



## Winter wonder cake

Make a beautiful winter wonder cake with the steps in our recipe! Make the cake for a birthday or just as a treat. This winter cake is also ideal as a dessert for the holidays. The base of the cake is made with the FunCakes mix for sponge cake and then covered with white fondant.

## Boodschappenlijstje



PME Snowflake Plunger Cutter set/3

SF708  
€9.59



PME Petal Glue -Edible Glue- 60g

104FP006  
€2.21

Other materials:

- 4 eggs (approx. 200 gram)
- 150 ml water
- 150 gram butter
- Icing sugar
- Knife
- Brush
- Kitchen paper
- Plate

For the snowflakes: knead the light blue, the blue and 50 gram white fondant and roll them out separately on some icing sugar till 2-3 mm thick. Place the snowflake cutter on the fondant and press the wide edge. Move the cutter back and forward, then carefully press the button to punch the pattern in the fondant. Lift the cutter, press the button again and remove the snowflake. Place the snowflakes on a sheet of paper and use a dry brush to add the sparkles. Make enough snowflakes to decorate the cake. Let the snowflakes dry for at least 24 hours.

For the cake: preheat the oven on 175°C (convection oven 160°C). Put 250 gram of sponge cake mixture, 4 eggs and 25 ml water in a bowl. Mix at high speed for 7-8 minutes. Then mix at low speed for another 2-3 minutes. Pour the batter into a greased baking pan (1/2 to 2/3 full). Bake the cake in the middle of the oven for approx. 30-35 minutes. Repeat this until you have two cakes. Let the cakes cool down after baking on a cooling grid.

In the meanwhile, make the buttercream, add 125 ml water to 125 gram mixture and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Beat 150 gram butter for approx. 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes). You can add a flavour of choice to the buttercream.

Put the first cake on the plate and cover this with a 5 mm layer of buttercream. Then place the second layer on top and cover the whole cake with the cream. Knead the white fondant well and roll this out till it has a dia of 45 cm. Put the fondant on the cake, press carefully and remove the remaining fondant.

Then place the snowflakes on the cake with some edible glue.