



Baby girl cake

Celebrate the birth of a girl with this two-layer baby cake! The top layer is completely covered with sprinkles. The bottom layer is covered with fondant and decorated with fondant elephants.

Boodschappenlijstje



PME Palette Knife Angled Blade 23cm

PK1013
€5.35



Katy Sue Silicone Mould Balloons

CE0039
€15.09



FMM Cutter Mummy and Baby Elephant

CUTELEPHNT
€6.39



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



FunCakes Food Colour Gel Pink 30g

F44110
€3.65



FunCakes Mix for Sponge Cake Deluxe 1kg

F10500
€6.99



FMM Tappit Cutter Alphabet Tappits Lower Case Art Deco

CUTALPAD2
€4.85



PME Dowel Rods Plastic 31cm pk/4

DR125
€4.75



PME Extra Deep Round Cake Pan Ø20x10cm

RND084
€16.69



PME Extra Deep Round Cake Pan Ø15x10cm

RND064
€11.29



FunCakes Sugar Paste Bright White 1kg

F20500
€9.49



FunCakes Mix for Buttercream 1kg

F10560
€7.95

Other materials for baby girl cake:

- 33 + 300 ml water
- 5 eggs
- 375 gram soft unsalted butter
- Icing sugar to roll out fondant

Preheat the oven to 175°C (convection oven 160°C). Mix 330 gram FunCakes mix for Sponge cake with 33 ml water and 5 eggs. Mix at high speed for 7-8 minutes. Then mix at low speed for another 2-3 minutes. Pour the batter into the buttered baking pans (1/2 to 2/3 full). Bake the sponge cakes in 30-35 minutes until they feel springy to the touch. Release the cake immediately after baking and let it cool down on a cake grid.

Mix 300 gram FunCakes mix for Buttercream with 300 ml water and set aside. Cover the cake drum with a layer of piping gel and cover this with rolled out white fondant. Colour 550 - 600 gram fondant light pink with the colouring gel, use this later for covering the bottom cake.

divide the rest of the fondant in pieces and colour them in different shades of pink. Roll out the different colours of fondant and cut out as much elephants and hearts as you need. Use the black sugar pearls for the eyes of the elephants. Use a silicone mould to make fondant balloons.

For the message, roll out the fondant very thinly and use the cutting wheel to cut out squares that are slightly smaller than the letters. Let it dry for 15 minutes. Lay a letter tappit on a square, slide the tappit back and forth and tap the tappit on the table to release the fondant letter. If this doesn't work, the fondant is too thick.

Finish the buttercream as described on the packaging and bring to flavour with the FunCakes flavour paste. Cut a gold/silver carton slightly smaller than the sponge cakes, and put them under the cakes with a little bit of buttercream. Cut both of the sponge cakes twice horizontally. Fill the layers and cover the cakes with buttercream. Use a side scraper to create smooth layers.

Roll out the light pink fondant to a thickness of 3 mm. Cover the biggest cake with the fondant. Make it smooth with the fondant smoothers and cut away the excess fondant. Apply a layer of piping gel on the bottom border of the cakes, and stick the nonpareils on to it. Cover the small cake completely with the nonpareils. Stick four dowels in the big cake, and cut to size. Put the small cake on top.

Finish the cake by sticking the elephants, balloons and hearts on to the bottom cake with edible glue. Draw balloon strings with the edible food pen. Stick the letters with some edible glue on the cake drum. Place the baby cake topper on top of the cake and put the PME baby shoes in front of it. Put in the fridge until serving.