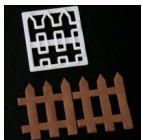




Horse cake with fondant decorations

Surprise the horse fan with this lovely birthday cake. The cake is made from sponge cake and buttercream, decorated with a fondant horse and other decorations. We explain you step by step how to make this horse cake with a filling of raspberry and white chocolate.

Boodschappenlijstje



FMM Picket Fence Cutter

CUTPICKET
€6.55



FMM Elements Tappit Set/4

CUTEWFI
€9.09



FMM Funky Alphabet & Number Tappits

CUTFUNK
€10.75



FunCakes Sugar Paste Fire Red 250 g

F20120
€2.85



FunCakes Sugar Paste Royal Purple 250 g

F20200
€2.85



FunCakes Sugar Paste Spring Green 250 g

F20115
€2.85



FunCakes Chocolate Drops White 350 g

F30130
€12.29



PME Extra Deep Round Cake Pan Ø 20 x 10cm

RND084
€15.55



PME Flower Blossom Plunger Cutter set/4

FB550
€9.99



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Sugar Paste Bright White 250 g

F20100
€2.85



FunCakes Mix for Sponge Cake Deluxe 500 g

F10100
€4.95



FunCakes Sugar Paste Maroon Brown 250 g

F20150
€2.85



FunCakes Sugar Paste Pretty Pink 250 g

F20190
€2.85



FunCakes Edible Glue 22 g

F54750
€2.25



FunCakes Sugar Paste Mellow Yellow
250 g

F20145
€2.85



FunCakes Food Pen Black

F45500
€3.05



PME Impression Mat Bark

IM189
€2.35



FunCakes Flavour Paste Raspberry 120
g

F56240
€5.89

Other materials:

- 5 eggs (260 g)
- 33 + 125 ml water
- 150 gram unsalted butter
- Pin

Step 1: Sponge cake

Preheat the oven to 175°C (convection oven 160°C). Ingredients need to be at room temperature. Put 325 gram FunCakes mix for Sponge Cake Deluxe, 5 eggs and 33 ml water in a bowl. Mix at high speed for 7-8 minutes. Then mix at low speed for another 2-3 minutes. Pour the batter into a buttered baking pan (1/2 to 2/3 full). Place the cake in the oven for 35-40 minutes. The cake is ready when it feels springy to the touch. Release the cake immediately after baking and let it cool down on a cake grid.

Step 2: Filling

Add 125 ml of water to 125 gram of FunCakes mix for Buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least one hour. Beat 150 gram of unsalted (cream) butter for approx. 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes). Flavour the cream with the raspberry flavouring paste. Cut the cake horizontally twice. Add a layer of buttercream on the layers. Sprinkle some white chocolate drops over each layer of buttercream before you lay the next cake layer on top. Cover the cake with a thin layer of buttercream using a side scraper. Put in the fridge for 30 minutes. Then cover the cake with another thin layer of buttercream, and put the cake in the fridge.

Step 3: Covering with fondant

Knead 500 gram pink fondant and roll it out with a large rolling pin. Cover the cake and use the fondant smoother for a smooth surface. Use the excess fondant to cover the drum. Finish the cake drum with the cake ribbon and fix it with the pin. Put the cake on the drum.

Step 4: Decorating

Roll out green fondant with the small rolling pin and use the elements tappit to cut out grass. Roll out white fondant and use the fence cutter to cut out fences. Use the impression mat to press a wood structure in the fences. Use edible glue to stick the grass to the bottom of the cake. Then stick the fences on the cake, leave a space for the name. Roll out the pink, purple and yellow fondant and cut out big and small flowers with the plunger cutters. Stick them to the grass and fences.

Step 5: Model horse

Use brown fondant to create the body, legs, head and ears. Knead some brown fondant with white fondant to make it lighter and use it to make the hooves (use the bone tool for the notch), nose (use the small ball tool for the nose holes and the bone tool for the mouth), tail and the mane. Use white fondant to create eyes and use the edible brush to draw the eye pupils. Stick all the parts together to create the horse. Place the horse on the cake. Stick some flowers around it and also grass that you make from green fondant.

Step 6: Name and age

Roll out purple fondant and cut out the nameplate, use a cutter that is big enough for the name. You can also print out a nameplate and cut it out. Use a cutting wheel to cut it out of the fondant. Roll out purple fondant very thin and cut out the age by using the alphabet and number tappit cutter. Roll out pink fondant very thin and cut out the name with the tappits. Stick the name on the plate with edible glue. Stick this on the cake. Stick the age on top of the cake, right above the name.