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Piñata cakes

This recipe explains how to make piñata shaped cakes filled with candy and decorated with colourful buttercream. This cake treat is fun to make and to eat!

Boodschappenlijstje



PME Palette Knife Angled Blade 33cm

PK1014
€9.09



Wilton Disposable Decorating Bags
pk/12

03-3111
€6.05



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



FunCakes Food Colour Gel Pink 30g

F44110
€3.65

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FunCakes Food Colour Gel Leaf Green
30g

F44130
€3.65



FunCakes Food Colour Gel Orange 30g

F44145
€3.65



FunCakes Mix for Buttercream 1kg

F10560
€7.95



FunCakes Food Colour Gel Aqua 30g

F44190
€3.65



FunCakes Food Colour Gel Purple 30g

F44120
€3.65



FunCakes Mix for Cupcakes 1kg

F10505
€6.75

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Other materials:

- 250 + 240 gram cream butter
- 5 eggs
- Candies of choice
- Craft knife
- Ruler

Preheat the oven to 180°C (convection oven 160°C). Ingredients need to be at room temperature. Mix 200 gram FunCakes mix for Buttercream with 200 ml water and set aside. Mix 500 gram FunCakes mix for Cupcakes, 250 gram butter and 5 eggs on low speed for 4 minutes to a smooth batter. Cover the two baking trays with sheets of parchment paper. Pour the batter on the trays, the layer should be about 1 cm thick. Bake the cakes in 20 minutes. Cakes should be 1,5 cm high. Let the cakes cool down on a grid. Use the pony cutter to cut out 3 shapes for each piñata. Use a small knife to cut out the centre of one shape, leaving 0,5 cm border.

Finish the buttercream as described on the packaging with 240 gram butter. Divide the buttercream over 7 bowls and tint them in these colours: yellow, orange, purple, pink, blue and green. Combine Violet and Rose for purple. Combine Burgundy and Red Red for pink. Combine Sky Blue and Teal for blue. Combine Leaf Green and Lemon Yellow for green. Reserve 1 bowl buttercream. Place tinted icings in separate decorating bags fitted with tip 103. Place some buttercream in decorating bag fitted with tip 4.

Per piñata:

Use tip 4 and buttercream to outline inside edge of whole pony cake shape. Position cut out pony shape on top. Fill center with candy. Again use tip 4 and outline inside edge of cake shape. Position whole pony cake shape on top to seal in candy. Use spatula to crumb coat cake with a thin coating of

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buttercream. Chill. Position cake upright on its legs.

Decorate cake. Begin at the bottom, pipe tip 103 ruffles to cover cake, following this order: Orange, pink, yellow, green, blue and purple. Attach candy eyes. Use tip 103 and blue buttercream to pipe ears.

Made possible by Wilton