Recipe for Bamboo Panda cake

Make this cute Panda cake yourself with this cake recipe. Learn how to create a fondant panda bear and a bamboo decoration.

Boodschappenlijstje

Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136

€6.85

PME Spatula Angled 23cm

PK1013

€5.35

Renshaw Flower & Modelling Paste Dahlia Black 250g

R01872

€5.69

FunCakes Sugar Paste Elegant Ivory 1kg

F20505

€9.49

FunCakes Colour Dust Ivy Green

F45240
€2.79

FunCakes Mix for Buttercream 500g

F10125
€5.09

FunCakes Edible Glue 22g

F54750
€2.45

FunCakes Colour Dust Milk Chocolate

F45270
€2.79

FunCakes Sugar Pearls Medium Shiny Black 80g

F51680
€3.59

FunCakes Sugar Paste Spring Green 250g

F20115
€2.85

FunCakes Modelling Paste White 250g

F20780
€4.25

FunCakes Flavour Paste Green Apple 120g

F56250
€5.09

FunCakes Mix for Sponge Cake Deluxe 500g

F10100
€4.95

Other materials for Panda cake:

- 140 ml of water
- 2 eggs
- 150 gram of soft unsalted butter
- Corn-starch
- Paper towel
- Cocktail stick
- Plastic inserts

For the panda bear, proceed as follows: knead the white modelling paste until soft and smooth and roll an equally large ball for the head and lower body. Stick a cocktail stick in the lower part of the body and break it so that the stick does not protrude through the head. Make two holes for the eyes with the big ball of the ball tool. Knead some black modelling paste until smooth. Take two small equal pieces of black and fill in the holes of the eyes. You can spread this with the ball tool. Place two black pearls in the modelling paste as eyes. Make a snout from a small ball of white and a nose from a very small piece of black. Glue this together with some edible glue. Make two equal black balls and make imprints with the small ball of the ball tool. Glue this on the head. Take a piece of black and form the upper body and the legs from one piece. Stick this on the cocktail stick on top of the lower body. Now add the head. Glue a small ball of black on the back as a tail. Roll two equal pieces of black into a drop shape with flattened front and back and glue it against the lower body as hind legs. Make small soles of tiny white balls and glue these on the legs. Make the small bear the same way.

Bamboo: Powder the mould with corn-starch and tap out the excess. Knead a piece of ivory fondant until smooth and put it into the mould. Take it out and place on a piece of kitchen paper. Give the bamboo here and there a wipe with a brush and the green dust, but don’t use too much. Give all the deep seams an accent with a thin tassel and the brown dust. Then make a mix of brown and white

dust and colour the entire bamboo with this mixture and a large slanted brush. Make as much bamboo as you need to go around the entire cake. Keep it in plastic inserts until further use. Knead some green fondant until smooth and make small drop shapes. Press them flat and give it a grain in the middle with the flower/leaf tool.

Preheat the oven to 180°C (convection oven 160°C) and grease the baking pan with Bake Release Spray. Prepare the 125 gram FunCakes mix for Buttercream and 150 gram FunCakes mix for Sponge Cake as indicated on the packages. Put the sponge cake batter in the greased baking pan and bake for 30-35 minutes. After baking, release the sponge cake on a cooling grid and allow to cool completely. Add to taste the flavour paste of your choice to the buttercream. Cut the sponge cake twice with the cake leveller and fill and cover with buttercream. Place in the refrigerator in order for the cream to stiffen. Roll out a piece of ivory fondant and cover the top of the cake with it, cut away the excess with a sharp knife. Give the fondant the same colour as the bamboo using the large brush and the mixture of brown and white dust. Make swirl movements to do so. Put the bamboo against the cake, this will stick thanks to the buttercream. Put the pandas on the cake with a little glue and add the leaves.

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