



Liquorice allsorts cake

This beautiful English licorice cake is delicious and especially if you like licorice because there are also licorice in processed, it is especially suitable for birthday cakes.

Boodschappenlijstje



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



PME Extra Deep Round Cake Pan Ø15x10cm

RND064
€10.49



FunCakes Mix for Sponge Cake Deluxe 500g

F10100
€3.96



FunCakes Mix for Buttercream 500g

F10125
€4.07



FunCakes Sugar Paste Bright White 250g

F20100
€2.85



FunCakes Sugar Paste Pretty Pink 250g

F20190
€2.85



FunCakes Sugar Paste Mellow Yellow 1kg

F20535
€9.49



FunCakes Nonpareils Light Pink 80g

F51505
€2.65



FunCakes Sugar Paste Raven Black 250g

F20135
€2.85



FunCakes Cake Dummy Round Ø15cmx10cm

F82035
€2.09



FunCakes Bake Release Spray 200ml

F54100
€4.99



FunCakes Clear Piping Gel 350g

F54410
€6.69

Materials:

- 40 ml water
- 6 eggs
- 125 ml water
- 150 gram soft unsalted butter
- A package of Liquorice allsorts
- Extra deep square baking pan 15 cm, for example from PME
- Extra deep round baking pan Ø 15 cm, for example from PME
- Cutter for a long, straight strip, for example the Multi Ribbon Cutter from FMM
- Round cookie cutter of Ø 6cm
- Tinfoil

Preparation:

Preheat the oven to 180°C (convection oven 160°C). Prepare 125 gram of Mix for Buttercream and 400 gram Mix for Sponge Cake as indicated on the package or in the basic recipes for [buttercream](#) and [sponge cake](#). Grease the baking pans with Bake Release Spray, divide the sponge cake batter into the square and round baking pan and bake de sponge cakes for 30-35 minutes. Release them on a cooling grid after baking to make them cool down.

Coat the dummy with piping gel and roll it entirely through the pink nonpareils so it's completely covered with the nonpareils.

Cut both sponge cakes in half twice and fill and cover with buttercream. Cover the round cake with banana fondant. Make a gag of tinfoil and push this against the yellow fondant to create the scabrous effect. Roll out the liquorice fondant and cut out a circle, stick it on top of the yellow cake with a bit of water and place the cake in the fridge.

Cover the square cake on top with pink bubblegum fondant. Roll out the pink fondant again and cut out a straight strip with the Multi Ribbon Cutter. Stick it to the upper edge of the cake. Use 1/3 of the height of the cake for the distance between the wheels of the Multi Ribbon Cutter.

Make a black and a white strip of the liquorice and white fondant as well and attach these to the edge of the cake. Stick 4 dowels into the square cake and cut to the right size. Cut the cake board into the same size of the yellow cake and put both on top of the square cake. For a fun effect, don't place the yellow cake exactly in the middle. Place the dummy with nonpareils on its edge against the other cake and decorate with liquorice allsorts.

Made possible by FunCakes