



St. Nicholas book

Is it almost St. Nicholas? And would you like to make a delicious cake? Then make this delicious book of St. Nicholas. Follow the step by step instructions and make this cake yourself. Bake the cake using the FunCakes mix for sponge cake. Treat your family and friends on a piece of this St. Nicholas cake.

Boodschappenlijstje



RD Essentials Edible Glue 50g

RD9340
€4.79



FMM Alphabet & Numbers tappits
Upper Case

CUTALP1
€5.99



FunCakes Mix for Sponge Cake Deluxe
1 kg

F10500
€6.99



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Sugar Paste Fire Red 250 g

F20120
€2.85



FunCakes Sugar Paste Mellow Yellow
250 g

F20145
€2.85



FunCakes Sugar Paste Natural Beige
250 g

F20165
€2.85



FunCakes Sugar Paste Bright White 1
kg

F20500
€9.49



FunCakes Marzipan Passion Red 250 g

F28120
€4.19



FunCakes Marzipan Golden Yellow 250
g

F28145
€4.19



FunCakes Sugar Paste Raven Black
250 g

F20135
€2.85



FunCakes Sugar Paste Baby Blue 250 g

F20210
€2.85



FunCakes Flavour Paste Spiced Biscuit
100 g

F56200
€4.95



Wilton Two-Mix Bookpan

03-0-0073
€18.65



ScrapCooking Sugarpaste Fondant
Extruder

SC5098

€21.35

Other materials:

- St. Nicholas coloring picture
- Crumbled pepernoten

Bake a sponge cake in the two-mix Bookpan and fill it with buttercream. If you like you can also give the buttercream a different taste with FunCakes flavouring speculaas or cinnamon and little bits of pepernoot. It's also possible to bake a rectangle cake and cut it in the form of an open book.

Start with the puzzle print, if you want, you can make this a few days before. Make a copy of the print and shove it in a plastic folder or place it under some foil. Cut out the different parts as shown on the picture. Unroll the needed colours of marzipan thinly. Place the parts of the print on the right place and cut them with a knife or a Cutting Wheel.'

Place the cut-out pieces on the original and 'puzzle' the whole thing together. Make a little ball for the nose, rolls for the mustache and the pen. Fold the fingers around the pen, so that St Nicolas holds it. If you make the print before, wrap it with foil until you need it.

Coat the cake with buttercream and white marzipan. Draw lines at the sides with the Cutting Wheel to resemble the book's pages. Place a thin roll of red marzipan at the bottom side, making it look like the entire book is red. Make an arch at the book's fold. Place a piece of black marzipan underneath, making it look like the page doesn't attach to the table underneath.

Make a text with Tappits and place it on the right page in a playful way. Place the print of St Nicolas at the top of the left page. Make a thin roll of black marzipan (with the Sugarcraft Gun) and form a wish list with writing letters under the print. Make a jolly book marker out of marzipan, you can use the relief mat for this. Brushes can be made with the Sugarcraft Gun, drape them over the book. Add some St Nicolas decorations to your liking or scatter pepernoten around the book.