

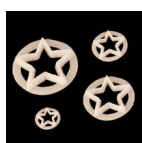
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Gender reveal baby cake

Celebrate the gender reveal of the baby big with this two layer gender reveal cake! The cake is decorated with blue, pink and grey decorations, the colour on the inside reveals the gender.

Boodschappenlijstje



FMM Cutter Star

CUTST4
€6.89



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



PME Dowel Rods Plastic 31cm pk/4

DR125
€4.75



PME Extra Deep Round Cake Pan Ø15x10cm

RND064
€11.29

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PME Palette Knife Angled Blade 23cm

PK1013
€5.35



FMM Tappit Cutter Alphabet Tappits Lower Case Art Deco

CUTALPAD2
€4.85



PME Extra Deep Round Cake Pan Ø20x10cm

RND084
€16.69



FunCakes Sugar Paste Bright White 1kg

F20500
€7.59



FunCakes Food Colour Gel Pink 30g

F44110
€3.65



FunCakes Food Colour Gel Black 30g

F44105
€3.65



FunCakes Mix for Sponge Cake Deluxe 1kg

F10500
€5.59



FunCakes Mix for Buttercream 1kg

F10560
€6.36

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Other materials

- 33 ml water
- 5 eggs
- 300 ml water
- 375 gram soft unsalted butter
- White satin ribbon 1,5 cm wide
- Icing sugar
- Glass bowls

Ideally you make the bow 2 days in advance, so that it can dry. Divide the white fondant in 3 pieces of each 100 gram. Colour them respectively light grey, light blue and light pink with the colour gels. Roll out the fondant on a surface covered with icing sugar. Use the multi ribbon cutter to cut out 12 cm long ribbons. Fold them double and glue the ends together with edible glue. Put them on their sides and let them dry for 2 days.

Cover the cake drum with piping gel and white fondant (about 200 gram). Let this dry for 2 days.

Preheat the oven to 175°C (convection oven 160°C). Prepare 300 gram FunCakes mix for Buttercream as described on the packaging and put aside. Also prepare 330 gram FunCakes mix for Sponge cake as described on the packaging, and divide it over two buttered baking pans. Bake the sponge cakes in about 30-35 minutes. Release them immediately after baking on a cooling grid.

Finish the buttercream as described on the packaging and flavour it with the flavouring paste. Cut two cake cartons a bit smaller than the sponge cakes. Place the sponge cakes on the cartons with a bit of buttercream. Cut the sponge cakes horizontally twice, and fill and cover them with buttercream. Put them in the fridge for 30 minutes.

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Knead 500 gram white fondant, roll out and cover the cakes. Put the bottom cake on top of the covered drum. Stick four dowels in the cake and cut to size. Put the second cake on top.

Colour some dip 'n drip with the colours light blue and light pink. Heat it in the microwave for 10 seconds. Put the two colours in two decorating bags, and cut the tip off. Create a drip effect on both of the cakes, alternate the colours.

Roll out some pink and blue coloured fondant (with tylo powder) and cut out hearts and stars. For the letters, roll out the fondant very thinly and use the cutting wheel to cut out squares that are slightly smaller than the letters. Let it dry for 15 minutes. Lay a letter tappit on a square, slide the tappit back and forth and tap the tappit on the table to release the fondant letter. If this doesn't work, the fondant is too thick.

Stick the letters and the hearts on the drum and the cake with some edible glue.

Put some royal icing in a decorating bag and pipe a big dot on top of the cake. Carefully cut the ends of the bow ribbons point-shaped. Stick the ribbons in the royal icing to create a bow.

Finish off the drum with a satin ribbon.