

de leukste taarten shop



Windmill cake

This birthday cake is perfect for a kid's birthday! The cake is made of chocolate sponge cake, filled with custard cream and finished with buttercream. You can of course use every number to finish this cake.

Boodschappenlijstje



PME Extra Deep Round Cake Pan
Ø15x10cm

RND064
€11.29



PME Extra Deep Round Cake Pan
Ø20x10cm

RND084
€16.69



Rainbow Dust Essentials Tylo Powder
50g

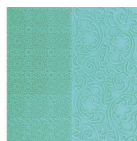
RD9300
€5.45



Rainbow Dust Essentials Edible Glue
50g

RD9340
€4.95

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FMM Impression Mats Vintage Lace set/2

CUTIMP3
€6.34



PME Cake Leveler Small 25cm

CL12
€5.79



PME Dowel Rods Wood pk/12

DR1008
€4.09



Other materials:

- 6 eggs (approx. 300 gram)
- 735 ml water
- 150 gram unsalted butter

Mix 200 gram mix for custard cream with 500 ml water. Beat the custard for approx. 5 minutes with a whisk or mixer. Place the cream in the fridge until you use it.

Make sure all the ingredients are at room temperature. Preheat the oven to 175°C (convection oven 160°C). Mix 500 gram mix for Chocolate Sponge Cake, 6 eggs and 110 ml water in a bowl. Beat the batter for 7-8 minutes on high speed and then another 2-3 minutes on low speed. Divide the batter of the lubricated baking pans (1/2 till 2/3 full) and bake the cake in approx. 30-35. 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.

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).

Cut both cakes twice with the cake leveler. Fill the layers with custard cream, place the top layer on top and cover them with the buttercream. Place the cakes in the fridge, so that the buttercream can stiffen.

Take 250 gram white fondant, colour 125 gram light pink and 125 gram dark pink. Add per colour a



quarter of a teaspoon tylose and knead it well. Roll out both colours fondant on a with icing sugar covered work surface.

Place the rolled out light and dark pink fondant on each other and roll it out again, so it sticks to each other. Use the impression mats to add a pattern to the fondant. Cut out the requested squares. Cut the squares from the dust just not to the middle. Fold the four points to the middle and paste them with so glue. Allow it to dry. Paste one wind mill with some fondant and glue to a lollipop stick.

Knead the remaining white fondant and roll this out. Use the fondant to cover the cakes. Stick a dowel in the bottom cake, adjust the size and cut it (four times). Narrow the cake board, so that it fits the smallest cake. Stick the dowels in the bottom cake and place the smallest cake on top.

Knead and roll out the red fondant to a long stroke. Use the multi ribbon cutter to make two long strokes, so that you can place them around the cakes. Roll out a piece of red fondant thickly and cut out a number of your choice. Let it dry.

Paste the wind mills and the number with edible glue on the cake and stick the wind mill on a stick in it.

Happy birthday!