Harry Potter Cake

Create an enchanting Harry Potter cake with PME's recipe and amaze everyone at birthday parties! Using PME's Harry Potter Fondant Cutter, you can easily decorate your cakes with Harry Potter's iconic logo. An absolute must-have for your themed cake!

Boodschappenlijstje

FunCakes Mix for Sponge Cake Deluxe 500g

F10100
€4.95

FunCakes Mix for Buttercream 500g

F10125
€5.09

FunCakes Sugar Paste Teddy Bear Brown 250g

F20245
€2.85

FunCakes Metallic Food Paint Dark Gold 30ml

F45185
€6.45

Dr. Oetker Baking Spray 125ml

1-50-901105
€2.99

PME Fondant Cutter Harry Potter HP Logo

HPW501
€12.39

PME Plastic Rolling Pin 22,5cm

PP86
€6.29

PME Extra Deep Round Cake Pan Ø17,5x10cm

RND074
€13.85

PME Palette Knife Angled Blade 23cm

PK1013
€5.35

PME Cake Leveler Small 25cm

CL12
€5.79

PME Plain Edge Tall Side Scraper

PS41
€5.85

Dekofee Professional Brush 10/0

DF0705
€3.95

FunCakes Decorating Bags 41cm pk/10

F85110
€3.89

Ingredients

- FunCakes Mix for Sponge Cake Deluxe 200
- FunCakes Mix for Buttercream 300 g
- FunCakes Flavour Paste Cappuccino
- FunCakes Sugar Paste Teddy Bear Brown
- FunCakes Metallic Food Paint Dark Gold 30 ml
- Oetker Baking Spray
- RD ProGel® Concentrated Colour - Black
- 4 eggs (approx. 200 g)
- 20 ml water
- 300 ml water
- 375 g butter

Supplies

- PME Harry Potter Fondant Cutter - HP Logo
- PME Plastic Rolling Pin 22,5 cm
- PME Extra Deep Round Cake Pan Ø 17,5 x 10cm
- PME Palette Knife Angled Blade -23 cm-
- PME Cake Leveler Small -30 cm-
- PME Plain Edge Tall Side Scraper
- PME Multi Purpose Turntable
- Dekofee Profi Brush 10/0
- FunCakes Decorating Bags 41 cm pk/10
- Clean toothbrush
- Bit of sugar baking powder to roll out on top
- Nozzle #1M

Step 1: Bake the sponge cake

Preheat the oven to 180 °C (160 °C for a convection oven) and grease the baking pan with baking spray. Prepare the 200 g FunCakes Mix for Sponge Cake with 4 eggs and 20 ml water as indicated on the packaging, then place this batter into the baking pan. Bake the sponge cake for about 35-37 minutes until done, then immediately place onto a cooling rack and let it cool.

Step 2: Make the buttercream

Ideally, do this a day in advance so the food coloring can penetrate into the buttercream well.

Prepare the 300 g FunCakes Mix for Buttercream with 300 ml water and finish with 375 g of softened unsalted butter as indicated on the packaging. Flavor it with the flavor paste and color it black.

Step 3: Slice and fill the sponge cake

Slice the sponge cake 2 to 3 times with a cake leveler and fill it with buttercream. Spread a thin

layer of buttercream over the outside of the cake, allowing the cake to show through. Let it set in the refrigerator for at least an hour. Then, spread another layer of buttercream over the cake. Use the turntable and side scraper to make it easier. Let it set in the refrigerator again.

Step 4: Make the Harry Potter logo

Knead a piece of brown sugar paste until smooth and roll it out thinly, about 2 mm thick. Cut out the HP logo and let it dry slightly. Paint the logo with FunCakes Metallic Foodpaint Dark Gold and let it dry.

Step 5: Decorate the cake

Pour some FunCakes Metallic Foodpaint Dark Gold onto a bowl and dip a clean toothbrush into it. Splatter the cake by running your finger over the bristles.

Then, carefully attach the HP logo to the cake. It will stick to the buttercream. Cut the tip of a piping bag, insert piping nozzle #1M, and fill it with the remaining buttercream. Pipe a beautiful shell border along the top edge of the cake.

Step 6: Enjoy this delicious Harry Potter Cake!

This recipe is made possible by PME.