



## Summer Cake

Make this delicious summer cake yourself! Make the shells, the sea and the flip-flops of FunCakes marzipan or fondant. For the sand you can use some sugar. Add a lovely summer filling to this cake, like bavaroise. A lovely and delicious cake is the perfect treat on a summer day!

## Boodschappenlijstje



**PME Daisy Marguerite Plunger Cutter set/4**

DA634  
€9.90



**RD Essentials Tylo Powder 80g**

RD9310  
€5.91



**Katy Sue Mould Seashells**

CE0069  
€14.78



**PME Deep Round Cake Pan Ø 20 x 7,5cm**

RND083  
€11.09



**RD Essentials Edible Glue 50g**

RD9340  
€4.07

Other materials:

- Sugar

Bake a cake of 20 cm according to the instructions on the package of the FunCakes mix for sponge cake. Let the cake cool down after baking and lubricate the cake with buttercream.

Make rolls out of the 50 grams white, brown and black fondant. Twist the rolls around each other and roll it into one, long roll, fold and roll again, so that it gets a marble effect. Take a piece and place it in the shelf mold. Make various shelves and powder some Magic Sparkle Dust on it. Lay them aside (covered).

Put 200 grams crystal sugar in a plastic bag and add some ivory paint. Close the bag and shake it until the sugar has a sandy color. Color 50 grams of fondant orange and 50 grams yellow. Knead a bit of tylose with the fondant. Cut the mold of the flip-flop, the light part is the edge. Unroll the orange fondant to a thickness of approx. 3 mm and cut the slipper, using the mold. Now cut the mold on the dark edge and unroll the yellow fondant. Place the structure-mat on the fondant and roll over it once more. Cut the yellow fondant, using the smaller mold, and glue it to the orange flip-flop. Use the same method for the straps of the flip-flop.

Attach the straps with some glue. Color some fondant red and cut various sizes of flowers and stack them. Press a small dunk in the heart of the flower, using the back side of your brush, making the petals stand up, and glue a pearl or a small white ball of fondant in the dunk. Glue the flower on the flip-flop. If the leaves sag, a dot of kitchen towel or a piece of sponge can keep them standing up. Let it dry well.

Color 600 grams of fondant with blue color, but don't knead it too much, so that it gets a nice marble effect. Keep 100 grams of the fondant aside. Unroll the other 500 grams and coat the cake. Place the cake on the drum. Grease the cake and the drum with a bit of Piping Gel and sprinkle it with the sandy colored sugar. Roll the remaining 100 grams of blue fondant and cut a straight line on one side.

Unroll the white fondant, cut a straight line on one side as mentioned above, and place it on the blue strip. Roll over it entirely, so that the white and blue stick together. Make a shell edge on the wave, using the Flower/leaf tool. Attach it to the top side of the cake, making it look like the wave rolls on the beach. Place the shells and the flip-flop on the cake. Attach the ribbon with glue or pins to the side of the drum.

Mold for the flip flops:

