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Colorful Barbie Cake

This Colorful Barbie Cake is perfect as a birthday cake with a Barbie theme! The cake is made with the Wilton Wonder Mold kit and covered and decorated with the FunCakes fondant in different colors. In our recipe we will explain you how to make this cake yourself.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€4.95



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Sugar Paste Lime Green
250g

F20155
€2.85



FunCakes Sugar Paste Baby Blue 1kg

F20550
€9.49

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FunCakes Sugar Paste Pretty Pink 250g

F20190
€2.85



FunCakes Edible Glue 22g

F54750
€2.45



FunCakes Sugar Pearls Large White 70g

F53060
€3.35



FunCakes Cake Drum Round Cerise Ø25cm

F80850
€3.25



Wilton Wonder Mold Kit

03-0-0031
€14.98



Wilton Cake Leveler 25cm

02-0-0129
€4.15



Patisse Non-Stick Cooling Grid 40x25cm

P10578
€7.39



FMM Cutter Straight Frill no. 2

CUTFRL2
€4.99



PME Doll Pick Brunette

DP201
€5.25



Ingredients

- FunCakes Mix for Sponge Cake Deluxe 330 g
- FunCakes Mix for Buttercream 300 g
- FunCakes Sugar Paste Lime Green 200 gr
- FunCakes Sugar Paste Baby Blue 300 gr
- FunCakes Sugar Paste Pretty Pink
- FunCakes Edible Glue
- FunCakes Sugar Pearls Large White
- 5 eggs (approx. 250 gram)
- 333 ml water
- 375 gram butter
- Jam
- Icing sugar

Supplies

- FunCakes Cake Drum Round Ø25 cm - Cerise
- Wilton Wonder Mold Kit
- Wilton Taartzaag / Cake Leveler -25cm-
- Wilton -Wide Glide- Rolling Pin 50cm
- Patisse Cooling Grid Non-Stick 40x25cm
- FMM Ball tools L/S
- FMM Straight frill cutters no. 2
- FMM Primrose cutter set/2
- PME Round & Wavy Edge Cutter set/4
- PME Doll Pick -Brunette-
- Knife



- Brush

Step 1: Bake the sponge cake

All ingredients need to be at room temperature. Preheat the oven to 175°C (convection oven 160°C). Put 330 gram mixture, 5 eggs and 33 ml water in a bowl and mix at high speed for 7-8 minutes. Then mix at low speed for another 2-3 minutes. Pour the batter into a greased baking pan (1/2 to 2/3 full). Bake the cake in approx. 40 minutes. Do not open the oven in between! The cake is ready when it feels springy to the touch. Release the cake immediately after baking and let it cool down on a cake grid.

Step 2: Make the buttercream

For the buttercream, add 300 ml of water to 300 grams of the mixture and beat with a whisk. Then let the mixture rest for at least 1 hour. Beat 375 grams of unsalted butter for approximately 1 minute until creamy. Add a quarter of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next quarter of the mixture. Once all of the mixture has been added, beat for another 5-10 minutes to a smooth buttercream.

Step 3: Fill in the cake

Place the skirt on the cake drum en cut the sponge cake in for layers with the cake leveler. Fill the layers whit buttercream and jam. Make sure that the layers are not too thick, because then you don't have a lovely skirt. Cover the whole cake in a thin layer of cream.

Step 4: Prepare the blue fondant

Knead 300 gram blue fondant well and roll this out thin on some icing sugar. Cut out 16 strokes with



a width of approx. 3 cm. Use the straight frill cutter with the zigzag to cut out 8 strokes and use the heart version to also cut out 8 strokes.

Step 5: Decorate the cake

Start at the bottom of the skirt with a heart stroke and place this on the skirt at approx. a little less than the half of the periphery of the cake. Let the first stroke cover the cake drum for a bit. Place the strokes varied on the cake. Make sure that you keep making smaller strokes and end approx. 5 cm from the top. You can also ruffle the zigzag strokes for a greater effect. The strokes will stick on the cream, but you also use a bit of glue for extra grip.

Step 6: Prepare the green and pink fondant

Roll out approx. 200 gram lime green fondant on some icing sugar and use this to cover the skirt. Make sure that the green fondant covers a little bit of the blue strokes. Knead the pink fondant well and cut this in strokes. Cut out the zigzag stroke. Place this pink stroke under the green fondant with a bit of edible glue. The roll out a thin roll of blue fondant and place this on the green fondant.

Step 7: Make the fondant flowers

Roll out pink and blue fondant and cut out two different size of flowers. Make a stacked flower made of 5 parts, 3 big and 2 small, varied in blue and pink. Press the ball tool in the middle, so that the leaves will curve a bit and place a sugarpearl in the middle. Repeat this steps until you have 13 flowers. Place the flowers on the skirt.

Step 8: Line the doll pick

Roll out a bit of pink fondant and use it to shape the body of the Barbie. Place the fondant over the



body and use a scissor the cut it in the right shape. Place the fondant with some glue on the body from the barbie. Place the barbie in the skirt and use some blue fondant to create an edg.

Tip: sprinkle some twinkle dust over the barbie for a festive effect.

Step 9: Enjoy this delicious Colorful Barbie Cake!