

de leukste taarten shop



Princess pillow cake

These cute fondant cake is covered with pillow and flower fondants. Learn the pillow technique with this recipe of FunCakes.

Boodschappenlijstje



PME Extra Deep Round Cake Pan
Ø10x10cm

RND044
€7.95



PME Extra Deep Round Cake Pan
Ø15x10cm

RND064
€11.29



PME Extra Deep Round Cake Pan
Ø20x10cm

RND084
€16.69



Silikomart Sugarflex Veiner Mini Flower

SLK805
€12.05



Other materials:

- Jam to choice
- 50 ml water
- 7,5 eggs
- 200 ml water
- 250 gram soft unsalted butter
- Plastic cases

Preheat the oven to 180°C (convection oven 160°C). Prepare 200 gram of FunCakes mix for Buttercream and 500 gram of FunCakes mix for Sponge Cake as indicated on the package or in the basic recipes for [buttercream](#) and [sponge cake](#). Grease the baking pans with Bake Release Spray and divide the sponge cake batter into the two pans. Bake for 30-35 minutes and release directly after baking on a cooling grid to cool down.

Add to taste cherry flavour paste to the buttercream. Cut all sponge cakes in half twice, fill with the jam and the buttercream, stack on top of each other again and cover the edges with buttercream as well. Place the cakes in the fridge until further use.

Knead the white fondant firmly and colour it in three different shades of mint green. Colour 1 kilo darker mint green, 450 gram a shade lighter and 250 gram even lighter than that.

Cover the bottom and middle cake with the darker colour and the top cake with the medium mint green. To create the pillow effect on the bottom cake, do as follows. Roll out the light green fondant thinly and cut out squares. Save them in between two plastic cases to prevent them from drying out. Then make pleats on two sides of the square and make it bulge up a bit. Stick this to the cake with a little bit of glue. Keep doing so until the full cake is covered with these pillows. Put a mimosa in between every pillow. Place the second cake on top of the bottom one by using dowels and a cake



board cut to the right size, place the cake in the fridge until further use.

Now roll out a few smaller strips. Place these strips on a foampad, thin the edges with the bonetool to make them wavy. Start attaching the lightest one to the top of the cake and work downwards using the other two colours. Place this cake on top of the other cake, again by using dowels and a cake board cut to the right size. Finish the middle cake with a bow and a long thin roll of fondant around it.

Finally, roll out the pastel pink fondant and cut out flower. Place them on the veiner to give them texture. Place a ball of fondant on top of the cake and stick the flowers to this. Leave the cake in the fridge until further use.

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