



Beautiful Princess

Would you like to surprise your daughter with a lovely princess cake on her birthday? With the steps in this recipe you can make this cake easily yourself. The skirt of the princess is made of the mix for sponge cake from FunCakes. After baking, cover the skirt with pink fondant or marzipan and decorate the entire princess with beautiful decorations.

Boodschappenlijstje

JEM Tool 12, Petal Frill & Half Round



109SE012
€3.48



RD Essentials Edible Glue 50g

RD9340
€4.07

Prepare the buttercream as directed on the package of the FunCakes mix for buttercream. For the batter, use 330 grams biscuit mix, 5 medium eggs and 33 ml of water. Bake the sponge in about 40 minutes. Remove the sponge immediately from the pan after baking and allow to cool.

Cut the skirt in 3 or 4 layers and fill with jam and buttercream. Place a piece of sponge into the hole on the top of the skirt, so the body stays in place later. Cover your sponge entirely with buttercream.

Prepare the Royal Icing and color it. Then, color the marzipan or fondant in the color of your choice. For the skirt you need about 550 grams and for the decorations you need about 100 grams. Knead the marzipan or fondant thoroughly, roll it out and put it on the sponge skirt.

Use the plunger cutter in three different sizes to create flowers. Use the petal frill on the ends of the petals for a wavy effect. Then put the flowers on the skirt with a little bit of edible glue. Also use the daisy cutter for daisy flowers (you can also use the petal frill again). Put the little flowers along the bottom edge of the skirt.

Now place the doll in the skirt. Put the Royal Icing in a pastry bag with nozzle number 16. Now spray a beautiful bodice on the princess. Spray little dropflowers on the flowers on the bottom edge and place a pearl in it.

For the finishing touch sprinkle some twinkling dust over your princess. Attention: wait until the Royal Icing is dry (2 hours).