



Beautiful Winter Scene

Make this beautiful winter scene with the FunCakes mix for Red Velvet Cake. First bake the cake according to the instructions on the packages. Then cover it with white fondant. Modell the figures and the trees of colored FunCakes fondant. Place the figures nicely on the cake and finish it with some rasped coco.

Boodschappenlijstje



LorAnn Bakery Emulsion - Coconut -
118ml

L0744

€6.37



PME Palette Knife Angled Blade -23
cm-

PK1013

€4.24



RD Essentials Edible Glue 50g

RD9340

€4.07

Other materials:

- 250 gram butter
- Eggs
- Spaghetti
- Tooth picks
- Desiccated coconut

Bake the Red Velvet cake, following the instructions on the package of the FunCakes Mix for Red Velvet Cake and let it cool off after baking. Prepare the butter cream, also following the instructions on the wrapping and stir two tea spoons LorAnn Bakery Emulsion and two table spoons grind coconut through the cream. Cut the Red Velvet Cake in three layers and coat every layer with the coconut butter cream. Then coat the outside of the cake with the coconut butter cream and leave it to stiffen in the refrigerator.

For the Christmas trees, first make a little trunk out of brown fondant. Form a cone (triangle) of green fondant and stick in a piece of spaghetti. Make the branches, by cutting skewers at the sides with small scissors. Stick the cone on the trunk and leave the spaghetti to come out at the bottom, so you can stick the tree on the cake later. Make five trees using this method. Coat the trees with a little bit of edible glue and sprinkle grind coconut over it to resemble snow. To make the fire, form some smaller trunks with the brown fondant and carve some wood grains in them with a knife. For the flames, knead some red and yellow fondant with each other and form embers. Stack the trunks on top of each other and attach them with a bit of edible glue. Stick the flames on top.

Model the people with the red, white, brown and skin color (ivory) fondant. You can make the furry band on the hat and the clothing by carving in a roll of white fondant with a knife. Get the cake out of the fridge and place the modeled figures on it. Sprinkle the whole cake with grind coconut and it will look like it has snowed. Enjoy!