



Ugly Christmas Sweater Cake

Do you also have an Ugly Christmas Sweater in your closet? Now you can make your favorite ugly sweater as a cake!

Boodschappenlijstje



Crisco Shortening All-Vegetable 450g

23913
€10.75



Rainbow Dust Essentials Edible Glue
25g

RD9345
€2.95



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85

Other necessities

- 7,5 eggs
- 125 ml water
- 375 + 150 gram soft unsalted cream butter

Preheat the oven to 180°C (convection oven 160°C). Ingredients need to be at room temperature. Mix 750 grams of Cupcake mix with 7,5 eggs and 375 grams of butter on low speed for 4 minutes to a smooth batter. Grease the square pan with cake release and pour the batter in the pan. Bake the cake in the oven for 50 minutes. Let it cool down on a grid after baking. Use a knife to cut out a sweater shape.

Add 125 ml of water to 125 g of the mixture and beat with a whisk. Then let the mixture rest at room temperature for at least one hour. Then finish the buttercream as described on the packaging. Cover the cake with a layer of buttercream. Knead 450 grams of red fondant and roll it out on Magic Roll-Out Powder into a long rectangular shape. Lay this over the middle of the cake and cut to size (look at the image for the shape). Roll out 300 grams white fondant and 300 grams green fondant and cover the 'sleeves' of the cake. Use a knife to cut away the fondant to make it fit with the red fondant.

Divide the buttercream into unequal parts. Colour the largest part green and the smallest part red. Put the two colours of buttercream in two piping bags with decorating tip #16. Make 4 shell borders on the bottom edge, the sleeves and the collar of the sweater. Also pipe a border on the seams to cover them. Vary with red and green buttercream.

Roll out the white fondant that you have left from the cake and cut out snowflakes and different sizes of circles. Roll out the green fondant and cut out holly leaves and Christmas trees. Roll out a bit of brown fondant and cut out reindeers, give them a nose using red sugarpearls. Stick every part on the sweater with some edible glue (look at the image for an example). Knead some Crisco through a piece of black fondant. Put it in the sugarcraft gun with the disc that has the smallest hole, and press out a long string. Drape the string playfully over the cake. You don't have to glue it to the cake. Roll out some yellow, orange, blue and red fondant. Cut out two sizes of circles and make a tip at one side of the circles. Stick two sizes of the same colour on each other and glue them along the black string. This is the light cord. Place the cake in the fridge until use.