



Recipe Mermaid cake

This Mermaid cake brings a smile to everyone's face. This is a for layer cake, decorated with Enchanted Cream and fondant shells, mermaid and coral. This Mermaid cake recipe is accompanied by a video tutorial.

Boodschappenlijstje



FunCakes Mix for Cupcakes 1kg

F10505
€6.75



FunCakes Mix for Enchanted Cream®
450g

F10130
€7.35



FunCakes Food Colour Gel Mint Green
30g

F44180
€3.65



FunCakes Food Colour Gel Purple 30g

F44120
€3.65



FunCakes Food Colour Gel Aqua 30g

F44190
€3.65



FunCakes Food Colour Paste Sky Blue
30g

F45055
€2.69



FunCakes Food Colour Paste Pink 30g

F45035
€2.69



PME Deep Round Cake Pan Ø20x7,5cm

RND083
€13.99



PME Dowel Rods Plastic 31cm pk/4

DR125
€4.75



Katy Sue Silicone Mould Mermaid Tail

CE0067
€11.59



Katy Sue Silicone Mould Seashells

CE0069
€19.75



Wilton Basic Turntable

03-3120
€11.85



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



Wilton Cake Leveler 25cm

02-0-0129
€4.15

Other materials for Mermaid cake

- 10 eggs
- 500 gram soft unsalted butter
- 200 ml water
- 200 ml milk
- Piece of paper towel
- Cornstarch (for dusting pouch)
- Skewers

It's best to make the shells, coral and mermaid tails one day in advance so that it can dry properly. Work as following.

Divide 300 gram fondant in 4 or 5 portions and colour this blue, purple, green and pink with the colouring gels. To create a marble effect, take three different colours of fondant. Roll them into strings and twist the strings into one string. Roll the string into a 'rotella' shape and roll this into a string. Use any colour combination you like. Dust the moulds with some cornstarch and press the fondant in the moulds. When the fondant is equally divided over the mould, take the fondant out. Do this several times until you have enough shells and mermaid tails. Stick a wooden skewer in two or three mermaid tails. Let it dry.

To make the coral, roll out some green / blue marbled fondant to a thickness of 2 mm. Use decorating tip #12 to cut out circles in two sizes. Use a knife to cut out a rectangular or square shape. Crumple some paper towel and lay the coral on it to let it dry. Give the mermaid tails and the shells some shine with the sparkle dust.

Preheat the oven to 180°C (convection oven 160°C). Grease the baking pans with baking spray. Prepare 500 gram FunCakes mix for Cupcakes as described on the packaging. Divide this in two equal portions and colour 1 portion blue and 1 portion darker blue. Bake the two cakes in 40-45 minutes. Use a skewer to check if the cakes are ready. Release them after baking on a cooling grid to let them cool down. Prepare another 500 gram FunCakes mix for Cupcakes, divide this in two portions and colour 1 portion green and 1 portion purple. Bake the same way and let it cool down on a cooling grid.

Prepare 300 gram FunCakes mix for Enchanted Cream as described on the packaging, divide into three portions and colour it aqua, purple and mint green with the FunColours gels.

Use a cake leveller to cut the cakes to the same size. Add a layer of Enchanted cream on each layer, use different colours on each layer. Stack the cakes on each other. Press two dowles in the cake to prevent sliding. Cover the cake with blue Enchanted Cream using a palette knife. This is the crumble coat. For the second layer of cream, add bits of Enchanted Cream colours to the side of the cake. Smooth the cake with a palette knife. When you do this, the colours will overlap. It's important to use a turntable

Divide the remaining Enchanted Cream over three decorating bags with decorating tips #32, #22 and #1M. You can put different colours of Enchanted Cream in one bag to create a fun effect. Pipe a shell border at the bottom of the cake with decorating tip #32. Decorate the rest of the cake with the other piping bags. Press sugar pearls in the smallest dots. Decorate the rest of the cake as you like with the fondant shells, mermaid tails, coral and sprinkle some FunCakes Sprinkle Medley



Mermaid over the cake.