



## Snowman Bento Cake

Bento cakes are totally hot and trending in the baking world! This Bento Cake is all Christmas themed with the new colour of the year Chic Aubergine. A perfect dessert during the holidays, or make it as a gift for someone you love.

## Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe  
500 g

F10100  
€4.95



FunCakes Mix for Swiss Meringue  
Buttercream 400 g

F10145  
€5.19



FunCakes Sugar Paste Bright White 1  
kg

F20500  
€9.49



FunCakes Sugar Paste Raven Black  
250 g

F20135  
€2.85



FunCakes Bake Release Spray 200ml

F54100  
€4.99



FunCakes Edible Glue 22 g

F54750  
€2.25



FunCakes Chocolate Decorations  
Carrot pk/24

F50685  
€5.75



FunCakes Decorating Bags 41 cm  
pk/10

F85110  
€3.79



Wilton Basic Turntable

03-3120  
€11.65



Wilton Recipe Right Non-Stick Cooling  
Grid -40x25 cm

03-3136  
€6.85



Wilton Comfort Grip Spatula Curved  
22,5 cm

03-3133  
€5.95



Wilton Taartzaag / Cake Leveler -25cm-

02-0-0129  
€4.15



Karen Davies Silicone Mould - Cable  
Knit by Alice

KD170  
€33.75



Karen Davies Silicone Mould - Chunky  
Rib

KD788  
€27.45



Patisse Cookie Cutter Rings set/14

01950  
€19.65



PME Deep Square Pan 20 x 20 x 7,5 cm

SQR083  
€16.09



FunCakes Sugar Paste Rosé White 250 g

F20295  
€2.85



Wilton -Perfect Height- Rolling Pin 22,5cm

02-0-0169  
€8.99



PME Snowflake Plunger Cutter set/3

SF708  
€9.59



FunCakes Sugar Paste Chic Aubergine 250 g

F20290  
€2.85



FunCakes Sugar Paste Vintage Purple 250 g

F20300  
€2.85

## Ingredients

- FunCakes Mix for Sponge Cake Deluxe 250 g
- FunCakes Mix for Swiss Meringue Buttercream 100 g
- FunCakes Sugar Paste White 600 g
- FunCakes Sugar Paste Chic Aubergine 75 g
- FunCakes Sugar Paste Vintage Purple 500 g
- FunCakes Sugar Paste Black 40 g
- FunCakes Sugar Paste Rosè White 50 g
- FunCakes Chocolate Decorations Carrot
- FunCakes Black Pearls Medium
- FunCakes Edible Glue
- FunCakes Bake Release Spray
- 200 g unsalted butter
- 95 ml water
- 4 eggs (approx. 200 g)

## Supplies

- FunCakes Decorating Bags
- Wilton Wide Glide Rolling Pin
- Wilton Small Rolling Pin with Rings
- Wilton Comfort Grip Spatula Angled 22,5 cm
- Wilton Basic Turn Table
- Wilton Small Cake Leveler 25cm
- Wilton Recipe Right Non-Stick Cooling Grid 40x25cm
- PME Snowflake Plunger Cutter Set/3
- PME Deep Squared Baking Pan 20 x 20 x 7,5cm
- PME Mini Round Plunger Cutter Set/3
- Patisse Cookie Cutter Rings Set/14
- Karen Davies Mal Coarse Knitted Ribbed Decorative Edge
- Karen Davies Mal Knitted Decorations

## Step 1: Bake the sponge cake

Preheat the oven to 180°C (convection oven 160°C). Prepare 250 g FunCakes Mix for Sponge Cake Deluxe as indicated on the package. Grease the baking pan with FunCakes Bake Release Spray and spatula the cookie batter into it. Bake the cookie for about 30-35 minutes until done and after baking, immediately dump onto a cake rack to cool.

## Step 2: Make the swiss meringue buttercream

Prepare 100 g FunCakes Mix for Swiss Meringue Buttercream as indicated on the package.

### **Step 3: Cut and fill the cakes**

Using a cake leveler, cut the cake 2x. From the set of round cutters, take a ring with a diameter of about 9-10 cm and cut 4 rings from each slice of cake.

Make 4 small cakes from 3 rings of cakes filled and frosted with FunCakes Mix for Swiss Meringue Buttercream. Keep a small amount of cream left to stick the balls on the cake. Let the smeared cakes set in the refrigerator for half an hour.

### **Step 4: Line the cakes**

Knead the FunCakes Sugar Paste White well and line the cakes with it.

### **Step 5: Decorate the cake**

#### Decorative border

Use the FunCakes Sugar Paste Vintage Purple together with the Karen Davies Template Coarse Knitted Ribbed Trim to make the hats. Using a sharp knife, cut the shape out of the slice of Sugar Paste. Stick this onto the cake with some edible glue. Using the same colour Sugar Paste, make a finishing border and a scarf using the mold.

#### Ponpon of the hat

With the FunCakes Sugar Paste Chic Aubergine make a pompon for the hat..

#### Snowflakes

From the FunCakes Sugar Paste Rose White make small snowflakes using the smallest size plunger.

#### Eyes

Roll out the FunCakes Sugar Paste black wafer thin and cut out rounds for the eyes. Make pupils with small pieces of white.

#### Mouth

Glue black pearls in the shape of a mouth on top of the cake and stick all the other parts on the cake.



**Step 6: Enjoy this delicious Snowman Bento Cake or give as a gift during the holidays!**

*This recipe is made possible by FunCakes.*