



Pixel-perfect castle cake

A cool personalised castle cake. No boy who'll say no to this.

Boodschappenlijstje



FMM Straight frill cutters no. 3

CUTFRL3
€4.99



FMM Impression Mats 1 brick wall/tree bark

CUTIMP1
€8.45



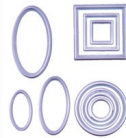
PME Extra Deep Round Cake Pan Ø 20 x 10cm

RND084
€15.55



PME Cake Leveler Large -40 cm-

CL18
€11.79



FMM Geometrical cutter set/10

CUTGEO
€6.99



PME Extra Deep Round Cake Pan Ø 15 x 10cm

RND064
€10.49



RD Essentials Edible Glue 50g

RD9340
€4.79



Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm

03-3136
€6.85

Other materials:

- 240 ml water
- 6 eggs
- 250 gram unsalted butter
- Apricot jam
- Brush
- Skewer

Preheat the oven to 180°C (convection over 160°C). Prepare the 200 gram of FunCakes Mix for Buttercream and the 400 gram of FunCakes Mix for Sponge Cake as indicated on the package. Grease the baking pans with the Bake Easy Spray, divide the sponge cake batter into the two pans and bake them for 30-35 minutes. Let the sponge cakes cool down on a cooling grid after baking.

Now add to taste the caramel flavouring to the buttercream. Cut the sponge cake in half twice using the cake leveler and fill them alternately with apricot jam and caramel buttercream. Also cover the outside of the cake with buttercream. Then put it away in the fridge until further use, to let the buttercream stiffen.

Colour the grey fondant a bit darker by adding black colouring to it and cover the smallest cake with it. Roll out another piece of the same coloured fondant and cut out a long strip using the Multi Ribbon Cutter. Cut out a castle border using one of the cutters from the Straight Frill Cutters set. Attach it to the top of the cake.

Now roll out a piece of brown fondant, push the Impression Mat with tree bark in it and cut out a door which you stick to the cake. With a little bit of grey fondant you create little stones to surround the door with. Use half of the white fondant and the grey fondant you've left to make three different colours of grey. Repeat this with the brown fondant. Roll out all of these colours very thinly and cut out little squares. Stick them to in a random order to the biggest cake.

Roll out the green fondant and create a ruffled edge using the Cutting Wheel. Put it on top of the cake, and stick the edges of the fondant to the cake with some edible glue. Use the rest of the green fondant to cover the drum with. Place the big cake on the drum, put dowels with the same height as the cake in it and put the small cake with a cake board on top of it. You may want to add some buttercream in between the layers to prevent it from moving. Create a double flag with the red fondant and wrap it around a skewer. Now thinly roll out the red fondant, cut out squares and then the desired letters using the Alphabet Tappits. Stick them to the cake, potentially with grey squares behind them.