

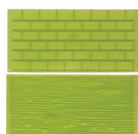
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Summer Surf Cake

For the beach and surf lovers among us, this Surf Cake from FunCakes is the perfect birthday cake. This recipe explains step by step how you can make this cake yourself. Are you going to make it too? We are super curious how he will turn out, so don't forget to share him with us on Instagram or in our Facebook group!

Boodschappenlijstje



FMM Impression Mats Tree Bark and Brick set/2

CUTIMP1
€8.45



FMM Cutter More than a Bird House

CUTHOUSE
€4.68



PME Dowel Rods Plastic 31cm pk/4

DR125
€4.75



Katy Sue Silicone Mould Seashells

CE0069
€19.75

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Patisse Cake Leveler 31cm

P01792
€7.19



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



FunCakes Mix for Sponge Cake Deluxe 500g

F10100
€4.95



FunCakes Mix for Royal Icing 450g

F10140
€4.95



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Fondant Stone Grey 250g

F20160
€2.85



FunCakes Fondant Bright White 1kg

F20500
€9.49



FunCakes Colour Dust Navy Blue

F45325
€3.49



FunCakes Edible Glue 22g

F54750
€2.45



FunCakes Food Colour Gel Royal Blue 30g

F44135
€3.65



FunCakes Food Pen Black

F45500
€3.25

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FunCakes Food Pen Silver Grey

F45510
€3.25



FunCakes Food Pen Royal Blue

F45535
€3.25



Wilton Decorator Preferred Deep Round Cake Pan Ø20x7,5cm

03-0-0034
€11.79



FunCakes Food Pen Red

F45515
€3.25



Wilton Decorating Brush set/5

02-0-0019
€10.15



Wilton Decorator Preferred Deep Round Cake Pan Ø15x7,5cm

03-0-0035
€10.65



Ingredients for the Summer Surf Cake:

- 400 g FunCakes Mix for Sponge Cake
- 300 g FunCakes Mix for Buttercream
- FunCakes Flavour Paste - Whipped Cream
- 850 g FunCakes Fondant - Bright White
- 250 g FunCakes Fondant - Stone Grey
- Little bit of FunCakes Fondant - Fire Red
- FunCakes FunColours Gel - Royal Blue
- FunCakes FunColours Dust - Navy Blue
- FunCakes FunColours Brush Food Pen - Black
- FunCakes FunColours Brush Food Pen - Red
- FunCakes FunColours Brush Food Pen - Silver Gray
- FunCakes FunColours Brush Food Pen - Royal Blue
- 375 g unsalted butter
- 300 ml water
- 100 g FunCakes Royal Icing
- 55 ml water
- 6 eggs (approx. 300 g)
- 1 package of biscuits

Other necessities for the Summer Surf Cake:

- FunCakes Bake Release Spray
- FunCakes Edible Glue
- FunCakes Decorating Bags
- FunCakes Cake Board Gold/Silver 16 cm
- FunCakes Magic Roll-Out Powder



- Wilton Decorator Preferred Round Baking Pan Ø 20 cm
- Wilton Decorator Preferred Round Baking Pan Ø 15 cm
- Wilton -Perfect Height- Rolling Pin
- Wilton Decorating Brush
- Wilton Cake Leveler
- Wilton Cooling Grid
- FMM Impression Mats 1 Brick wall / tree grain
- FMM More than a Bird House Cutter
- PME Plastic Dowels
- PME Modeling tool - Bulbous Cone
- PME Modeling tool - Cutting Wheel
- Katy Sue Mold Seashells

Step 1: Make the fondant decorations

Beach house

Knead 850 grams of white fondant, roll it out to a thickness of 2 mm and cut out the parts for the house. Cut out the surfboards by hand with the cutting wheel.

Roll out 250 grams of grey fondant thinly and press the impression mat into the fondant by using a rolling pin. Cut strips out of the grey fondant and glue these against the front and sides of the house.

Colour some fondant light blue and roll it out thinly. Cut out the door and print the wooden texture in the remaining fondant again. Cover the roof parts of the house with this. Also cut out the front panels along the eaves and the door frames.

Then cut out a white circle with a hole in the middle and cover it with slices of red fondant.



Assemble the house with royal icing.

Surfboards

Cut the surfboards from the white rolled out fondant with your free hand using the cutting wheel. Draw with different motifs and decorations on the surfboards with the FunColours pens.

Shells

For the shells, mix a bit of light blue, grey and white fondant lightly to create a marble effect. Use the seashells mould to create shells with this marbled texture.

Step 2: Bake the sponge cake

Preheat the oven to 180 °C (convection oven 160 °C). Prepare 400 grams of FunCakes Mix for Sponge Cake as indicated on the package. Grease the baking pans using baking spray. Divide the sponge cake batter into the two baking pans. Bake the sponge cake for 30 – 35 minutes and release them on a cooling grid allowing to let them cool down completely.

Step 3: Make the buttercream and fill the cake

Prepare 300 grams of FunCakes Mix for Buttercream as indicated on the package. Add to taste the flavour paste to the buttercream.

Place the sponge cakes on a cut-to-size cake board, cut them both twice using a cake leveler and fill and cover with buttercream all around. Let them set in the fridge.



Step 4: Make the waves from fondant

Roll out white fondant very thinly into an elongated strip. If necessary, trim with a sharp knife. Place this on a work surface sprinkled with magic roll-out powder and roll over the edges with the bulbulous cone. This way the fondant will curl. Stick two strips of this from the top edge against the cake. You don't have to use glue, it sticks to the buttercream. Colour the rest of the white fondant in various shades of blue, make strips in the same way as described above and glue them to the cake. With the navy blue dust powder you give the edges of the fondant a blue colour with the help of a brush.

Step 5: Build the cake

Push 4 dowels into the cake and cut them to size. Grind the cookies in the food processor. Cover the smallest cake with the cookie crumbs by pressing them against the cake by hand. Secure this cake with a bit of buttercream on the bottom cake. Sprinkle cookie crumbs along the edge. Carefully place the house on top of the cake and divide the surfboards around the cake. Decorate with the shells.

This recipe is made possible by FunCakes