

# de leukste taarten shop



## Mini Barbie Dolls

These beautiful mini barbies are easy to make with the step by step instructions. Decorate the barbie cakes with different colors of marzipan or fondant of FunCakes. Use various kinds of flower and heart cutters to make these decorations. The mini barbie cakes are perfect to make with your children.

## Boodschappenlijstje

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Rainbow Dust Essentials Edible Glue  
50g

RD9340  
€4.95



PME Brush Craft set/5

CB1007  
€7.39

Patisse Wooden Brush 2cm



P02421  
€2.45

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Other materials:

- 125 gram butter
- 3 eggs

Make sure the butter and eggs are at room temperature. Put the butter and eggs in a batter bowl along with the FunCakes mix for Cupcakes and mix for 4 minutes at the lowest speed of you mixer. Preheat the oven at 160 degrees. Grease the baking pan with cake release or butter. Divide the batter in the forms of the baking pan. The forms have to be filled 2/3. Put the pan in the oven en bake the cakes in 40 minutes. After they're done, take the cakes out of the oven and leave it to cool for 5 minutes. Dump the cakes on a grate and let it cool. Coat the cakes with piping gel. This will make the fondant or marzipan stick and the crumbs will be held into place.

Roll out 100 grams of fondant per skirt until you get a circle with a diameter of approx.. 20 cm. Drape this over the cake, if you like, with pleads or tight. Cut the overflowing fondant. Coat the body with piping gel. Roll out a circle of approx.. 3 by 6 cm and put it around the body. Cut it so it will make a cute top. You can decorate the top with little flowers, hearts, just as you like. Stick the body in the skirt (cake) en decorate it with flowers hearts etc. To decorate the bottom of the skirt, you can put a stripe of glue at the bottom and roll it into non-pareil little pearls. To put a flowers/heart in the barbie's hair, use a little piping gel to make it stick.

The Barbie's are preservable for four days keeping them in a cool place. If you like to save it longer, you can freeze them in a tight, closed box. Thaw the cake in a closed box, putting it from the freezer in the refrigerator in a closed box.

Be careful with little children, the dolls have small parts so there is choke hazard.