



Princess cake

Who doesn't want to make a princess cake for his daughter? A princess is always a success! The cake is made with the Wilton wonder mold kit and the FunCakes mix for Sponge Cake.

Boodschappenlijstje

JEM Tool 12, Petal Frill & Half Round



109SE012
€4.09



RD Essentials Edible Glue 25g

RD9345
€2.85

Other materials

- 33 ml water
- 4 eggs (approx. 200 gram)
- 150 gram unsalted butter
- 250 ml cream
- 60 ml water
- Icing sugar
- Brush

Add 125 ml of water to 125 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 150 grams of unsalted 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).

Make sure all the ingredients are at room temperature. Preheat the oven to 175°C (convection oven 160°C). Mix 330 gram mixture, 5 eggs and 33 ml water in a bowl. Beat the batter for 7-8 minutes on high speed and then another 2-3 minutes on low speed. Fill a lubricated baking pan with the batter (1/2 till 2/3 full) and bake the cake in approx. 35-40 minutes. Don't open the oven between! 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.

Cut the cake in three layers with the cake leveler. Beat 250 ml cream a bit. Mix 50 gram mix for bavarois with 60 ml lukewarm water and then carefully fold in the whipped cream with a spatula. Let this stiffen for 10 minutes in the fridge.

Cover each layer with a bit of bavarois and carefully stack them on each other. Place the cake in the fridge, so that the bavarois can stiffen. Once the bavarois is stiffen, cover the cake with a thin layer of buttercream. Place the cake back in the fridge.

Knead the black fondant and cut out many leafs with the large leaf cutter. Put the leafs away on a sheet of plastic foil, so that they won't dry. Repeat this with the grey fondant, only use the medium leaf cutter. Place the grey leafs on the black leafs with some edible glue. Curl the top of the leaf a bit and place them on the cake. Start at the bottom and work to the top.

Colour the white fondant with the rose colour and roll this to a thin layer. Cut out two times the gerbera in both sizes. Make the leafs a bit thinner with the frill tool, just roll over it. Place the gerberas on the top of the cake, starting with the largest one.

Lubricate the doll with the piping gel. Roll out a small piece of black fondant and cover the doll as you wish. For the sleeves you cut out six smallest leafs in black and grey. Use the cutting tool to make the grey ones a bit smaller than the others. Place the grey leafs on the black leafs and place them on the shoulders. Press the doll in the cake.

Cut of the top of a decorating bag and place tip 2 in the bag. Mix in a bowl a big tablespoon of piping gel with one third of twinkle dust. Fill the decorating bag with this mixture and pipe a pearl border along the top of the dress. Give all the leafs dots and finish the cake. Give your princess a glamorous look by sprinkling some twinkle dust over her.