



Flower Power Beetle

Express yourself on this Flower Power Beetle cake! The cake, made of FunCakes cupcakes mix, is decorated with delicious FunCakes fondant in various colours. You can decorate the cake in your own style.

Boodschappenlijstje



RD Essentials Edible Glue 25g

RD9345

€2.85

Other materials:

- 5 eggs (approx. 250 gram)
- 250 gram unsalted butter at room temperature
- 125 ml water
- 150 gram unsalted butter at room temperature
- Icing sugar to roll out on

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.

All the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). Mix 500 gram mix for cupcakes, 250 gram butter and 5 eggs on low speed in 4 minutes to a smooth batter. Lubricate the baking pan with the cake release, fill the pan with the batter and bake the cake in 65-75 minutes. Let the cake cool down on a grid after baking.

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).

Cover the cake on the outside with the buttercream. Knead the pink fondant well and roll it out on a work surface covered with icing sugar. Use this fondant to cover the cake. Remove the remaining fondant.

Place the disk with the medium holes in the sugarcraft gun and fill this with the white fondant. Squeeze and make long ribbons. Use these ribbons to make windows, doors and the frame of the lamps and the windscreens. Cut strokes of white fondant with a knife and use this to make the bumpers. Paste these on the cake with some edible glue and paint them silver. Place the disk with the small holes in the sugarcraft gun and fill this with the green fondant and make grass for around the cake. Use the coloured fondant and the cutters to decorate the car in your own way.

Tip: if the fondant comes out the sugarcraft gun difficult, then knead a bit of Crisco true the fondant and try again. This will go better.