



Beautifully Decorated Cake

This beautiful cake is easy to make. Just follow the simple step by step instructions. Start with baking the cake, use the FunCakes mix for sponge cake. Then cover the cake with natural marzipan from FunCakes. At last, decorate the cake with beautiful decorations made with various kinds of cutters and silicone molds.

Boodschappenlijstje



PME Deep Round Cake Pan Ø 20 x
7,5cm

RND083
€13.05



RD Essentials Edible Glue 50g

RD9340
€4.79

Other materials:

- Eggs
- Butter
- Filling for the cake

Bake the biscuit, following the instructions on the package of the FunCakes mix for biscuit and let it cool off on a cooling grid. Slice through the biscuit twice and stuff it with a stuffing to your liking. Put the layers back together and coat the whole cake with buttercream or a cream made of 100 gram dairy butter with 100 gram icing sugar.

Knead the blank marzipan well and unroll it on some icing sugar. Cover the cake with the marzipan and press and smooth it carefully. Cut away the redundant marzipan with a knife. Now knead the colored marzipan well and press the pieces in the forms of the Wilton mold. This one is non-stick, meaning you don't have to use powdered sugar to use them. You get the best result if you fill the forms to the edge. Attach the marzipan figures to the cake with a bit of edible glue.

Tip: make the cake even more festive by decorating it with sugar pearls and/or edible glitter. The cake (depending on the stuffing) is preservable for 4 days if placed in the fridge and 3 months in the freezer.