



Winter candle cake

Make a sweet winter candle cake to make the cold days a bit more fun. The cake is decorated with white glaze, fondant snowflakes and snowballs.

Boodschappenlijstje



PME Snowflake Plunger Cutter set/3

SF708
€9.59



PME Palette Knife Angled Blade -23 cm-

PK1013
€4.99



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

03-3136
€6.85



PME Deep Round Cake Pan Ø 15 x 7,5cm

RND063
€8.95



RD Essentials Edible Glue 25g

RD9345
€2.85

Other materials for winter candle cake

- 25 ml water
- 4 eggs
- 200 ml water
- 250 gram soft unsalted butter
- Brush
- Tea light on battery

Preheat the oven to 175°C (convection oven 160°C). Mix 200 gram FunCakes mix for Buttercream with 200 ml water and set aside.

Prepare 250 gram FunCakes mix for Sponge cake as described on the packaging. Grease the baking pans and divide the batter over the pans. Bake the sponge cakes 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 and bring to flavour with the FunCakes flavouring paste.

Cut the tops off of both the sponge cakes. This you don't use. Use the cake leveller to cut both sponge cakes horizontally twice. Fill each layer with buttercream, stack the layers and cover the cake with buttercream. Make sure that the bottoms of both sponge cakes, are the bottom and top side of the cake. Put in the fridge. Cut out of the top of the cake a circle the size of the tea light. Cover the cake with a layer of buttercream once more.

Knead 750 gram white fondant and roll out to a thickness of 3 mm. Use it to cover the sides of the cake. For the top, roll out the fondant even more thinner. Cover the top of the cake with the fondant. Cut away the sides with a sharp knife. Roll out the remaining fondant to a thickness of 2 mm. Cut out several sizes of snowflakes and stick them on the cake. Make fondant balls in different sizes and roll some of them in the silver dust. Cover some balls with piping gel and roll them in white nonpareils.

Cover the cake drum with piping gel and with white fondant. Put the cake on it. Finish the bottom of the cake with royal icing, which you crumble a bit by using a brush. This is to create a snow-effect.

Heat some FunCakes Dip 'n Drip White in the microwave for 10 seconds and pour this over the cake. Use a spatula to push the glaze over the edges. When the glaze has dried, put the tea light on top of the cake. Put the cake in the fridge until serving.