

de leukste taarten shop



St. Nicholas book

Is it almost St. Nicholas? And would you like to make a delicious cake? Then make this delicious book of St. Nicholas. Follow the step by step instructions and make this cake yourself. Bake the cake using the FunCakes mix for sponge cake. Treat your family and friends on a piece of this St. Nicholas cake.

Boodschappenlijstje



Rainbow Dust Essentials Edible Glue
50g

RD9340
€4.95



FMM Tappit Cutter Alphabet &
Numbers Upper Case

CUTALP1
€5.99



FunCakes Mix for Sponge Cake Deluxe
1kg

F10500
€6.99



FunCakes Mix for Buttercream 500g

F10125
€5.09

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FunCakes Fondant Fire Red 250g

F20120
€2.85



FunCakes Fondant Mellow Yellow 250g

F20145
€2.85



FunCakes Fondant Natural Beige 250g

F20165
€2.85



FunCakes Fondant Bright White 1kg

F20500
€9.49



FunCakes Marzipan Passion Red 250g

F28120
€4.19



FunCakes Marzipan Golden Yellow 250g

F28145
€4.19



FunCakes Fondant Raven Black 250g

F20135
€2.85



FunCakes Fondant Baby Blue 250g

F20210
€2.85



FunCakes Flavour Paste Spiced Biscuit 100g

F56200
€5.05



Wilton Two Mix Book Cake Pan

03-0-0073
€19.99



ScrapCooking Sugarpaste Fondant Extruder

SC5098
€21.35



Other materials:

- St. Nicholas coloring picture
- Crumbled pepernoten

Bake a sponge cake in the two-mix Bookpan and fill it with buttercream. If you like you can also give the buttercream a different taste with FunCakes flavouring speculaas or cinnamon and little bits of pepernoot. It's also possible to bake a rectangle cake and cut it in the form of an open book.

Start with the puzzle print, if you want, you can make this a few days before. Make a copy of the print and shove it in a plastic folder or place it under some foil. Cut out the different parts as shown on the picture. Unroll the needed colours of marzipan thinly. Place the parts of the print on the right place and cut them with a knife or a Cutting Wheel.'

Place the cut-out pieces on the original and 'puzzle' the whole thing together. Make a little ball for the nose, rolls for the mustache and the pen. Fold the fingers around the pen, so that St Nicolas holds it. If you make the print before, wrap it with foil until you need it.

Coat the cake with buttercream and white marzipan. Draw lines at the sides with the Cutting Wheel to resemble the book's pages. Place a thin roll of red marzipan at the bottom side, making it look like the entire book is red. Make an arch at the book's fold. Place a piece of black marzipan underneath, making it look like the page doesn't attach to the table underneath.

Make a text with Tappits and place it on the right page in a playful way. Place the print of St Nicolas at the top of the left page. Make a thin roll of black marzipan (with the Sugarcraft Gun) and form a wish list with writing letters under the print. Make a jolly book marker out of marzipan, you can use the relief mat for this. Brushes can be made with the Sugarcraft Gun, drape them over the book. Add



some St Nicolas decorations to your liking or scatter pepernoten around the book.