



Frozen Cake

Have fun with this impressive Frozen Cake! The Frozen Cake is made from FunCakes Mix for Sponge Cake and decorated with sugar paste snowflakes. Perfect for a birthday and totally in the style of Elsa!

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
1 kg
F10500
€6.99



FunCakes Mix for Buttercream 1 kg
F10560
€7.49



FunCakes Mix for Royal Icing 450 g
F10140
€4.95



FunCakes Sugar Paste Bright White 1 kg
F20500
€9.49



FunCakes Sugar Paste Bright White
250 g
F20100
€2.85



FunCakes Dip 'n Drip White 375 g
F54715
€5.39



FunCakes Bake Release Spray 200ml
F54100
€4.99



FunCakes Food Colour Gel Baby Blue
30 g
F44125
€3.55



FunCakes Food Colour Gel Purple 30 g
F44120
€3.55



FunCakes Food Colour Gel Pink 30 g
F44110
€3.55



FunCakes Flavour Paste Whipped
Cream 100 g
F56195
€4.75



FunCakes Nonpareils Silver-White 80 g
F51550
€2.65



FunCakes Edible Glue 22 g
F54750
€2.25



Sugarflair Paste Colour Pastel WHITE
25g
A330-1
€4.65



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.79



FunCakes Taartkartons Goud/Zilver
Rond 15 cm pk/3

F80400
€2.19



FunCakes Cake Drum Round Ø30,5 cm
-Pink

F80940
€4.39



Wilton Recipe Right Non-Stick Cooling
Grid -40x25 cm

03-3136
€6.85



Wilton Basic Turntable

03-3120
€11.65



Wilton Taartzaag / Cake Leveler -25cm-

02-0-0129
€4.15



Wilton Dowel Rods Plastic set/4

05-0-0028
€3.59



Culpitt Floral Wire Silver set/50 -24
gauge-

1384SIL
€8.09



PME Snowflake Plunger Cutter set/3

SF708
€9.59



PME Flower Pics Medium pk/12

FP301
€3.79



PME Acrylic Side Scraper Latitude Ring
8 & 10 inch Tall

PS67
€5.30



PME Topsy Turvy Pan 15cm

TTV064
€8.20



PME Topsy Turvy Pan 20cm

TTV084
€11.33



PME Topsy Turvy Pan 25cm

TTV104
€14.18

Ingredients

- FunCakes Mix for Sponge Cake 800 g
- FunCakes Mix for Buttercream 600 g
- FunCakes Royal Icing 100 g
- FunCakes Fondant Bright White 1,2 kg
- FunCakes Dip 'n Drip White 375 g
- FunCakes Flavour Paste Whipped Cream
- FunCakes Nonpareils - Silver- White 80 g
- FunCakes Edible FunColours Gel Pink
- FunCakes Edible FunColours Gel Purple
- FunCakes Edible FunColours Gel Baby blue
- FunCakes Edible FunColours Gel White
- 750 g unsalted butter
- 12 eggs (approx. 600 g)
- 695 ml water

Supplies

- FunCakes Magic Roll-Out Powder
- FunCakes Bake Release Spray
- FunCakes Decorating Bags
- FunCakes Cake Carton Silver/Gold Ø 16 cm
- FunCakes Cake Drum Ø 30,5 cm
- FunCakes Edible Glue
- Wilton -Wide Glide- Rolling Pin
- Wilton Plastic Dowels
- Wilton Cooling Grid
- Wilton Cake Leveler
- Wilton Turning Table
- PME Topsy Turvy Baking Pan Ø 15 cm
- PME Topsy Turvy Baking Pan Ø 20 cm
- PME Topsy Turvy Baking Pan Ø 25 cm
- PME Snowflake Plunger Cutter
- PME Flower Pics Medium
- PME Side Scraper
- JEM Nozzle #3ES
- Culpitt Floral Wire Silver
- Frozen image printed on Frosty sheet
- Skewer

Ideally, you make the snowflakes and the cake topper 1 to 2 days in advance so that it can dry well.

Step 1: Make the sugar paste snowflakes

Divide 250 grams of white sugar paste into six pieces. Color the sugar paste pieces with edible color gels from FunCakes in various shades. Roll it out thinly on a surface sprinkled with Magic Roll-Out Powder and cut out snowflakes in various colors. Let them air dry.

Step 2: Make the Royal Icing

Prepare 100 grams of FunCakes Royal Icing Mix as indicated on the packaging.

Step 3: Make the cake topper

Roll out a piece of white sugar paste and cut out a circle the size of your Frozen image. Attach the image to the sugar paste and let it dry. Once completely dry, attach the skewer with some royal icing to the back of the print and let it dry again.

Step 4: Make the 25 cm sponge cake

Preheat the oven to 180°C (160°C for a convection oven). Prepare 400 grams of FunCakes Mix for Sponge Cake as indicated on the packaging and fill the 25 cm baking pan. Bake the sponge cake for 40-45 minutes, then turn the cake onto a cake rack to cool.

Tip! Don't make the sponge cake mix all at once because the cakes need to go into the oven immediately after preparing the batter. If you let the batter sit before going into the oven, it will lose its lightness.

Step 5: Make the 15 and 20 cm sponge cakes

Prepare 400 grams of FunCakes Mix for Sponge Cake as indicated on the packaging and divide it between the 15 and 20 cm baking pans. Bake these cakes for 30-35 minutes and let them cool on a cake rack after baking.

Step 6: Make the buttercream

Prepare 600 grams of FunCakes Mix for Buttercream as indicated on the packaging and flavor it with the whipped cream flavoring. Cut all three cakes in half with a cake leveler and fill them with the whipped cream buttercream. Coat the layers with buttercream using the side scraper and let it set in the refrigerator.

Step 7: Cover the cakes

15 cm sponge cake

Color 250 grams of white sugar paste blue with baby blue gel and roll out the sugar paste on a work surface sprinkled with magic roll-out powder. Cover the 15 cm sponge cake with it and stick it to a cut-to-size cake board with a little buttercream.

25 cm sponge cake

Roll out 750 grams of white sugar paste and cover the 25 cm cake with it. Insert 4 dowels into the flat part of the cake and cut them to size. Place the cake on the cake drum.

Step 8: Color and coat with buttercream

Place the 20 cm cake with a little buttercream on a cake board and place it on the turntable. Reserve a small portion of the buttercream for the rosettes and color the rest in three shades of pink and purple. Coat the top with a light pink color and smooth the cake with the three colors of buttercream. Make it smooth with the side scraper. Let it set in the refrigerator.

Step 9: Stack the cakes

Insert 3 dowels from the flat part of the 20 cm cake and cut them to size. Now (possibly with a little buttercream), stack the three cakes on top of each other. Put the remaining white buttercream in a piping bag with tip #3ES and pipe rosettes along the edge. Sprinkle with silver nonpareils.

Step 10: Add the Dip 'n Drip

Put some white Dip 'n Drip in two glass bowls and color a portion with purple color gel. Heat it in the microwave for about 10 seconds and put it in two piping bags. Cut a small tip and let the drips slide down from the edge of the top cake.

Step 11: Decorate the Frozen cake

Attach a variety of colored snowflakes with some edible glue to the bottom cake and optionally stick some stars on the print.

Place the cake topper in the cake. Stick a flower pick into the cake, put a piece of fondant in it, and place the snowflakes on wires on it.

Step 12: Enjoy this delicious Frozen cake!

This recipe is made possible by FunCakes.