



Disney princesses cake

This is the perfect birthday cake for every little girl that can't choose her favourite Disney princess. Does she keep on switching between Elsa, Snow White, Belle or Sleeping Beauty? On this cake they're all united.

Boodschappenlijstje



Sugarflair Paste Colour ICE BLUE, 25g

A110
€4.55



PME Snowflake Plunger Cutter set/3

SF708
€9.59



Karen Davies Silicone mould - Large Rose

KD955
€29.29



RD Essentials Edible Glue 25g

RD9345
€2.85



Katy Sue Mould Bow Trio

CE5
€9.25



Disney Figure Princess - Snow White

12402
€8.15



Disney Figure Princess - Sleeping Beauty

12843
€8.15



Disney Figure Frozen - Elsa

12961
€9.55



Disney Figure Belle and the Beast - Belle

12401
€9.55

Work description:

Prepare sponge cakes of 10, 15, 20 and 25 cm as described [here](#) or on the package. Mix 250 gram of white fondant with the Navy Blue Progel and cover the smallest sponge cake with it. For the 15 cm sponge cake you mix 400 gram of white fondant with the Golden Yellow Icing Color. For the 20 cm sponge cake you take 650 gram of white fondant and mix it with the Pink Icing Color and for biggest sponge cake will be covered with 950 gram of white fondant mixed with the Ice Blue Paste Colour. Make sure all of your sponge cakes are covered with the coloured fondant.

Knead 500 gram of white fondant soft en roll out as a circle. Make the edges of the circle wavy but make sure the whole piece of white fondant stays larger than the diameter of the blue cake. Stick the piece of white fondant with edible glue to the blue cake.

Stack the cakes together using cake circles and dowels. Roll out a piece of white fondant again and cut out snowflakes in different sizes. Attach them to the light blue cake.

For draperies of the the Sleeping Beauty cake roll out several pieces of pink fondant very thinly, fold them using the Bamboo Dowels and stick them to the light pink cake. Make sure all the draperies are similar. Do the same for the vertical draperies. Stick them to the cake and place bows on the places where the vertical and horizontal draperies come together.

Create the same draperies in yellow for the Belle cake and attach them to the yellow cake. Make red roses using the rose mould and attach them on the same places as you did for the Sleeping Beauty cake.

Make an apple using red fondant for the Snow White cake and let it dry, ideally you do this one or two days in advance. Decorate the apple with a stem and a leaf (optionally). Make draperies with white fondant and stick them to the blue cake. Like before you attach red bows on the places where the horizontal and vertical draperies come together.

Mix some yellow and white fondant to get the colour of Snow White's skirt. Create draperies again and stick them around the smallest biscuit to create the skirt. Finish the blue cake with little rounds of fondant which you've painted gold. These are the buttons.

Finalize every layer of the cake with pearls in colours similar to the four cakes, powder them with edible silk powder. Place the apple on top of the cake with Snow White next to it. Then place the other princesses on the right cake.