



Alpaca cake

Have you seen the friend of the Unicorn? Just like the Unicorn the Alpaca now has it's own cake! Make a Alpaca cake yourself with this recipe from FunCakes.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500 g
F10100
€4.21



FunCakes Mix for Buttercream 500 g
F10125
€4.33



FunCakes Mix for Royal Icing 450 g
F10140
€4.21



FunCakes Food Colour Gel Pink 30 g
F44110
€3.02



FunCakes Sugar Paste Raven Black
250 g
F20135
€2.42



FunCakes Sugar Paste Bright White
250 g
F20100
€2.42



FunCakes Edible Glue 22 g
F54750
€1.91



Wilton Decorator Preferred Deep
Round Pan Ø 20 x 7,5cm
03-0-0034
€9.39



FMM Mix 'N' Match Face Cutter
CUTANIMFS
€5.91



PME Flower Blossom Plunger Cutter
set/4
FB550
€8.49



PME Palette Knife Angled Blade -23
cm-
PK1013
€4.24



FunCakes Decorating Bags 41 cm
pk/10
F85110
€3.22



FunCakes Food Colour Gel Bright
Green 30 g
F44155
€3.02



FunCakes Food Colour Gel Brown 30 g
F44140
€3.02



FunCakes Food Pen Black

F45500
€2.59



Wilton Decorating Tip #6B Open Star
Carded

02-0-0168
€2.00



Patisse Cookie Cutter Rings set/14

01950
€16.70



FunCakes Bake Release Spray 200ml

F54100
€4.24



Patisse Cooling Grid Non-Stick
40x25cm

P10578
€6.28

Materials:

- Jam of choice
- 7,5 egg
- 450 ml water
- 500 gram soft unsalted butter
- Plastic foil

Preparation:

Preheat the oven to 180°C (convection oven 160°C). Prepare 500 gram of FunCakes mix for Sponge Cake Deluxe and 400 gram of FunCakes mix for Buttercream as indicated on the packages or in the basic recipes for [sponge cake](#) and [buttercream](#). Grease the baking pans with Wilton Cake Release and fill with the sponge cake batter. Bake them for 30-35 minutes. Release on a cooling grid and let them cool down completely.

Add to taste FunCakeswhipped cream flavour paste to the buttercream. Cut the sponge cakes twice with a cake leveller and fill them with a thin layer of buttercream and jam. Then stack them back on top of each other. Colour part of the buttercream light brown with the FunColours Gel and cover the outside of the bottom cake, this may be done a bit messy. Colour the rest of the buttercream light pink. Divide this into 2 decorating bags, one containing decorating tip #1M and one tip #6B. Stack the top cake on the bottom cake with the dowels and cake carton.

Colour 150 gram of fondant beige with the brown FunColours gel, roll it out on a with FunCakes Magic Roll-Out Powder covered work surface and cut out a oval with a knife, this will be the face of the alpaca. Stick this to the top cake of 15 cm. Then cover the rest of the top cake with swirls and rosettes of the pink buttercream. Use the image as an example.

Colour a little bit of fondant light and dark pink and the rest soft green, leave a little bit of approx. 10 gram of fondant aside for the pupils. Cut small flowers out of the pink fondant. Roll out the green fondant until a 3mm thickness, place a piece of plastic foil on top of it and cut out small circles and ovals in different sizes, these will become the cacti. By using the plastic foil you will be able to create rounded edges instead of very straight ones. Cut out small pieces of the ovals here and there, to make sure another oval fits right in it. Stick the cacti to the bottom cake.

Roll out a piece of pink and beige fondant, this may stay quick thick, and cut out two different sizes of ovals for the ears, stick these on top of one another and place them on top of the head.

Roll out the black fondant very thinly and cut out two circles for the eyes. Then roll out the white fondant and use the FMM Face Cutter to cut out two ovals and two small circles and place these on top of the black circles. Draw a snout using the brush food pen and stick the eyes on the right places.

Stick the flowers on the cacti. Fill a decorating bag with tip #2 and a little bit of royal icing and pipe needles on the cacti. Leave the cake in the fridge until further use.



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