



## Monster Cake in Bella Blue

Created in the Color of the Year, Bella Blue, this cheerful creation is anything but scary. With its mischievous eyes, colorful horns, and playful details, it's the perfect cake for children's parties or themed celebrations.

## Boodschappenlijstje



**FunCakes Mix for Sponge Cake Deluxe 500g**  
F10100  
€4.95



**FunCakes Sugar Paste Bella Blue 250g**  
F20345  
€2.85



**FunCakes Sugar Paste Electric Yellow 250g**  
F20335  
€2.85



**FunCakes Sugar Paste Raven Black 250g**  
F20135  
€2.85



**FunCakes Sugar Paste Fire Red 250g**  
F20120  
€2.85



**FunCakes Sugar Paste Spring Green 250g**  
F20115  
€2.85



**FunCakes Sugar Paste Bright White 250g**  
F20100  
€2.85



**FunCakes Deco Melts Orange 250g**  
F25120  
€4.45



**FunCakes Deco Melts Green 250g**  
F25140  
€4.45



**FunCakes Deco Melts Yellow 250g**  
F25115  
€4.45



**FunCakes Edible Glue 22g**  
F54750  
€2.25



**FunCakes Clear Piping Gel 350g**  
F54410  
€6.69



**Wilton Recipe Right Non-Stick Cooling Grid 40x25cm**  
03-3136  
€6.85



**FunCakes Lollipop Sticks 15cm pk/50**  
F83210  
€3.25



FunCakes Bake Release Spray 200ml

F54100  
€4.99



Wilton Comfort Grip Spatula Curved  
22,5cm

03-3133  
€5.95



Wilton Sports Ball Pan set

03-0-0078  
€15.79



FunCakes Mix for Buttercream 500g

F10125  
€5.09



Wilton Cake Leveler 25cm

02-0-0129  
€4.15



FunCakes Soft Pearls Medium White  
60g

F51810  
€3.39



FunCakes Sphere Cake Dummy Ø5cm  
pk/3

F82330  
€4.35



Wilton Extra Deep Round Cake Pan  
Ø15x10cm

129001701  
€10.99



FunCakes Cake Card Round Gold/Silver  
Ø15cm pk/3

F80400  
€1.75



Wilton Deegroller Wide Glide 50cm

02-0-0197  
€28.19

## Ingredients

- 330 g FunCakes Mix for Biscuit Deluxe
- 200 g FunCakes Mix for Buttercream
- FunCakes Flavor Paste of your choice
- 850 g FunCakes Rolled Fondant Bella Blue
- 200 g FunCakes Rolled Fondant Electric Yellow
- 150 g FunCakes Rolled Fondant Raven Black
- 150 g FunCakes Rolled Fondant Bright White
- 100 g FunCakes Rolled Fondant Fire Red
- 50 g FunCakes Rolled Fondant Spring Green
- 125 g FunCakes Deco Melts Orange
- 125 g FunCakes Deco Melts Green
- 125 g FunCakes Deco Melts Yellow
- FunCakes Soft Pearls Medium White
- FunCakes Piping Gel
- FunCakes Edible Glue
- FunCakes Bake Release Spray
- 250 g unsalted butter
- 233 ml water
- 5 eggs (approx. 250 g)
- Ice cream cones

## Necessities

- FunCakes Cake Boards Gold/Silver Ø 16 cm
- 2x FunCakes Dummy Ball Ø 5 cm
- FunCakes Lollipop Sticks 15 cm
- Wilton Sports Ball Pan Set
- Wilton Extra Deep Round Pan Ø 15x10 cm
- Wilton Cake Leveler 25 cm Wilton Recipe Right Non-Stick Cooling Grid 40x25 cm
- Wilton Comfort Grip Angled Spatula 22.5 cm
- Wilton Wide Glide Rolling Pin 50 cm
- Wilton Perfect Height Rolling Pin
- PME Briar Rose Cutter Set/4
- PME Modelling Tool Blade & Shell
- Cocktail sticks

\*Tip: Ideally, prepare the eyes, horns, and hats 1-2 days in advance so they have time to dry and are easier to work with.

## Step 1: Make the eyes

Cut 1 FunCakes Dummy Ball in half. Knead FunCakes Rolled Fondant Bella Blue until smooth and roll out thin sheets. Cover the whole and half dummy balls with FunCakes Piping Gel and wrap them in blue fondant. Roll out FunCakes Rolled Fondant Bright White and Raven Black and cut out circles for the eyes. Create eyelids from blue fondant by cutting half circles. Attach everything with edible glue. Leave to dry and insert the whole balls onto FunCakes Lollipop Sticks. Keep the half balls

separate.

## **Step 2: Make the hats**

Trim the tips off the ice cream cones. Melt FunCakes Deco Melts and dip the tips in. Let them set in the fridge, then dip again if needed. Roll out FunCakes Rolled Fondant Fire Red, cut thin strips, and twist into ribbons. Attach them to the cones with edible glue and place a FunCakes Soft Pearl Medium White on top. Once the eyes are dry, fix the hats onto them with a little FunCakes Royal Icing.

## **Step 3: Make the horns**

Shape two equal pieces of FunCakes Rolled Fondant Electric Yellow into horns. Smooth the bottoms, insert a cocktail stick, and leave to dry completely.

## **Step 4: Bake the biscuits**

Preheat the oven to 180°C (convection oven 160°C) and grease 1 half ball pan and 1 round baking pan with FunCakes Bake Release Spray. Prepare 330 g FunCakes Mix for Biscuit Deluxe as directed. Divide the batter over the pans and bake for approx. 30 minutes until golden brown and cooked through. Cool on a Wilton Recipe Right Non-Stick Cooling Grid.

## **Step 5: Prepare the buttercream**

Make 200 g FunCakes Mix for Buttercream as instructed and flavor with a FunCakes Flavor Paste of your choice.

## **Step 6: Fill and stack the biscuits**

Cut the biscuits into 3 layers with the Wilton Cake Leveler. Fill and cover the layers with buttercream. Place the half dome cake on top of the round biscuit, using a cake board for support.

## **Step 7: Cover the cake**

Knead FunCakes Rolled Fondant Bella Blue until smooth, roll out to 2-3 mm thickness, and cover the entire cake neatly for a smooth finish.

## **Step 8: Create the face**

Roll FunCakes Rolled Fondant Raven Black into a rope and shape a mouth. Attach with edible glue. Roll out Bright White fondant, cut small square teeth, and stick them in place. Shape a tongue from FunCakes Rolled Fondant Fire Red, score a line in the middle, and attach. Fix the half balls to the cake as eyes with FunCakes Piping Gel.

## **Step 9: Add details**

Roll out FunCakes Rolled Fondant Electric Yellow and Spring Green, cut out small circles, and scatter them playfully over the cake.



## **Step 10: Assemble the cake**

Insert the horns and eyes into the cake. Break off parts of the lollipop sticks if needed to vary the height.

This recipe was made possible by FunCakes.