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Cool Cars cake

It just can't get a better year when your (grand)son, brother or nephew gets this extremely cool Cars cake for his birthday!

Boodschappenlijstje



PME Spatula Angled 33cm

PK1014
€9.09



FMM Cutter Fluffy Cloud

CUTCLOUD
€7.85



Patisse Cooling Grid Round 32cm

01320
€7.19



PME Extra Deep Round Cake Pan
Ø20x10cm

RND084
€16.69

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Disney Figure Cars Lightning McQueen

12798
€8.65



Rainbow Dust Essentials Edible Glue
25g

RD9345
€2.95



PME Extra Deep Round Cake Pan
Ø15x10cm

RND064
€11.29



FMM Cutter Geometrical

CUTGEO
€6.99



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€4.95



FunCakes Sugar Paste Fire Red 250g

F20120
€2.85



FunCakes Sugar Paste Pastel Blue
250g

F20220
€2.85



FunCakes Sugar Paste Bright White
250g

F20100
€2.85



FunCakes Flavour Paste Orange 120g

F56305
€5.09

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Other materials:

- 6 eggs
- 240 ml of water
- 250 gram of soft unsalted butter
- little piece of green and brown fondant.

Make sure all ingredients are at room temperature. Preheat the oven at 180°C (convection oven 160°C). Start preparing the 200 gram of Mix for Buttercream by adding 200 ml of water to it and beating it with a whisk. Then let the mixture rest at room temperature for at least one hour. Mix the 400 gram of Mix for Sponge Cake with the 6 eggs and 40 ml of water on high speed to a smooth batter. Then mix it for another 2 minutes on low speed. Lubricate the baking pans with the baking spray, fill them with batter and bake them ready for approx. 30-35 minutes. The cake is ready when it feels springy to the touch. Release the cake immediately after baking and let it cool down completely on a cake grid.

To finish the buttercream beat 250 gram of unsalted butter for approx. 5 minutes until creamy. Add a part of the mixture you've put aside before to the butter and beat until the mixture has been completely absorbed before adding the next part. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes). Flavour the buttercream with the orange flavouring.

Cut both sponge cakes twice with a cake leveler and put cream in between them. Cover the outside with cream as well and let it rest in the fridge. Knead the blue fondant soft and roll it out on a with icing sugar covered surface. Cover the 15 cm cake with it. Do the same for the red fondant to cover the 20 cm cake.

Roll out white and black fondant. Use the cutters to create white clouds and squares. Cut out the same squares with black fondant. Stick two lines of white and black squares alternately on the

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bottom of the red cake. Put the dowels in the red cake en cut off on same height as the cake. Take the gold/silver cartons and cut out the size of the smaller blue cake. Place carton and after that the blue cake on top of the red cake. With a bit of buttercream between the two layers of cake you prevent them from moving.

Now it's time to decorate the cakes. Stick the clouds on the blue cake. Knead white and black fondant together to create little grey rocks in different sizes. Place these on the edges between the blue and red cake. Use some green fondant to create cactuses and place them next to the little rocks. Put the Cars mater in between them.

Place a little piece of brown fondant on top of the second cake with the red car on top of that. Decorate again with the grey stones of white and black fondant.