

de leukste taarten shop



Christmas Cake

This Christmas cake is perfect for the Holidays! Bake the cake with the mix for sponge cake from FunCakes and cover it with white FunCakes fondant. Use for the decorations various kinds of plungers, cutters and silicone molds. When the cake is ready, place it on a covered cakedrum. Perfect as a dessert!

Boodschappenlijstje



Sugarflair Max Concentrate Paste
Colour Red Extra 42g

C101
€10.45



PME Flower Foam Pad

FFP573
€3.95



PME Deep Round Cake Pan Ø15x7,5cm

RND063
€9.59



Sugarflair Max Concentrate Paste
Colour Foliage green 42g

C103
€10.45

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PME Flower Pics Small pk/12

FP300
€4.05



Sugarflair Edible Paint Red 20g

T302
€7.19



Wilton Disposable Decorating Bags
pk/12

03-3111
€6.05



Sugarflair Paste Colour Christmas
Green 25g

B103
€5.09



Sugarflair Edible Paint Yellow 20g

T303
€7.19



For the holly leaves:

Color 50 grams Gum Paste red and 50 grams green. Leave the Gum Paste for a night to absorb the color. Make approx. 30 balls of the red Gum Paste, the size of a berry. Cut one of the heads of the black stamens and stick it through the berry, letting the pointy end stick out a bit. Make bundles of 2 or 3 berries, attaching them with a piece of Flower Wire. Flower Tape is crêpe tape, it will get sticky when you stretch it and attach itself to the wire and the stamens. Give the berries a glazy look by dipping them in Glaze or spraying them with Glaze Spray. For additional shine you can repeat this, after the first layer of glaze has dried.

Unroll the green Gum Paste thinly, a Veining Board is recommended to create a nerve on the back side, which the wire can be attached to. Cut approx. 20 leaves of different sizes. Cut the Flower wire in 4 and shove a piece of wire in every leaf. Thin the edges of the leaf with the Ball or Bone tool or use a Flower Foam pad. Curl the edges of the leaves a bit and fold them in a v-form along the main nerve to give it a natural look. Paint the edges of the leaf with Wilton Pearl Dust Gold.

When everything has dried, you can form the ring. For this you tape half of the leaves to a branch with berries. Then tape the leaves (alternating with and without leaves) on a (half) wire. Lastly form a circle with the branch to make a ring and carefully adjust the leaves if needed.

The cake:

Bake the cake according to the instructions on the package of the FunCakes mix for sponge cake. Let the cake cool down and lubricate it with buttercream.

Coat the cake with white fondant and make sure that the cake drum is coated as well. Add a pattern of holly leaves in the coating by gently pressing the cutter in the fondant. Do this in sets of three, all around the cake. Alternate the leaves with stars. Then color the Royal Icing dark gray. You can also use Ready to Use Icing Black. Spray the edges of the holly leaves and stars, following the example



with the cupcake. Add a few circles to the leaves as berries. Then put a bit of Sparkle Gel in a cup and paint the leaves. Repeat this with red for the berries and yellow for the stars.

Attach the band around the drum. Place a Flower Spike in the middle of the top of the cake and shove the candle in it. Place the ring of leaves around the candle. If you like, you can make a few look-alike cupcakes.