



Christmas bauble

Make for Christmas this year a beautiful Christmas bauble cake! The bauble is made of the FunCakes mix for Cupcakes and covered and decorated with Renshaw rolled fondant Pro.

Boodschappenlijstje



PME Plunger Cutter Snowflake set/3

SF708
€9.59



Rainbow Dust Essentials Edible Glue
50g

RD9340
€4.79



Patisse Cookie Cutter Rings set/14

01950
€19.65



PME Ball Pan Hemisphere Ø16cm

BALL063
€7.45

Other materials:

- 250 gram butter
- 5 eggs (approx. 250 gram)
- 125 ml water
- 150 gram unsalted butter

Preheat the oven to 160°C (convection oven 140°C). Mix 500 gram mix for cupcakes, 250 gram butter and 5 eggs in 4 minutes to a smooth batter. Lubricate the pan and fill this with 2/3 batter. Bake the cake in approx. 65 minutes. Let the cakes cool down after baking for 5 minutes in the pan, than let them continue to cool down on a grid. Repeat this for the other half.

Add 125 ml of water to 125 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 150 grams of unsalted butter for approx. 5 minutes until creamy. Add a part of the mixture 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).

Cover the top of the cake with buttercream and place the other cake on top. Cover the whole cake with the cream.

Knead the green fondant and roll this out on a with icing sugar covered work surface. Use the green fondant to cover the cake. Place the cake on a drum.

Roll out the pink fondant on a with icing sugar covered work surface till it has thickness of approx. 2 mm. Use a knife to cut out a stroke of approx. 25 x 6 cm. Cut this stroke again. Lubricate the short ends with a bit of glue and fold them together (you could place some kitchen paper between, until the bow is dry). Create two small folds at the paste ends. Make the 'knot' by rolling out a piece of fondant very thin. Curl this part a bit and paste it between the loops. Let it dry well.

Cut a stroke of pink fondant and place this around the cake. Place the bow on top. Knead different colours of fondant and cut out circles. Place the circles on top of each other with some edible glue and paste them on the Christmast bauble. Decorate the bauble with white stars and snowflakes.

Made possible by Renshaw.

