



## WinterwonderCake; Mjam Winter 10

Making this Winterwondercake looks difficult, but the recipe will explain it step by step. Follow the recipe and decorate the with FunCakes marzipan or fondant covered cake with sparkling snowflakes. The pillars will give the cake a real winterwonder look.

## Boodschappenlijstje



PME Deep Square Pan 20 x 20 x 7,5 cm

SQR083  
€16.09



Wilton Grecian Pillars 17,5 cm pk/4 <>

303-3705  
€6.85



RD Essentials Edible Glue 50g

RD9340  
€4.79



PME Flower Pics Small pk/12

FP300  
€3.79



PME Star mini plunger cutter set/3

SA700  
€6.05



PME Snowflake Plunger Cutter set/3

SF708  
€9.59



Culpitt Floral Wire Silver set/50 -24 gauge-

1384SIL  
€8.09



Bake the three cakes (in the sizes 25x25 cm, 20x20 cm and 15x15 cm) according to the instructions on the packages of the FunCakes mix for sponge cake. Let the cakes cool down after baking.

Coat the cake drum with dark blue fondant. If you like you can give the drum a finishing touch by putting a satin band around the drum.

From white fondant and light- and dark blue fondant, which has to be kneaded with tylose, you can make big and small snowflakes and stars with the Snowflake Plunger cutters and/or the Patchwork Snowflake cutters. Immediately after cutting, stick the snowflakes and the stars on a floral wire silver. Lay them down flat to dry and make them sparkle. Coat a Smooth Edge Decorator plate of 20 by 20 cm with a layer of white fondant, but leave out the crosses. Put the pillars on the crosses when the fondant is still soft, to connect it well.

Bake 3 cakes and fill them as you wish. Put the 25 by 25 cm cake on a cake carton the same size. Coat the cake with white fondant. Put the 20 by 20 cm cake on a Smooth Edge Separator plate (20 by 20 cm) and coat the cake with light blue fondant. Put the smallest cake on a cake board of 15 by 15 cm and coat the cake with light blue fondant.

Put the biggest cake on the coated cakedrum. Unroll white fondant on a fair thickness and place it on the PME Impression Mat Snowflakes, which is greased with a bit of Crisco or Petal Base. Firmly roll over the fondant once to press the structure in the fondant. Turn the fondant with the structure faced up and spread Magic Sparkle Dust over it to give it a nice sparkle. Make sure you do this before you place the fondant on the cake, to prevent getting the whole cake sparkly. Put the fondant on the blue cake of 20 by 20 cm and cut away the edges, making a wavy pattern. Repeat with the cake of 15 by 15 cm.

Stick 4 dowel rods (make sure they're at the right size, so that they don't rise above the toplayer of fondant) in the 25 by 25 cm cake and the 20 by 20 cm cake. Place the coated Smooth Decorator plate on top of the 25 by 25 cm cake. Place the 15 by 15 cm cake on the 20 by 20 cm cake. You can place a piece of baking paper between the two cakes to prevent the top cake from sticking on the fondant. Place the pillars on the 25 by 25 cm cake and place the 20 by 20 cm cake on top, making sure that the crosses are on the same place as the pillars.

Cut stars and snowflakes with the Patchwork cutter, the PME Snowflake Plunger and the Star cutters. Put a bit of edible glue on the back side of it and place it on the cake to your liking. Remember decorating the Smooth Decorator Plate, which is placed on the cake. Place a Flower Spike in the top cake, put some fondant in it and stick the wired snowflakes in it. If you like you can put some of the wired stars and snowflakes between the pillars by bending the wires and stick them in the bottom side of the 20 by 20 cm cake.