



Igloo with Pengquins

Would you like to make a winter theme cake? Easily transform a cake made of the FunCakes mix for cupcakes into an igloo! Cover the igloo with snow-white fondant and careful modeling the penguins of black fondant. Use some white cake sparkles for the finishing touch.

Boodschappenlijstje



RD Essentials Edible Glue 50g

RD9340
€4.07



PME Palette Knife Angled Blade -23 cm-

PK1013
€4.24



FunCakes Sugar Paste Bright White 1 kg

F20500
€8.07



Cookie Cutter Ring Pro Ø 7 cm

K095111
€4.97



FunCakes Marzipan Midnight Black 250 g

F28135
€3.56



FunCakes Mix for Cupcakes 500 g

F10105
€3.87

Bake a cake (in the Wilton sports ball pan) according to the instructions on the FunCakes mix for Cupcakes. Let the cake cool down before you can use it.

Coat the bottom board with a layer of fondant. Do this by unrolling the fondant, coating the board with a thin layer of Piping Gel and placing the fondant on it. Lift the board and cut the excess fondant away with a pallet knife, making a downward movement. Smooth it out with your hands or a smoother.

Grease the cake (in the shape of half a ball) with a thin layer of Piping Gel (to make it sticky, an alternative is coating it with buttercream). Unroll the white fondant and coat the cake. Cut away the edges. Part the Multi Ribbon Cutter, leaving only 1 straight wheel on it. With this you can make a neat edge around the cake.

Place the wheel higher and repeat. With a round cutter you can draw the top line. Make the line deeper with a knife, be careful as you do this to make sure you stay in line. When you use the back side of the knife, the line will become more visible. Now make blocks by setting vertical stripes. Divide them along the rings neatly. Put the cake on the coated bottom board.

Now unroll a piece of fondant to a fair thickness and cut a large rectangle. Round the rectangle on one of the long sides. Draw blocks on this side as mentioned above. Attach the entrance of the igloo with a bit of Piping Gel (or edible glue). Cut out a band of the fondant and fold it to a circle. Smooth the seams. This is the chimney. Attach it to the igloo.

Coat the places of the bottom board that are still visible with Piping Gel. Press some White Cake Sparkles on it for a nice sparkle effect.

To make the penguin you knead black fondant with approx. ½ tl Tylose. Make a ball, roll it to make it a bit oblong and make a notch at the throat. A head and a body are formed. Pull the fondant gently on the bottom side to make a tail. Take a bit of white fondant and make the form of a drop (roll a ball of fondant in the palm of your hand to make the end oblong). Press the drop flat against the stomach of the penguin. Make a small roll of black fondant, cut it slantwise en form 2 wings/arms. Roll 2 balls of orange fondant, which you make oblong as well. Flatten it and make 2 notches for the fins. Place the penguin on its feet. Form a cone out of a small piece of orange fondant, notch it at the pointy end and place it on the penguin as the peck. Press two points of ink in the head (use the flute/vein or ball tool) to resemble the eyes. Unroll 2 small pieces of white and press these in the holes. Form even smaller specks with black fondant and press these on the eyes.

If you like you can give your penguin a finishing touch by putting a dot of hair/feathers on top of its head. Place the penguins on and around the igloo.