



Paw Patrol Marshall Cake

This Marshall cake is based on the popular tv series Paw Patrol. Surprise the real Paw Patrol fan with this fun fondant cake with a filling of vanilla buttercream.

Boodschappenlijstje



SmartFlex Sugar Paste Red Velvet
250g
SMF003
€3.39



PME Extra Deep Round Cake Pan
Ø25x10cm
RND104
€23.25



PME Edible Glue (Petal glue) 60g
104FP006
€3.55



FunCakes Mix for Sponge Cake Deluxe
500g
F10100
€4.95



FunCakes Mix for Buttercream 500g
F10125
€5.09



FunCakes Flavour Paste Vanilla 100g
F56210
€5.89



SmartFlex Sugar Paste Blue Velvet
250g
SMF005
€3.39



SmartFlex Sugar Paste Yellow Velvet
250g
SMF009
€3.39



SmartFlex Sugar Paste Black Velvet
250g
SMF010
€3.39



SmartFlex Sugar Paste White Velvet
Vanilla Flavour 1kg
SMF002
€10.75

Other materials:

- 6,5 eggs (325 g)
- 43 + 260 ml water
- 325 gram unsalted butter
- Pin

Step 1: Sponge cake

Preheat the oven to 175°C (convection oven 160°C). Ingredients need to be at room temperature. Put 430 gram FunCakes mix for Sponge Cake Deluxe, 6,5 eggs and 43 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 45-50 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 260 ml of water to 260 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 325 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 vanilla 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

Knead 500 gram white fondant and roll it out with a large rolling pin. Cover the cake and use a fondant smoother for a smooth surface. Roll out yellow fondant and cut out a ribbon with the Wilton fondant ribbon cutter. Stick it to the bottom of the cake with edible glue. Roll out the remaining white fondant and use it to cover the drum of 30cm. Finish the cake drum with the black cake ribbon and fix it with the pin. Put the cake on the drum.

Step 4: Decorating

Ears: Roll out white fondant and cut out two long shaped ears. You could also first draw it on paper to use as template. Make sure the ears can be stick onto the cake and are longer on the bottom than the cake. Make balls from black fondant and press them flat, in the shape of spots. Stick them on the ears with edible glue. Stick the ears to both sides of the cake.

Nose: Model a snout from white fondant. Make a mouth and whiskers from black fondant and a tongue from red fondant. Model a nose from black fondant. Stick the parts with edible glue on the snout. Stick the snout on the cake, exactly in the middle between the ears.

Eyes: Roll out blue fondant and cut out two circles. Roll out black fondant and cut out two small circles. Roll out white fondant and cut out two even smaller circles. Stick the circles on each other with edible glue and then on the cake as on the picture. Stick rolls of black fondant as eyebrows above the eyes.

Spots: Make balls from black fondant in different sizes and press them flat, in the shape of spots. Stick them on the cake with edible glue.

Head: Knead red fondant through and roll it out. Use it to cover the 20 cm and 27,5 cm cake boards. Lay the small covered board on the big one. Lay this on top of the cake. Model from red and yellow fondant a firefighter helmet as on the picture. Make a number from white fondant and stick this on the helmet. Place the helme