20x10cm

RND084
€16.69



PME Flower Pics Small pk/12

FP300
€4.05



FunCakes Colour Dust Milk Chocolate

F45270
€3.49



FunCakes Modelling Paste White 250g

F20780
€1.28



FunCakes Food Colour Gel Holly Green 30g

F44175
€3.65

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FunCakes Food Colour Gel Bright Green 30g

F44155
€3.65



FunCakes Food Colour Gel Brown 30g

F44140
€3.65



FunCakes Food Colour Gel Yellow 30g

F44115
€3.65



FunCakes Sugar Pearls Medium Shiny Black 80g

F51680
€3.59



FunCakes Food Colour Gel Aqua 30g

F44190
€3.65



Other materials:

- 340 ml water
- 6 eggs
- 375 gram soft unsalted butter
- FunCakes flavour paste of your choice
- Cutting tool

Prepare the frog and the lily leaves a day in advance, so they've got time to dry well. Colour 150 gram modeling paste green and use this to model a frog. For the body and the head you will make two large balls that you put on each other with a toothpick. Use the cutting wheel to make a mouth and use a toothpick to make the eyes. For the front legs you roll two balls and turn them into rolls. Press on side flat and cut in the toes. Paste the legs to the frog with some glue. Do the same for the back legs, only with large balls. Roll out two small balls and press them flat to make the eyes. Use a bit of white fondant to make two smaller balls, press them flat and paste them on the eyes. At last, press a black pearl in the eyes. Paste the eyes on the frog.

For the lily leaf, roll out the remaining green modeling paste thin and cut out different sizes of leaves with the rose leaf cutter. Use the cutting wheel to make a cut to the middle and fold open a bit. Let this dry for a night a slice of parchment paper.

Take a small amount of white fondant and colour this yellow. Roll this out thinly on a with icing sugar covered work surface and cut out the daisies. Per flower you need two of the same sizes. Paste two on each other and let them dry in an egg box or similar, so that the leaves stand up right. Paste a small ball of white fondant in the heart of the flower.

Preheat the oven to 180°C (convection oven 160°C). Prepare 300 gram of FunCakes mix for Buttercream and 400 gram of FunCakes mix for Sponge Cake as indicated on the package or in the



basic recipes for buttercream and sponge cake. Grease the baking pans with Bake Release Spray and divide the sponge cake batter into the two pans. Bake the sponge cakes for 30-35 minutes and release them on a cooling grid right after baking. Flavour the buttercream to taste with the flavour paste.

Cut the sponge cakes in half twice, and fill and cover with buttercream. Use the side scraper to give your cake straight edges. Place the cakes in the fridge to let it stiffen. Divide the remaining buttercream in four portions, and colour them in two shades of green and two shades of blue. Use the spatula to add all the colour of buttercream to the cake and make this tight and nice using the side scraper and the turntable. On this way the colour will mix. Stack the cakes on each other with the cake carton and the dowels, as described in the basic recipe.

Cut a few floral wires with the cutting tool in half. Colour a small piece of fondant brown and use this to create cigars. Stick them with a bit of glue on the wires and wrap the wires in with the tape. Use a mixture of brown and white dust to finish them.

Colour the remaining fondant in different shades of green, roll in out thinly and use the cutting wheel the make long grass.

Place the frog on top of the cake. Stick to flower pics behind the frog in the cake and stick the cigars in them. Place some grass against the pics, so that they are no longer visible. Decorate the cake with the lily leaves, lilies, cigars and grass.

Made possible by FunCakes