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Horse cake for Saint Nicholas

Celebrate the Dutch traditional Sinterklaas feast with this Amerigo horse cake! Amerigo is the horse of Saint Nicholas, and makes for a cute and delicious cake! The horse cake is inspired by the popular unicorn cake.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
1kg

F10500
€6.99



FunCakes Mix for Buttercream 1kg

F10560
€7.95



FunCakes Icing Sugar 900g

F10545
€5.89



FunCakes Flavour Paste Spiced Biscuit
100g

F56200
€5.05

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FunCakes Fondant Raven Black 1kg

F20530
€9.49



FunCakes Fondant Bright White 1kg

F20500
€9.49



FunCakes Fondant Denim Blue 250g

F20180
€2.85



FunCakes Fondant Fire Red 250g

F20120
€2.85



FunCakes Fondant Mellow Yellow 250g

F20145
€2.85



FunCakes Edible Glue 50g

F54755
€3.25



FunCakes Food Pen Black

F45500
€3.25



FunCakes Cake Drum Round Red
Ø25cm

F80870
€3.25



FunCakes Cake Dummy Round
Ø20cmx10cm

F82040
€3.19



Wilton Spatula Angled 32,5cm

02-0-0180
€9.69



Wilton Decorating Brush set/5

02-0-0019
€10.15



Patisse Cookie Cutter Star set/5

P02012
€5.85

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Patisse Cooling Grid Ø32cm

P01321
€7.19



PME Extra Deep Round Cake Pan
Ø12,5x10cm

RND054
€9.05



Ingredients

- FunCakes Mix for Biscuit Deluxe 1kg
- FunCakes Mix for Buttercream 1kg
- FunCakes Flavouring paste Speculaas 100g
- FunCakes Speculaas Spice 40g
- FunCakes Sugar baking powder
- FunCakes Edible Glue 50g
- FunCakes Bake Release Spray 200ml
- FunCakes fondant black 1kg
- FunCakes fondant white 1kg
- FunCakes Rolfondant Denim Blue 250g
- FunCakes Foamondant Yellow 250g
- FunCakes Rolfondant Red 250g
- FunCakes Edible Stick Black
- Bag of ginger cookies 'kruidnoten'
- 375g soft unsalted butter
- 33 + 300 ml water
- 5 eggs

Supplies

- FunCakes Cake Ribbon Black 25mmx20m
- FunCakes Cake Dummy Round Ø20 cm x 10 cm
- FunCakes Cake Drum Round Ø25 cm - Red
- Patisse Cake Saw 31cm
- Patisse Cake Rack Ø32cm
- Patisse Cookie Cutter Star Set/5



- Wilton decorator preferred spatula
- Wilton Decorating Brush Set/5
- Wilton rolling stick 50cm
- PME Workboard Non-Stick Medium 30x25cm
- PME Extra Deep Round Baking Mould Ø 12,5 x 10cm
- PME modelling tool knife

Step 1: Make the FunCakes mix for Biscuit and the FunCakes mix for Buttercream

Make 330 grams of FunCakes mix for Biscuit Deluxe and 300 grams of FunCakes mix for Buttercream, as indicated on the packaging. Preheat the oven to 175°C (hot air oven 160°C). Spray the baking tin with FunCakes baking spray. Spread the batter into the baking tin and bake the biscuit for about 30-35 minutes until done.

After baking, dump the biscuit on the Patisse cake rack to cool. While cooling down, flavour the buttercream with the FunCakes flavor paste speculaas and FunCakes speculaaskruiden, to your own taste. After the biscuit has cooled, place the biscuit in the fridge.

Step 2: Cut the biscuit twice with a cake cutter

After the biscuit has cooled, cut the biscuit twice with a cake saw. Fill and spread the cake all around using the Wilton decorator preferred spatula and prepared buttercream. Then place the entire cake in the fridge.



Step 3: Line the sponge cake with FunCakes Rolfondant

Take a non-stick work board and sprinkle it with sugar baking powder. Use a rolling stick to roll out the fondant.

Turn your fondant each time, so it doesn't stick to the rolling stick. After rolling, you can cover the FunCakes cake dummy with the FunCakes denim blue fondant. It's incredibly important that all the fondant taken out of the packet is then placed under a tray so it doesn't get dry.

Then take the cooled biscuit out of the fridge and cover it with the Denim Blue fondant, after covering the baked biscuit you can put it back in the fridge.

Next, roll out the black FunCakes fondant and don't forget to use sugar baking powder. After rolling, cut out various house shapes using the modelling tool knife (if you find it difficult, you can use one of our house cutters or moulds).

After making the fondant houses, stick the shapes around the cake dummy using FunCakes edible glue. Then roll out the yellow FunCakes fondant with sugar baking powder sprinkled on top.



After rolling out, cut small squares with the modelling tool knife. After making the squares, stick the pieces onto the black fondant houses with edible glue, as windows. In addition to the squares, cut several little stars from the yellow fondant with the knife. You can also use a star cutter or mould for this.

Keep the stars covered on the work surface, e.g. under a plastic container. Take the lined biscuit from the fridge and place the cake on the Funcakes cake dummy with a lick of buttercream underneath (so it sticks together). Grab the yellow roll fondant stars and stick them onto the lined biscuit with the edible glue, according to your preference.

Step 4: Make the sculpted figures

To make the modelled figures, knead the white Funcakes rolling fondant and use it to sculpt a moon and clouds. Also take out the blue, yellow and red fondant to mould the presents on top of the cake.

Place all figures in the right places with the edible glue. As a final decorating step, roll out the white and red fondant, cut the Saint Nicholas figure from the piece of fondant with the modelling knife. Stick all the details together and attach the figure on top of the cake layer with edible glue. Use Funcakes' black edible marker to draw black lines on the St Nicholas figure as a finishing touch.

Step 5: Place the cake on the Funcakes Cake Drum

Place the entire cake on the round Funcakes cake drum after you've smeared a blob of buttercream



on the red cake drum so it doesn't move. Cut the black FunCakes cake ribbon to size so you can stick it around the cake drum as a border.

As a last step, sprinkle gingerbread cookies 'kruidboten' on and around the cake. You can also attach the kruidnoten with edible glue.

This cake was specially made for us by Gea van Dijk