



Recipe Realistic Pizza Cake

Would you like to serve something else on your birthday? With this super realistic pizza cake with butter cream you will fool everyone. And because of the paprika, red onions and mushrooms made from fondant it looks like you're eating healthy!

Boodschappenlijstje



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.95



PME Cake Leveler Large 40cm

CL18
€12.65



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Sugar Paste Elegant Ivory
250g

F20105
€2.85



FunCakes Colour Dust Deep Claret

F45305
€3.49



FunCakes Sugar Paste Bright White
1kg

F20500
€9.49



FunCakes Colour Dust Milk Chocolate

F45270
€3.49



FunCakes Food Colour Gel Brown 30g

F44140
€3.65



FunCakes Colour Dust Holly Green

F45260
€3.49



FunCakes Food Colour Gel Bright
Green 30g

F44155
€3.65



FunCakes Food Colour Gel Purple 30g

F44120
€3.65



FunCakes Sugar Paste Raven Black
250g

F20135
€2.85



FunCakes Food Colour Gel Holly Green
30g

F44175
€3.65



FunCakes Colour Dust Aubergine

F45315
€3.49

Other ingredients:

- 3 eggs
- 100 ml vegetable oil
- 325 ml water
- 150 gram soft unsalted butter
- Crème brûlée burner
- Icing sugar to roll the fondant
- Raspberries jam
- Grater

First make the decorations for the cake so they can dry a little bit. You can also make the decorations a day in advance.

Salami

To make the salami you need to colour 125 gram FunCakes Bright White fondant with the Burgundy ProGel from Rainbow Dust and the Brown funcolours Gel from FunCakes until you get a salami colour. Make 3 thick sausages from the salami colour and 3 thin sausages from 50 gram Bright White fondant. Put these sausages next to each other, first a red one and then a white one. Then role them together. Divide the big role into 3 smaller portions and role them into sausages. Put sausages again next to each other and role them together. Keep doing this until you have the desired structure. Make 1 big sausage and cut this into small slices. Dust the edges with an mixture of the Milk Chocolate and Deep Claret FunColours dust powder.

Paprika

To make the paprika colour 50 gram Bright White fondant from FunCakes with the Bright green FunColours gel and 30 gram Bright White fondant with the Holly Green FunColours gel. Roll the light green fondant to a patch with a thickness of approximately 50 mm and roll the dark green to a patch with a thickness of approximately 2 mm. Put the patches on top of each other and roll them briefly together. Cut with the PME Sugarcraft Knife small pointy strings and lay them in a curve on their side to dry. Dust the edges with the FunColours Holly Green dust powder.

Red onions

To make the red onions colour 70 gram Bright White fondant with the Purple FunColours gel and roll to a patch with a thickness of approximately 2 mm. Take 70 gram Bright White fondant and also roll this to a patch of approximately 2 mm. Put the patched on top of each other and roll them briefly together. Cut with the PME Sugar Craft Knife strings of approximately 3 mm an lay them in a curve. Use the Aubergine FunColours dust to dust the edges of the onions.

Olives

To make the olive rings take some Raven Black fondant and roll this to a patch of approximately 2 mm. Take the Wilton Decorating tip #012 and cut out some circles then take the smaller side of the decorating tip and cut out a smaller circle in the middle of the circle.

Mushrooms

To make the mushrooms take 80 gram Bright White fondant. Knead the fondant and make a thick sausage. Press the top of the sausage, in the length, a little bit together. Take a small piece of Raven Black fondant, shortly knead it and make 2 small strings. Put the small strings against the cavity in

the white sausage. Cut the sausage in slices. Make with a skewer some notches in the black fondant. Dust the edges with a mixture of the White snow and Milk Chocolate FunColours Dust.

Mozzarella

Put a piece of Elegant Ivory fondant in the freezer. Take it out of the freezer after an hour and grate it with the grater to create 'mozzarella'.

Cake

Preheat the oven to 175°C (convection oven 160°C). Put a piece of baking paper on the bottom of the spring form and pull the edge around. Spray the side with the Bake Release spray. Prepare 500 gram FunCakes mix for Red Velvet Cake as described on the packaging. Pour the batter in the spring form and bake the cake for approximately 40 to 45 minutes. Let the cake cool down on the cake grid.

Prepare 125 gram FunCakes mix for Butter Cream as described on the packaging. Colour in the mean time 525 gram Bright White fondant with the Brown FunColours gel until you get the desired colour for the crust. Put it away in a zip lock bag until you need to use it. Continue preparing the Butter Cream further and bring to taste with mascarpone flavour paste. Cut the cake by half with the PME cake leveller and fill the cake with the Butter Cream. Then cover the cake completely with the butter cream. Put the cake in the fridge until you are going to start decorating.

Decorating

Roll the brown fondant until you get an oblong strand which is 5 cm higher than the cake. Cut one of the sides straight off and loosely roll it up. Take the cake and put the roll of fondant against the side of the cake and roll the fondant around the cake. Press the fondant strongly against the side of the cake and curl the overlap toward the centre. Take the crème brûlée burner and burn the top nicely brown. Don't stay too long on the same spot, because if you do the fondant will get black and will get a bitter taste. Cover the top of the cake completely with raspberry jam and put the salami, onions, olives, mushrooms and paprika's on top of it. Next sprinkle the 'mozzarella' on top of the cake. The last step is to slightly burn the 'mozzarella' with the crème brûlée burner to create melted mozzarella. Now you have a pizza cake!