



Bubblegum cake

Make a delicious Bubblegum cake with recipe from FunCakes. We explain how to make gelatine balloons and how to use them for decorating a candy cake.

Boodschappenlijstje



Crisco Shortening All-Vegetable 450g

23913
€11.65



PME Extra Deep Round Cake Pan
Ø15x10cm

RND064
€10.49

Other materials:

- 3 eggs
- 140 ml water
- 150 gram soft unsalted butter
- Water balloons
- Toothpicks
- Adhesive tape

It is very important to prepare the gelatine balloons two days in advance, to make sure they have dried well before you will be using them. Do as follows. Inflate several water balloons and close well. Grease the balloons with Crisco and attach them with adhesive tape to a tooth pick. Add 3 table spoons of gelatine powder and 6 table spoons of water to a bowl and stir well until the lumps have disappeared. This is a thick jelly. Heat for about 10 seconds on full power in the micro wave, add some pink colouring and sparkle dust powder to it and stir well. The jelly should be fluid but not too hot! Dip the balloons into the gelatine and stick them into the dummy to let them dry well. Make sure they don't touch each other. When the gelatine gets too thick and it becomes hard to dip the balloons into it, then heat it shortly again in the microwave. Make as many balloons as you need, maybe even a few extra in case some break. The quantities in this recipe should be enough for 8 bells. Let this dry for at least a full day, but preferably even 2 days. Then puncture the balloon and carefully remove them for the gelatine bells. You may want to cut the edges with scissors a bit to make them look better. The balloons are now hard but still fragile, so be careful with them!

Now start with the rest of the cake. Preheat the oven to 180°C (convection oven 160°C). Prepare 125 gram of FunCakes mix for Buttercream and 150 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 pan with FunCakes Bake Release Spray and fill with the batter. Bake for 30-35 minutes and release right after baking on a cooling grid for it to cool down well.

Cut the sponge cake in half twice with a cake leveller and fill and cover with buttercream. Knead the fondant well and roll out on a with FunCakes Magic Roll-Out Powder covered work surface until a 3mm thickness. Cover the cake with it and remove the remaining fondant. Use the remaining fondant to make small and large balls and roll these through the dust powder.

Mix the pearls with the confetti, cover the edge of the cake with a bit of piping gel and attach the pearls and confetti to it by hand. Put a pink mimosa in between here and there.

Colour the white FunCakes Dip 'n Drip deep pink and heat for a bit in the microwave (10 seconds is enough). Fill a decorating bag with it and cut a small tip off. Let it drip along the edge of the cake and fill the top of the cake with it as well. While the drip is still soft, place the gelatine bells carefully on top of the cake. Place a fondant ball in between here and there.

Tip: combine this recipe with the [Bubblegum macarons](#) and the [Bubblegum cupcakes](#) for an awesome candy table!

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