



Lama Cake with Sanding Sugars

This cheerful Lama Cake is perfect for birthdays and other happy occasions. The cake is decorated with FunCakes' brand new Sanding Sugars for a sparkly touch and filled with a delicious Elderflower Buttercream.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g
F10100
€3.96



FunCakes Mix for Buttercream 500g
F10125
€4.07



FunCakes Sanding Sugar Purple 80g
F53345
€2.79



FunCakes Sanding Sugar Pink 80g
F53350
€2.79



FunCakes Sanding Sugar Silver 80g
F53315
€3.99



FunCakes Sanding Sugar Green 80g
F53335
€2.79



FunCakes Sprinkle Medley Glamour
Pink 65g
F51435
€3.15



FunCakes Flavour Paste Elderflower
100g
F56335
€7.49



FunCakes Bake Release Spray 200ml
F54100
€4.99



Wilton Basic Turntable
03-3120
€11.65



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm
03-3136
€6.85



Wilton Decorator Preferred Deep
Round Cake Pan Ø15x7,5cm
03-0-0035
€7.72



Wilton Cake Leveler 25cm
02-0-0129
€4.15



Patisse Cake Edge Side Scraper 20cm
P01540
€3.85

Ingredients

- 250 g FunCakes Mix for Sponge Cake Deluxe
- 300 g FunCakes Mix for Buttercream
- FunCakes Sanding Sugar Purple
- FunCakes Sanding Sugars Pink
- FunCakes Sanding Sugars Green
- FunCakes Sanding Sugars Silver
- FunCakes Medley Glamour Pink
- FunCakes flavour Paste Elderflower
- FunCakes Bake Release Spray
- 375 g unsalted butter
- 325 ml water
- 4 eggs (approx. 200 g)

Supplies

- 2x Wilton Decorator Preferred® Deep Round Baking Pan Ø 15x7,5cm
- Wilton Small Cake Leveler 25cm
- Wilton Recipe Right Non-Stick Cooling Grid 40x25 cm
- Wilton Basic Turn Table
- Patisse Cake Side Scraper 20cm
- PartyDeco Cake toppers Llama pk/5

Step 1: Bake the sponge cake

Preheat the oven to 180°C (convection oven 160°C) and grease the baking pans with baking spray. Prepare 250 g FunCakes Mix for Sponge Cake Deluxe as indicated on the package and divide between the two baking pans. Bake the cake for about 30-35 minutes until done. Let the cake cool down by using a cooling grid.

Step 2: Make the buttercream

Prepare 300 g FunCakes Mix for Buttercream as indicated on the package and flavour with the FunCakes Flavour Paste.

Step 3: Cut and fill the cake

Using the cake leveler, cut the cakes both 2x. Start and end with a bottom of a cake, this way you get a nice straight cake. Fill the layers with elderflower buttercream and spread with buttercream all around. Let the cake cool and harden well in the refrigerator.

Step 4: Decorate the cake

Sprinkle on a baking sheet in long strips against each other the pink, purple and green FunCakes Sanding Sugars. Cut two pieces of baking paper the same diameter as the cake and place it against the bottom and top. Now gently roll the cake through the sugar with your hands on the baking paper



until well coated. On the top, sprinkle the silver sugar.

Stick the llama topper into the cake and sprinkle some of the medley in between.

Step 5: Enjoy this delicious Lama Cake with Sanding Sugars!

This recipe is made possible by FunCakes.