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Dinosaur Cake

Having a Dinosaur party soon? Then this Dino cake is a must have! The birthday boy or girl will definitely be happy with this dinosaur themed cake. The dino cake consists of the FunCakes Mix for Sponge Cake Deluxe, Enchanted Cream® with pineapple flavour and of course the fun fondant dino figures. Let's get started!

Boodschappenlijstje



PME Deep Round Cake Pan Ø20x7,5cm

RND083
€13.99



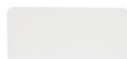
FMM Cutter Totally Tropical Leaves

CUTTRPLVS
€7.65



Dekofee Professional Brush 1

DF0703
€3.95



Patisse Cake Edge Side Scraper 20cm

P01540
€3.95

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Wilton Basic Turntable

03-3120
€11.85



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



FunCakes Mix for Royal Icing 450g

F10140
€4.95



FunCakes Mix for Sponge Cake Deluxe 1kg

F10500
€5.59



FunCakes Mix for Enchanted Cream® 900g

F10550
€12.45



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



FunCakes Colour Dust Holly Green

F45260
€3.49



FunCakes Food Colour Gel Leaf Green 30g

F44130
€3.65



FunCakes Food Colour Gel Brown 30g

F44140
€3.65



FunCakes Food Colour Gel Orange 30g

F44145
€2.92



FunCakes Food Colour Gel Bright Green 30g

F44155
€3.65



FunCakes Food Colour Gel Holly Green 30g

F44175
€3.65

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FunCakes Food Colour Gel Yellow 30g

F44115
€3.65



FunCakes Sugar Paste Bright White
1kg

F20500
€9.49



FunCakes Flavour Paste Pineapple
120g

F56225
€5.99



Wilton Comfort Grip Spatula Angled
22,5cm

03-3133
€6.05



Ingredients for the Dinosaur Cake

- 250 gram FunCakes Mix for Sponge Cake Deluxe
- 150 gram FunCakes Mix for Enchanted Cream®
- FunCakes Food Colour Gel Bright Green
- FunCakes Food Colour Gel Holly Green
- FunCakes Food Colour Gel Brown
- FunCakes Food Colour Gel Yellow
- FunCakes Food Colour Gel Orange
- FunCakes EFood Colour Gel Leaf Green
- FunCakes Choco Drip Chocolate
- FunCakes Bake Easy Spray
- FunCakes Hazelnut Crunch
- FunCakes Flavour Pasta Pineapple
- FunCakes Colour Dust Holly Green
- A bit of FunCake Royal Icing in a decorating bag
- RD Food Art Pen - Jet Black
- 250 gram Wilton Decorator Preferred Fondant White
- RD Metallic Food Paint Dark Gold
- 4 eggs
- 25 ml water
- 200 ml milk

Other necessities for the Dinosaur Cake

- Wilton Basic Turntable
- Wilton - Perfect Height - Rolling Pin 22,5cm
- Wilton Decorator Preferred Spatula Angled 22,5 cm

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- Wilton Recipe Right Non-Stick Cooling Grid - 40x25cm
- Wilton Cake Leveler 25cm
- Katy Sue Mould Diplodocus
- Katy Sue Mould Triceratops
- Katy Sue Mould T Rex
- FMM Totally tropical Leaves Cutter Set/4
- Dekofee Profi Brush 1
- Patisse Cake Side Scraper 20cm
- PME Deep Round Cake Pan Ø 20 x 7,5cm
- Skewers
- Paper Towel

Step 1: Make the fondant dinos for the Dinosaur Cake

Make several pieces of white fondant and knead these together with the colouring gels, so you can make pieces of fondant in different colours of green, a piece of yellow and a piece of orange. Make the dinosaurs for the cake with these pieces by using the different dino moulds from Katy Sue. Look at the example on the cake to choose the colours for each dinosaur.

Give the dinosaurs some extra colour with some gold paint and a thin brush. With the green colour powder you give them some depth and for the pupils you can use the black food art pen. Stick the skewers behind the dinosaurs with some royal icing. **Note: Ideally you make the dinosaurs a few days in advance so that they can dry well.**

Knead the pieces of green fondant that you have left together so that you get a marble effect, roll it out thinly and cut out leaves of your choice with the tropical leaf cutter. Crumple some kitchen



paper and let the leaves dry on it. **Note: Ideally you make this just like the dinosaurs a few days in advance.**

Step 2: Get started with the basis of the Dinosaur Cake

Preheat the oven to 180°C (convection oven 160°C) and grease the cake pan with the bake release spray. Prepare the mix for sponge cake by mixing 250g of the mix with 4 eggs and 25ml of water. Mix on low speed for 2-3 minutes and then on high speed for another 7-8 minutes. Then fold the mix into the cake pan and bake the sponge cake for about 30-35 minutes. After baking, put the cake on a cooling grid and let cool completely.

Step 3: Fill and cover the Dinosaur Cake

Make the Enchanted Cream® by mixing 150g of the mix with 200ml of milk and mix on high speed for 3 minutes. Then season with the pineapple flavour paste.

Cut the cooled sponge cake twice with the cake leveler and fill and spread all over with white Enchanted Cream®. When you're done with this, let the cake set in the fridge for half an hour.

Divide the remaining Enchanted Cream® into 4 portions and colour the portions with the three colours of green colouring and the brown colouring. Wipe the 4 colours against the cake with a spatula and pull it nice and tight with a siderscraper (place the cake on the turntable for this). After spreading, let the cake set again in the fridge.

Step 4: Decorate the Dinosaur Cake

Now you get to work with the chocolate drip. Remove the cap and, if applicable, the aluminum seal from the packaging and melt for 15-20 seconds in the microwave at max. 800W. Attach the cap and

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shake well, repeat this process until the drip is completely melted. Now that the drip is ready for use, slide it along the edge of the cooled cake. TIP: Test on an inverted glass to see if you have the right thickness.

Generously sprinkle hazelnut crunch on top of the cake, put the dinosaurs in place and decorate the cake with the leaves made.