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Easter cake with Easter figures

Steal the show at your Easter brunch with this spectacular cake made by @mollymakescakes. Create this cake with various modelled Easter figures and cheerful spring colours.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€4.95



FunCakes Mix for Enchanted Cream®
450g

F10130
€7.35



FunCakes Deco Melts White 250g

F25110
€4.55



FunCakes Deco Melts Yellow 250g

F25115
€4.55

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FunCakes Deco Melts Purple 250g

F25145
€4.55



FunCakes Deco Melts Black 250g

F25150
€4.55



FunCakes Deco Melts Light Blue 250g

F25160
€4.55



FunCakes Fondant Maroon Brown 250g

F20150
€2.85



FunCakes Fondant Raven Black 250g

F20135
€2.85



FunCakes Fondant Tropical Orange 250g

F20140
€0.86



FunCakes Fondant Covering Paste White 500g

F20800
€5.99



FunCakes Fondant Multipack Pastel Colours 5x100g

F20355
€7.49



FunCakes Food Colour Gel Royal Blue 30g

F44135
€3.65



FunCakes Food Colour Gel Bright Green 30g

F44155
€3.65



FunCakes Food Colour Gel Pink 30g

F44110
€3.65



FunCakes Edible Glue 22g

F54750
€2.45

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FunCakes Candy Choco Pearls Large
Matt Mix 70g

F52745
€4.15



FunCakes Sugar Decorations Pink
Blossoms set/64

F50565
€4.76



FunCakes Sugar Decorations Mini
Flowers White pk/56

F50610
€3.19



FunCakes Decorating Bags 46cm pk/10

F85120
€4.19



FunCakes Chocolate Mould Egg

F82140
€9.75



Wilton Small Rolling Pin 15cm

03-0193
€3.75



FunCakes Pastel Egg Mix 60g

F53075
€3.55



FunCakes Sugar Decorations Blossom
Mix White/Pink set/32

F50585
€3.19



FunCakes Clear Piping Gel 350g

F54410
€6.69



FunCakes Cake Drum Round White
Ø30,5cm

F81085
€2.95



FunCakes Cake Card Round Gold/Silver
Ø15cm pk/3

F80400
€0.59



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85

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Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Wilton Cake Leveler 25cm

03-3105
€11.65



Cake Star Mould Cracked Half Egg
Small set/2

C84831
€7.25



Wilton Dowel Rods Plastic set/4

05-0-0028
€3.59



Dekofee Professional Brush 1

DF0703
€3.95



Ingredients

- FunCakes Mix for Sponge Cake Deluxe 400 g
- FunCakes Mix voor Enchanted Cream® 400 g
- FunCakes Covering Paste White 1,2 kg
- FunCakes Deco Melts -White-
- FunCakes Deco Melts -Yellow-
- FunCakes Deco Melts -Purple-
- FunCakes Deco Melts -Black-
- FunCakes Deco Melts -Light Blue-
- FunCakes Sugar Paste Maroon Brown
- FunCakes Sugar Paste Raven Black
- FunCakes Sugar Paste Tropical Orange
- 2x FunCakes Sugar Paste Multipack Pastel Colours 5x100 g
- FunCakes Food Colour Gel Royal Blue
- FunCakes Food Colour Gel Bright Green
- FunCakes Food Colour Gel Pink
- FunCakes Edible Glue
- FunCakes CMC - Tylo Powder
- FunCakes Candy Choco Pearls Large Matt Mix
- FunCakes Soft Pearls Medium Black
- FunCakes Pastel Egg Mix
- FunCakes Sugar Decorations Pink Blossoms Set/64
- FunCakes Sugar Decorations Blossom Mix White/Pink Set/32
- FunCakes Sugar Decorations Mini Flowers White pk/56
- FunCakes Bake Release Spray
- FunCakes Clear Piping Gel



- 6 eggs
- 40 ml water
- 400 ml milk
- Lemon curd

Supplies

- FunCakes Decorating Bags 46 cm pk/10
- FunCakes Cake Drum Round Ø30.5 cm - White
- FunCakes Taartkartons Goud/Zilver Rond 15 cm pk/3
- FunCakes Chocolate Mould Egg
- Wilton -Wide Glide- Rolling Pin 50cm
- Wilton Small Rolling Pin 15cm
- Wilton Extra Deep Round Cake Pan Ø 20 x 10 cm
- Wilton Extra Deep Round Cake Pan Ø 15 x 10 cm
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Dowel Rods Plastic set/4
- Wilton Small Cake Leveler -25cm-
- Wilton Decorating Tip #1M Open Star Carded
- PME Modelling tools, Flower/Leaf
- PME Modelling tools, Bone
- Cake Star Mould Cracked Half Egg Small set/2
- Dekofee Profi Brush 1
- Toothbrush

Step 1: Bake the sponge cake

Preheat the oven to 180°C (convection oven 160°C). Prepare 400 grams of FunCakes Mix for Sponge



Cake as indicated on the package. Divide this mixture into two greased baking pans and bake the sponge cake for about 30-35 minutes until done. Immediately after baking, transfer them onto a cake rack and let them cool completely.

Step 2: Make the Enchanted Cream®

Prepare 200 grams of FunCakes Mix for Enchanted Cream® as indicated on the package. Slice the cakes 2 or 3 times with a cake leveler and fill with lemon curd and Enchanted Cream®. Next, thinly coat the outside with it.

Step 3: Cover the cake drum

Take 650 grams of FunCakes Covering Paste White and colour it light green with the food colour gel. Place the coated sponge cake on the cake drum and spread a little piping gel around the cake. Cover both the cake drum and the cake in one go with the green covering paste. Lastly, insert 4 dowels cut to size into the cake.

Step 4: Cover the sponge cake

Take 400 g of FunCakes Covering Paste White and colour it light pink with food colour gel. Place the small coated cake on a cake board and cover the sponge cake with the pink fondant. Place the light pink cake on top of the green cake.

Step 5: Make the drip and the large Easter egg

Place some purple Deco Melts in a bowl and add some white ones to achieve a pastel lilac colour. Melt this mixture in the microwave according to the instructions on the package and transfer it to a piping bag. Cut a small tip off the bag and give both cakes a drip with it. Use the remaining mixture



to make the large Easter egg. To do this, coat the molds with a teaspoon of deco melts and let it harden in the refrigerator. Repeat this 2 or 3 times. Stick the 2 halves together with some melted Deco Melts.

Step 6: Make the Easter eggs

Also, melt some yellow, blue, and black Deco Melts mixed with some white according to the instructions in the microwave. Splatter the black Deco Melts into the Easter egg mold using a toothbrush. Let it set slightly in the refrigerator. Then, fill them with the yellow and blue Deco Melts and let the eggs set well in the refrigerator. Carefully remove them from the mold after about 15 minutes.

Step 7: Decorate the Easter cake

Prepare the remaining 200 grams of Enchanted Cream® with 200 ml of milk and put it in a piping bag with tip #1M. Pipe a beautiful generous border around the cake with Enchanted Cream® and decorate it with the made Easter eggs, FunCakes Sugar Flowers, sprinkles, and chocolate balls.

Step 8: Sculpt the Easter bunny

For the Easter bunny, knead the brown sugar paste smoothly with some white sugar paste to lighten it. Make a large cone for the body and insert a skewer into it. Make an oval ball for the head and place it on the skewer.

Place the purple Easter egg in front of the body. Make the arms and legs from rolls of sugar paste, slightly flattened. Attach them to the body and around the Easter egg with edible glue. Make ears



from brown sugar paste and a small piece of pink sugar paste, and attach them to the head.

For the muzzle, roll two small balls and attach them to the head. Make the nose from a piece of pink sugar paste. Use the bone tool to make two holes in the head and fill them with white sugar paste. Paint a pupil with blue food colour gel and place a black pearl in the center. Use thin rolls of black sugar paste to make the eyelashes and eyebrows. Roll out some pastel green sugar paste thinly and cut a long strip with a sharp knife. Drape this scarf around the bunny's neck.

Step 9: Sculpt the frog

For the frog, knead pastel green sugar paste smoothly. Make a ball and flatten it slightly. Make a deep dent on top with your finger. Make the arms and legs from rolls of green sugar paste, and shape the ends to resemble toes. Hang the legs over the edge of the cake and place the body on top. Use edible glue if necessary. Attach the arms to the body with edible glue. Use the bone tool to make two holes in the head and fill them with white sugar paste. Place a black pearl in each hole. Make a roll from pastel lilac sugar paste and use it to make a scarf, draping it around the frog. Optionally, place an Easter egg between its hands.

Step 10: Sculpt the chick

For the chick, knead pastel yellow sugar paste smoothly. Make a large round ball for the body and insert a skewer into it. The head is a slightly oval ball that you place on the skewer. Use the bone tool to make two holes in the head and fill them with white sugar paste. Paint pupils with blue food colour gel and place a black pearl in each hole. Make two triangular wings from yellow sugar paste and attach them to the body with edible glue. For the feet, make two orange balls and flatten them. Use the PME Modelling tools to make indentations on the front as toes. Attach the feet under the



body. Also, make a beak from a piece of orange sugar paste.

Finally, make a bow from pink sugar paste and place it on the chick.

Step 11: Surprise everyone with this impressive Easter cake with Easter figures!

This recipe is made possible by FunCakes.