



Paw Patrol Skye Cake

Surprise the Paw Patrol fan with a Skye cake! The cake is made of sponge cake and buttercream and decorated with fondant. We explain you step by step how to make this cake filled with cookie buttercream and chocolate chunks.

Boodschappenlijstje



PME Extra Deep Round Cake Pan
Ø20x10cm
RND084
€16.69



FunCakes Sugar Paste Raven Black
250g
F20135
€2.85



FunCakes Sugar Paste Pretty Pink 250g
F20190
€2.85



FunCakes Mix for Sponge Cake Deluxe
500g
F10100
€4.95



FunCakes Sugar Paste Bright White
1kg
F20500
€9.49



FunCakes Edible Glue 22g
F54750
€2.45



FunCakes Sugar Paste Maroon Brown
250g
F20150
€2.85



FunCakes Chocolate Drops Milk 350g
F30125
€9.29



FunCakes Sugar Paste Royal Purple
250g
F20200
€2.85



FunCakes Mix for Buttercream 500g
F10125
€5.09



FunCakes Flavour Paste Cookies 100g
F56155
€5.25

Other materials:

- 5 eggs (260 g)
- 33 + 125 ml water
- 150 gram unsalted butter
- Pin

Step 1: Sponge cake

Preheat the oven to 175°C (convection oven 160°C). Ingredients need to be at room temperature. Put 325 gram FunCakes mix for Sponge Cake Deluxe, 5 eggs and 33 ml water in a bowl. Mix at high speed for 7-8 minutes. Then mix at low speed for another 2-3 minutes. Pour the batter into a buttered baking pan (1/2 to 2/3 full). Place the cake in the oven for 35-40 minutes. The cake is ready when it feels springy to the touch. Release the cake immediately after baking and let it cool down on a cake grid.

Step 2: Filling

Add 125 ml of water to 125 gram of FunCakes mix for Buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least one hour. Beat 150 gram of unsalted (cream) butter for approx. 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes). Flavour the cream with the cookies flavouring paste. Cut the cake horizontally twice. Add a layer of buttercream on the layers. Sprinkle some chocolate drops over each layer of buttercream before putting the next layer of cake on it. Cover the cake with a thin layer of buttercream using a side scraper. Put in the fridge for 30 minutes. Then cover the cake with another thin layer of buttercream, and put the cake in the fridge.

Step 3: Covering cake

Knead 350 gram brown fondant with 50 gram white fondant to create light brown fondant. Roll it out with the big rolling pin. Cover the cake and use a fondant smoother for a smooth surface. Knead 100 gram purple fondant and roll it out, use it to cover the drum. Finish the cake drum with the pink cake ribbon and fix it with the pin. Put the cake on the drum.

Step 4: Decorating

Glasses: Roll out pink fondant and cut out a 5 cm broad ribbon. Make sure it's long enough to lay over the top and sides of cake. Stick it on the middle of the cake with edible glue. Roll out purple fondant very thick and cut out 2 circles that are bigger than the pink ribbon. Cut a smaller circle out of these circles to create a ring. Do the same thing to create smaller pink rings, that fit exactly on the purple rings. Stick the rings together with edible glue and stick it on the pink ribbon, leave 1 cm space in between. Cut out 2 pink ribbons of 2 cm broad. Stick them on both sides from the purple ring to the bottom of the cake. Cut out a short ribbon and stick it in between the 2 rings.

Eyes: Roll brown, white, black and pink fondant out. Cut out two big brown ovals, using the largest oval cutter. Cut out 2 smaller black ovals and cut off a quarter of the bottom. Cut out two even smaller white ovals, and also cut off a bit of the bottom. Make sure it fits in the black oval. Also make pink ovals that fit into the white ovals. Cut out 2 small black circles that fit in the pink. Cut out 2 even smaller white circles that fit in the black circles. Use black fondant to create 2 small pill

shapes. Stick all parts together with edible glue, see the pictures as example.

Nose: Roll out brown fondant. Cut out a nose shape with the cutting wheel. Roll out black fondant very thick and cut out a circle for the snout. Use black fondant to make strings in the shape of the mouth. Stick it all together with edible glue.

Ears: Roll out brown fondant and cut out two long shaped ears. You could also first draw it on paper to use as template. Make sure the ears can be stick onto the cake and are longer on the bottom than the cake.

Tuft: Make 4 cones of brown fondant.

Stick the eyes, nose and ears on the cake with edible gl