



Cake with bow

Make this beautiful cake with bow with the step by step instructions. First bake the sponge cake in a heart shaped baking pan. The bow is made of FunCakes fondant and decorated with different kinds of patterns printed on frosty sheets. Give this cake a lovely filling, like chocolate ganache. Perfect for Valentine of Mother's day.

Boodschappenlijstje



Rainbow Dust Essentials Tylo Powder

80g

RD9310

€6.95

Other materials:

- Print of your choice on Frosty Sheet trough Deleukstetaartenprints.nl

Bake a cake in heart shape with the FunCakes mix for Sponge Cake and let the cake cool down. Lubricate the cake with buttercream.

Knead 250 grams fondant with one teaspoon petal powder. Let it rest for approx. 1 hour, knead it through and unroll it to a thickness of approx. 2 mm. Cut strips of 12 by 2,5 cm, using the Multi Ribbon cutter. We also used the seam in this example, next to the cutting rings of the Multi Ribbon cutter (see instruction on the wrapping).

Cover the strips with plastic foil. Cut strips off the frosty sheet on a cutting board, using the Sugarcraft Knife. Make strips of 12 by approx. 2 cm (a bit more narrow than the width you used for the loops). Put the remaining of the sheet back on to prevent it from drying out. Attach the strips of the frosty sheet to the fondant with water and form a loop, sticking the ends together with some Royal Icing.

Cut the corners of the ends slantwise. This makes them fit together easier, later. Make 14 loops (12 for the ribbon and 2 spare), put it on its sides and let it dry for at least a day. For the curls, carefully twist some leftover strips of the frosty sheet around a dowel rod and let it dry well. You can use both the printed strips and the smaller strips of fondant, just mix it up.

Color 500 grams fondant light blue and unroll a small piece. Cut a circle with the largest circle of the Round Cut-Out. Arrange the 6 loops in a circle, the middle stays clear. Attach the loops with some Royal Icing. Now unroll a piece of white fondant and cut a middle-sized circle. Place the circle in the middle of the ribbon and arrange another 5 loops on it. Attach these with Royal Icing as well. Place a dot of icing in the middle and place one more loop, straight up. If you have room left, place another loop. Let the ribbon dry.

Coat the cake with the leftover light blue fondant. Coating a heart-shaped cake is the most difficult at the point and the top. When you start coating, it's recommended to press the fondant to the sides of the cake and work your way down from there. This way you'll create enough room to form the fold at the top. Smooth the point after adjusting the fold. Then color the leftover fondant in various colors to your liking, roll little balls and place them around the cake. Placing a few balls in the ribbon gives a nice effect, but it isn't mandatory. In this example we chose colors that come back in the print. Place the ribbon on top of the cake and drape the curls around it.