



Beautiful beach cake

Make a beautiful beach themed cake with this recipe. The base of the cake is made of the FunCakes mix for Caramel Cake, this will give a surprising effect to your cake.

Boodschappenlijstje



PME Extra Deep Round Cake Pan
Ø20x10cm

RND084
€15.55



Rainbow Dust Powder Colour Black
Magic

RD0714
€3.35



PME Brush Craft set/5

CB1007
€6.89



Rainbow Dust Essentials Edible Glue
25g

RD9345
€2.85



Sugarflair Dusting Colour Chocolate
7ml

D136
€4.19



Karen Davies Silicone Mould Rustic
Woodland Bark by Alice

KD165
€29.29

Other materials:

- 375 gram butter
- 6 eggs (approx. 300 gram)
- 150 gram butter

Make sure all the ingredients are at room temperature. Preheat the oven to 160°C (convection oven 140°C). Mix 750 gram mixture, 375 gram butter, 6 eggs and 5 tablespoons water in a bowl. Beat the batter for 4 minutes on low speed to a smooth batter. Fill a lubricated baking pan with the batter and bake the cake in approx. 800 minutes. Release the cake immediately after baking and let it cool down on a cake grid.

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).

Cut the top of the cake if necessary right. Cut the cake into 4 layers and put between each layer a little butter cream. Stack on each other again and lubricate the outside with the cream.

Knead 500 grams of white fondant well and roll it thinly on a little powdered sugar. Cover the cake. Create on top in the middle a dimple. Use a bit of black fondant to make pit and stick it in there.

Knead 300 grams of brown fondant well. Fill the Karen Davies mold so it is completely full is and remove it from the mold. Make another one. Cut with a knife the top off a bit frayed.

Take a bit of black and brown dust on a paper towel and dust with this the 'wood' surface. Paste the "wood" with a little edible glue on the side of the cake.

Knead a little black dust by a piece of white fondant and place in the sugarcraft gun. Use the image with the smallest hole. Make this a thin wire like wire to do the wood. Press it between the boards. With a few deco shells do it off nicely.