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Crazy Winter Cake

With the special edition FunCakes mix for Amandel Cake you can make this crazy winter cake! After baking, you model the polar bear and you will give him a hat and scarf of blue fondant. Are you planning to bake this cake for a (winter) party? Then this winter cake with ice bear will be perfect!

Boodschappenlijstje



Sugarflair Paste Colour Ice Blue 25g

A110
€4.75



Sugarflair Max Concentrate Paste
Colour Foliage green 42g

C103
€10.45



PME Plunger Cutter Snowflake set/3

SF708
€10.29



Rainbow Dust Essentials Edible Glue
50g

RD9340
€4.95

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Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136

€6.85

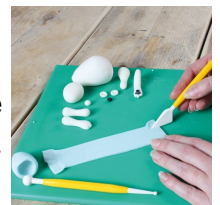
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Other materials:

- 5 eggs (approx. 250 gram)
- 250 gram butter
- Small pieces of black fondant for the nose
- Icing sugar to roll out on
- Brush

Make sure that all the ingredients are at room temperature. Preheat the oven to 160°C (convection oven 140°C). Mix 500 gram of Almond Cake mixture, 250 gram butter and 5 eggs on low speed to a smooth batter in 4 minutes. Lubricate a round baking pan (20 cm) and sprinkle some flour in it. Fill the pan with the batter and bake the cake in approx. 70 minutes. Let the cake cool down in the pan for 5 minutes and then let it cool on a grid.

In the meanwhile, model the polar bear. Colour 200 gram fondant blue and 25 gram dark green. Model the part of the polar bear according to the picture. Make sure you make a left and right leg. Put everything together with some glue and let it dry. Make the Christmas branches by rolling out the dark green fondant and cut out snowflakes. Cut the snowflakes in half and let them dry.



Cover the cooled down cake with piping gel. Make a roll of blue fondant and roll this out, so that it is 65 cm long and has the same height as the cake. Place this around the cake, cover only the sides. Remove the remaining fondant.

Knead 200 gram white fondant and make a ball. Roll this ball out to a circle of 26 cm. Place this circle on the cake and let the remaining fondant hang on the sides. Cover the top with some piping gel and sprinkle some white nonpareils over it. Place the branches made of the snowflakes on the



cake and place the polar bear on top.