



Marshmallow Cake

Marshmallows are delicious! So FunCakes made a beautiful Marshmallow Cake. Read the recipe to find out how to make a Marshmallow Cake yourself!

Boodschappenlijstje



PME Extra Deep Round Cake Pan
Ø20x10cm

RND084
€15.55



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



PME Lollipop Sticks 20cm pk/25

LS173
€3.35



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85

Other materials:

- 4 eggs
- 725 ml water
- 75 ml milk
- 150 gram unsalted cream butter
- 1 package of puff pastry
- Different kinds of marshmallows

Preheat the oven to 180°C (convection oven 160°C). Prepare 125 gram of FunCakes mix for Buttercream and 250 gram of FunCakes mix for Sponge Cake as indicated on the package or in the basic recipes for [buttercream](#) and [sponge cake](#). Grease the baking pan with Cake Release, fill with the sponge cake batter and bake for 30-35 minutes. Let it cool down on a cooling grid afterwards.

Let the slices of puff pastry thaw and cut them with a knife to the right size for the tompouces. Place the slices on a with baking paper covered baking plate and prick small wholes in it with a fork. Place another piece of baking paper and then another baking plate on top of the pastry. This will prevent the pastry from rising in the oven. Bake in a preheated oven on 220°C (convection oven 200°C) for 15-20 minutes and let it cool down afterwards.

Heat the FunCakes Dip 'n Drip Pink for a bit in the microwave, fill a decorating bag with it, cut off a small tip and add a layer to the slices of puff pastry. Make sure to get a thick layer which covers the surface well and let it dry well.

Now prepare 200 gram of FunCakes mix for Crème Patisserie and 50 gram of FunCakes mix for Enchanted Cream as indicated on the package or in the basic recipes for [Crème Patisserie](#) and [Enchanted Cream](#). Cut the sponge cake in half twice with a cake leveller and fill with crème patisserie and Enchanted Cream. Mix the rest of the creams and fill the tompouces with it. Cover the edges of the cakes with buttercream and put it in the fridge for half an hour to stiffen.

Colour 600 gram of fondant light yellow and the rest light pink, using the colouring. Cover the cake with the yellow fondant. Use the rest of the yellow fondant to make there long, thin strings. Make the same kind of strings from the pink fondant. Then roll a yellow string and a pink string around each other, creating 1 thicker string, and then roll it again until you get a round disk. Repeat this for the remaining two strings. Stick a lollipop stick into the disks and let them dry well. Ideally you make these two days in advance to make sure it's fully dried.

Colour the FunCakes Dip 'n Drip White dark pink and heat shortly in the micro wave. Fill a decorating bag with it, cut off a small tip and let it drip along the edges of the cake. Finally fill the rest of the top of the cake and make it even with a spatula. Decorate the cake with the lollipops, tompouces and marshmallows.