



## Frozen cake

In the short animation Frozen Fever they celebrate the birthday of Anna. And what is a birthday without a cake? With our recipe you can make Anna's birthday cake at home.

## Boodschappenlijstje



Sugarflair Paste Colour Dark Brown  
25g

A122  
€4.75



FMM Cutter Creative Leaf

CUTLEAF  
€6.65



PME Plunger Cutter Daisy Marguerite  
set/4

DA634  
€12.49



JEM Tool 12 Petal Frill & Half Round

109SE012  
€4.19



PME Extra Deep Round Cake Pan  
Ø15x10cm

RND064  
€11.29



PME Extra Deep Round Cake Pan  
Ø20x10cm

RND084  
€16.69



PME Deep Round Cake Pan Ø25x7,5cm

RND103  
€18.35



Rainbow Dust Essentials Edible Glue  
50g

RD9340  
€4.95



FMM Cutter Straight Frill no. 5  
(Geometric Edging)

CUTFRL5  
€7.99



Wilton Disposable Decorating Bags  
40cm pk/12

03-3102  
€7.05

Other materials:

- 13 eggs (approx. 650 gram)

The flowers:

Knead the yellow Renshaw flower & modelling paste well and roll out on a paper-thin portion powdered sugar or a little cornstarch. Cut out the largest sunflower plunger twice and once in the middle size. Put those two under a folder or sheet plastic to prevent them from drying out and put one on a little icing sugar. Now roll with veining tool on each petal so that they are slightly thinner and comes in a structure. If you've done you put all the leaves in the former flower cup and take the next (big) flower. Vein also these petals and paste it as the previous in that the leaves are staggered with respect to each other. Then do the same with the last (medium) flower and paste this also there. Make as 10 flowers and let them dry.

Now cutout two middle size and one with the smallest and create here in the same way a flower with. Make it this total 7. Color a little green fondant and put 25 leaves from with this. Let it dry flat.

The cakes:

Take for the 25 cm pan 400g mix for chocolate sponge cake, 5 eggs and 90 ml of water. For the (high) 20 cm pan take 400g mix for chocolate sponge cake, 5 eggs and 90 ml of water. And take for the 15 cm pan 250g mix for chocolate sponge cake, 3 eggs and 55 ml of water.

Make sure all the ingredients are at room temperature. Preheat the oven to 180°C (convection oven 160°C). Mix the mixture, the eggs and the water in a bowl. Beat the batter for 7-8 minutes on high speed and then another 2-3 minutes on low speed. Fill a lubricated baking pan with the batter (1/2 till 2/3 full) and bake the cake. Bake the 25 cm cake in approx. 35-40 minutes, the 20 cm cake in approx. 30-35 minutes and the 15 cm cake in approx. 25-30 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.

Stir the decorator icing and you can even add a flavor. Cut the cakes twice through, put them on the appropriate boards and fill the cakes with the decorator icing. Cover the outsides of the cake as well. That may be a little bit thick, because otherwise the fondant over the chocolate sponge cake will be able to see.

Colour 2 kilo fondant light blue. Knead the fondant good flexible, roll out 400 grams and cover the smallest cake with it. Role for the middle cake 700 grams fondant out and cover the last cake with the rest of the fondant.

Make the dowels the same height as the lower two cakes, 5. Plug for each pile, and they are in the tails to each other.

Add 60 ml of water per 500 grams of sifted mixture for Royal Icing with a stiff consistency. Mix the icing for 7-10 minutes on low speed to a stiff, white icing. The icing is ready when it is bright white, has lost its shine and you can pull peaks that don't fall back. (If using a hand-held mixer be careful to ensure that it does not jam!)

Place a tip into the piping bag and fill it with the royal icing. Pipe shells to the lower edge of the

cakes. Keep the piping bag in a 45 degree angle give a little pressure, the icing leaves bunched, stop pinching and pulling him away. Leave a space of half a centimeter off and spray the next. The icing will automatically set aside until the next shell.

Roll out the white fondant very thinly and cut the tappits beautiful curls. Paste the sunflowers on the upper and middle cake with a little icing, the largest on middle cake and the smallest at the top, stick a sheet next and paste the curls between.

Make loops with the tappits and paste on the top of all three of the cakes. Roll a little yellow fondant and cut them out with small flowers. Slice between the arches of the lower pie. Inject the icing on top each loop a flower drop and insert a gem in there.

Make a ball of leftover blue fondant and put that on top. Slice them three sunflowers on and arrange a few leaves between. Color as a last bit of royal icing brown and spray nozzle that with the flowers. One of the small flowers and a small group of sunflowers.