



## 'Walking in a winter wonderland' cake

With this cake you don't have to wait for a white Christmas! Bring the winter to your Christmas party with this 'Walking in a winter wonderland' cake!

## Boodschappenlijstje



Culpitt Floral Wire White set/20 -20 gauge-

1382W  
€3.82



PME Extra Deep Round Cake Pan Ø 10 x 10cm

RND044  
€6.28



PME Extra Deep Round Cake Pan Ø 15 x 10cm

RND064  
€8.92



PME Craft Brush Set

CB1007  
€5.86



PME Cake Leveler Large -40 cm-

CL18  
€10.02



PME Flower Pics Small pk/12

FP300  
€3.22



Sugarflair Silver Leaf Transfer

G201  
€3.48



Patisse Parchment Paper Sheets 38x30cm pk/20

P01733  
€3.27



Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm

03-3136  
€5.82

## Other necessities

- 33 + 200 ml water
- 5 eggs
- 250 g soft unsalted cream butter
- Cherry pie filling
- Fine white sugar
- Scissors
- Pruning shears
- Hammer

One day in advance you make the white christmas trees. Cut the floral wire in pieces and bind them together with tape to create a tree with branches. Bend here and there. Cover the trees completely with piping gel and cover them with fine white sugar. Let them dry overnight.

Add 200 ml of water to 200 grams of the mixture and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Preheat the oven to 175°C (convection oven 160°C). Put 330 grams of sponge cake mixture, 5 eggs and 33 ml water in a bowl and mix at high speed for 8 minutes. Then mix at low speed for another 2-3 minutes. Pour the batter into the 2 greased baking pans. Bake the cake in 30-35 minutes. Release the cake immediately after baking and let it cool down on a cake grid.

Finish the buttercream as described on the packaging with 250 grams of butter. Flavour the buttercream with the mascarpone cream flavouring. Cut the cakes horizontally twice and fill them with a layer of cherry pie filling and a layer of mascarpone buttercream. Use decorating tip #12 to pipe a border of buttercream, and put the pie filling inside the border. This way the pie filling won't leak. Cover the cakes with a thin layer of buttercream and put the cakes in the fridge.

Cover the cake dummy completely with piping gel, and cover the top of the drum with piping gel. Knead the white fondant and roll it out Magic Roll-Out Powder. Cover the dummy with the fondant. Roll out the remaining white fondant and cover the drum. Roll out the rest of the white fondant and cover the two cakes. Put the cakes in the fridge.

Cut a cake board slightly smaller so that it fits under the 10 cm cake. Push the dowels in the 15 cm cake, cut to size and put the smallest cake on top. Place the dummy on the covered drum and put the two cakes on top of it. Wet the sides of the cake with water and carefully stick a sheet of silver against it. Use a dry brush to push away the edges at the bottom to create an irregular line.

Melt the isomalt in a bowl in the microwave, small amounts at the time. Pour the melted isomalt on a piece of baking paper and let it dry. Warning: it's very hot! When the isomalt is completely cold and hard, place a piece of baking paper on top and smash the isomalt into very small pieces. Cover the border of the cakes with piping gel and stick pieces of isomalt on it. Cover the top of the smallest cake with piping gel and cover it with pieces of isomalt. Stick a few trees in the borders of the dummy. Stick the remaining trees in a flower pic, and then stick them on top of the cake. Never stick wire directly in your cake! Put the cake in the fridge until use.