



Autumn Cake

This beautiful autumn cake is easy to make with the step by step instructions. The tree is made of the FunCakes mix for chocolate biscuit and filled with buttercream. Start modeling the owl, the hedgehogs and mushrooms using FunCakes marzipan. Than place them carefully on this delicious autumn cake.

Boodschappenlijstje



FunCakes Mix for Choco Sponge Cake
500 g

F11180
€4.92



FunCakes Marzipan Natural 1:4 1 kg

F28185
€11.60



FunCakes Food Colour Paste Dark
Brown 30 g

F45040
€2.29



FunCakes Marzipan Dark Brown 250 g

F28150
€3.56



FunCakes Flavour Paste Hazelnut 100
g

F56140
€6.20



FunCakes Food Colour Paste Orange 30
g

F45015
€2.29

Other materials:

- 105 gram egg (2 eggs)
- 40 ml water
- baking paper

Add 180 gram mix for chocolate biscuit, the eggs and the water in one bowl and mix it for 8 minutes on high speed, after that mix for another 3 minutes on low speed. In the meantime, preheat the oven on 175°C. Place the baking paper on your oven plate and folds the edge up. Attach the edges with a paperclip, so that a shallow, rectangular form in the wide of your cake is formed. Spread the batter out on the plate with a thickness of 1,5 to 2 cm. Bake the biscuit in approx. 12-15 minutes. Carefully feel if the biscuit springs back in form if you press on the topside. If it does, the cake is done. Place the biscuit on a grid and carefully remove the baking paper. Let it cool down. Meanwhile make the buttercream, following the recipe on the package, and add the flavor Patidess hazelnut if you wish.

When the biscuit has cooled down, place it on a new piece of baking paper.

Cover the topside with a layer of hazelnut cream. Now carefully roll the biscuit by using the backing paper. Place the roll with the seam on the underside and coat the entire outside with the cream.



Make two strings out of the 250 gram of brown marzipan and the 250 gram of blank marzipan and twist them together. Knead them together, until you get a nice marble effect. Then unroll it on some icing sugar until you have a piece that fits all around the biscuit-roll. Turn the piece (the underside is now facing up), cut one side off straight and place the biscuit-roll on top. Roll it up together so that the marzipan coats the entire roll. Cut the redundant marzipan away, leaving an edge of approx. 1 cm. Knead the remaining marzipan and unroll it again. Cut two circles that fit on the sides of the biscuit-roll and place them on it. Fold the edges of the "trunk" around the sides so that the roll is covered entirely. Mix 150 gram of blank marzipan with 100 gram of brown marzipan to a marbled piece. Unroll it and make veins in it with a tool. With a bit of brown coloring powder or cocoa you can add some more details.

Model the autumn figures. Color some marzipan orange for the feet and the peck of the owl. The feathers of the owl can be made by softly pressing the backside of an icing tip or a small round cutter. The stings of the hedgehog can be made by cutting into the marzipan with small scissors. Color some marzipan red for the fungus. Make up some forest animals of your own with the remaining of marzipan. You can also make leaves or chestnuts.



Tip: Have some hazelnut cream left? You can make delicious bonbons. Let the cream stiffen in the refrigerator for a while and roll balls with cool hands. Let them harden in the freezer for 20 minutes and dip them in melted chocolate. If you want, you can sprinkle them with pieces of other nuts... Hmmm! Enjoy your meal!