



## Stacked Cake

Make this stacked cake with lovely decorations yourself. Just follow the step by step instructions. You can make the decorations with various colors of FunCakes fondant. Use several plungers, cutters and silicone molds to make the decorations. Finish this stacked cake to sparkle some twinkle dust over it.

## Boodschappenlijstje



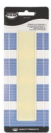
FMM 5 petal Rose cutter 90mm

CUTROP90  
€4.39



PME Deep Round Cake Pan Ø 10 x 7,5cm

RND043  
€6.05



JEM Strip Cutter No. 2 -5mm-

106M007  
€5.95



Silikomart Sugarflex Mould -Small Roses-

SLK355  
€1.89



FunCakes Soft Pearls Medium Metallic Silver 55 g

F51785  
€3.95



RD Essentials Tylo Powder 50g

RD9300  
€5.29



FunCakes Mix for Sponge Cake, Gluten Free 500 g

F11105  
€5.15



PME Deep Round Cake Pan Ø 15 x 7,5cm

RND063  
€8.95



PME Flower Blossom Plunger Cutter set/4

FB550  
€9.99



PME Flower Foam Pad

FFP573  
€3.69



FunCakes Sugar Paste Bright White 1 kg

F20500  
€9.49



FunCakes Sugar Paste Raven Black 250 g

F20135  
€2.85



FunCakes Cake Drum Round Ø20 cm - Silver

F80795  
€1.85



Karen Davies Silicone Mould - Pearl Borders

KD195  
€27.15



Wilton Icing Color - Rose - 28g

04-0-0043

€2.59

How a small cake can be something big. When you only have a small birthday party, you can make a stacked cake. So because of that, this small but grand stacked cake.

Start with coating the drum, in this case 20 cm, with white fondant. Bake the biscuit, following the instructions on the package of FunCakes mix for Biscuit. Next, fill and coat the 2 biscuits of 10 and 15 cm. Coat both cakes with white fondant, dowel them, and stack the cakes on top of each other.

To decorate them you start with the FMM Textured Lace set no. 1. For this, take the black fondant and unroll it thinly. Press the figure in the fondant and use the ruler to cut it out. Lightly dust the fondant with pearl dust for an antic, silver effect. With this method the part with the relief gets more dust and comes out better in the figure.

Attach a small strip of black fondant, which is cut with the JEM Strip Cutter No. 2 -5mm-, under every tip. Take the backside of the strip and wet it lightly. Hold it by the place you want to stick it, but don't attach it to the cake yet. Carefully press the underside on the cake and then the topside. Cut the remaining away with a knife. Repeat this with all the tips.

Then take the First Impressions Perfect Pearls Mold and make nice pearls with the black fondant. For this, use the middle size (because this is a fairly small cake, else it'll get too full). Dust the pearls with pearl dust en stick them along the underside of the cake as well as the top of the Textured Lace edge.

Color some fondant pink with the Wilton Color and unroll it thinly. Use the dust to add a sheen, the color will get somewhat lighter by this, keep that in mind. Use from the PME Flower Blossom Plunger Cutter set/4 the one to biggest cutter and place it underneath the tips on the cake.

Using the same method, make an edge of pearls along the underside of the second cake and take another piece of black fondant to unroll thinly. With the Ribbon Cutter with smooth cutting wheels, you can cut a ribbon (use a whole and a half spacer between the wheels). Frill both sides with a ball tool to make a frilled edge. Place the ribbon in the middle of the cake, with the seam facing the front (you will cover this with a flower later). If you want you can model the folds a bit with your hands. Next, switch the wheels of the ribbon cutter with a wavy one together with the stitching wheel (now only leave a half space). Again, unroll a thin strip of black fondant and cut a ribbon with the Ribbon Cutter. Dust it with silver. Place the ribbon in the middle of the black ribbon.

On this ribbon 8 big blossom flowers (the biggest size from the set) as well as 8 of the same size on the bottom cake will be added. Give all the flowers a silver pearl. The bigger flowers can have a bigger pearl as heart. Along the topside comes another edge of pearls, like the edge on the bottom.

For the topped you need two of the smallest sizes of the 5 Petal Rose Cutter. Strengthen the pink fondant with tylose and unroll it thinly, and dust it with pearl dust. Cut the flowers three times in both sizes. Make the edges thinner with a ball tool on a foam pad, to make them curl lightly. Then let the flowers dry in the Flower Former cups. When they're dry, make a cone on the cake and attach the three biggest flowers to it. Place the smaller flowers in those bigger flowers and add three silver pearls per flower. Between the flowers, a small opening is still visible. You can fill this up with smaller flowers, pearls, or fondant balls.

With special thanks to Brenda Bakker.