



Rubble Paw Patrol Cake

For the big Paw Patrol fan this Rubble cake is a delight! Learn how to make this ø15cm cake with banana flavour yourself and how to decorate it with fondant.

Boodschappenlijstje



PME Edible Glue (Petal glue) 60g

104FP006
€0.89



PME Extra Deep Round Cake Pan
Ø15x10cm

RND064
€10.49



FunCakes Sugar Paste Maroon Brown
250g

F20150
€2.28



FunCakes Sugar Paste Teddy Bear
Brown 250g

F20245
€2.28



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€3.96



FunCakes Sugar Paste Mellow Yellow
250g

F20145
€2.28



FunCakes Sugar Paste Raven Black
250g

F20135
€2.28



FunCakes Sugar Paste Bright White
250g

F20100
€2.28



FunCakes Mix for Buttercream 500g

F10125
€4.07



FunCakes Flavour Paste Banana 120g

F56230
€5.89

Other materials:

- 4 eggs (200 g)
- 26 + 140 ml water
- 175 gram unsalted butter
- Pin
- Red ribbon

Step 1: Sponge cake

Preheat the oven to 175°C (convection oven 160°C). Ingredients need to be at room temperature. Put 260 gram FunCakes mix for Sponge Cake Deluxe, 4 eggs and 26 ml water in a bowl. Mix at high speed for 7-8 minutes. Then mix at low speed for another 2-3 minutes. Pour the batter into a buttered baking pan (1/2 to 2/3 full). Place the cake in the oven for 35-40 minutes. The cake is ready when it feels springy to the touch. Release the cake immediately after baking and let it cool down on a cake grid.

Step 2: Filling

Add 140 ml of water to 140 gram of FunCakes mix for Buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least one hour. Beat 175 gram of unsalted (cream) 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). Flavour the cream with the banana flavouring paste. Cut the cake horizontally twice. Add a layer of buttercream on the layers. Cover the cake with a thin layer of buttercream using a side scraper. Put in the fridge for 30 minutes. Then cover the cake with another thin layer of buttercream, and put the cake in the fridge.

Step 3: Covering with fondant

Roll out 250 gram brown fondant with the large rolling pin. Cover the cake and use a fondant smoother for a smooth surface. Knead 100 gram yellow fondant and roll it out, use it to cover the drum. Finish the cake drum with the black cake ribbon and fix it with the pin. Put the cake on the drum.

Step 4: Decorating

Head: Roll out yellow fondant and cut out a circle that is about 5 to 6 cm larger than the diameter of the cake. Stick this on top of the cake. Finish the border with a ribbon of fondant, that you make with the Wilton ribbon cutter.

Ears: It's best to make these one day in advance. Roll out light brown fondant and cut out two long ears. Pinch the top of each ear together. Crumple some kitchen towel and lay tee ears on top, so that the ears dry in a somewhat crumpled shape. Stick the ears on the cake with edible glue.

Blaze: Roll out white fondant thinly and cut a blaze from it, which you stick exactly in the middle between the ears with edible glue.

Nose: Model the snout of white fondant as in the picture. Use a ball tool to emboss the snout. Model a nose of black fondant and stick it on the snout with edible glue. Stick the snout at the bottom of

the cake over the blaze.

Eyes: Roll out white, brown and black fondant. Cut two ovals out of white fondant, which you cut straight at the bottom. Do the same for brown fondant, but slightly smaller. From black fondant, cut two circles that fit inside the brown fondant. Cut two even smaller circles out of white fondant. Stick all parts together with edible glue, as shown in the photo. Stick the eyes on the cake. Make two rolls of black fondant that you stick over the eyes like eyebrows.

Hat logo: roll out yellow fondant and cut out a square. Make a paw print of black fondant that you stick around the square. Stick the square on the hat, making sure it is directly above the nose.