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Smashing candy bark birthday cake

Make a stunning candy bark birthday cake with this recipe! The candy bark is made of the PME candy bottoms and taste really good.

Boodschappenlijstje



FMM Smoother

CUTSMO
€5.29



Patisse Wooden Brush 2cm

P02421
€2.45

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Other materials:

- 40 ml water
- 6 eggs (approx. 300 gram)
- 200 ml water
- 250 gram unsalted butter
- 60 ml water
- Stick
- Icing sugar to roll out on
- 3 glass bowls
- Secateurs

Make sure all the ingredients are at room temperature. Preheat the oven to 175°C (convection oven 160°C). Mix 400 gram mixture, 6 eggs and 40 ml water in a bowl. Beat the batter for 7-8 minutes on high speed and then another 2-3 minutes on low speed. Fill the lubricated baking pans with the batter (1/2 till 2/3 full) and bake the cake in approx. 35 minutes. Don't open the oven between! 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.

Add 250 ml of water to 250 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 300 grams of unsalted 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. Add the flavour and beat to a smooth buttercream (approx. 10 minutes).

Mix 10 gram egg white powder with 60 ml water in a bowl and stir this with a fork. It will remain lumpy! Fill a bowl with 500 gram icing sugar and add the egg white mixture. Beat this on the lowest

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speed to a nice stiff mixture.

Preheat the oven to 90°C. Cover a baking plate with parchment paper. Divide the mixture over two bowls and colour each in their own colour (green, orange and yellow). Don't stir complete, so you get a marble effect. Fill two decorating bags and pipe towers on the baking plate. Bake the towers in approx. 1 hour, don't let them become brown. Let them cool down. Keep some icing on the side.

Preheat the oven to 60°C for the candy buttons. Cover a baking plate with parchment paper. Sprinkle the candy bottoms on the plate and let them melt in the oven. This will take about 15 minutes. Stir them with a stick to create a marble effect. Sprinkle directly the pearls, butterflies and nonpareils on top. Let this stiffen.

Cut both cakes twice with the cake leveler and fill them with the buttercream. Also cover the outsides with the cream. Place them in the fridge for an hour. Lubricate the outside again and place them back in the fridge.

Knead the fondant well and colour it green. Roll out 500g ram fondant on a with icing sugar covered work surface and use this to cover the 20 cm cake. Remove the remaining fondant. Roll out the rest of the fondant and use this to cover the other cake. Use smoothers to make the fondant smooth on the cake.

Cut the 16 cm board a bit smaller and place the 15 cm cake on the board. Stick four dowels in the 20 cm cake and cut them to the correct size. Place the 15 cm cake on top. Fill a bag with some stiff icing. Break the candy bark into pieces and paste this together with the meringues on the cake with royal icing. Fill a decorating bag with tip 21 with the remaining icing and pipe stars on the cake.