



Birthday elephant

Party time with this cute birthday elephant! Follow the steps in our recipes to make this beautiful cake for the birthday of your son or daughter.

Boodschappenlijstje



PME Cake Leveler Large 40cm

CL18
€12.65



Sugarflair Dusting Colour Blush Pink 7ml

D142
€4.35



FunCakes Mix for Buttercream 1kg

F10560
€7.95



FunCakes Mix for Crème Pâtissière 500g

F10150
€6.25



FunCakes Sugar Paste Pastel Blue 250g

F20220
€2.85



FunCakes Sugar Paste Pastel Pink 250g

F20240
€2.85



FunCakes Sugar Paste Bright White 250g

F20100
€2.85



Rainbow Dust Essentials Edible Glue 25g

RD9345
€2.95



FunCakes Mix for Sponge Cake Deluxe 1kg

F10500
€6.99



FunCakes Food Colour Gel Purple 30g

F44120
€3.65



FunCakes Mix for Royal Icing 450g

F10140
€4.95



FunCakes Sugar Paste Raven Black 250g

F20135
€2.85



FunCakes Sugar Paste Denim Blue 250g

F20180
€2.85



FunCakes Sugar Paste Pastel Green 250g

F20225
€2.85



FunCakes Sugar Paste Pastel Yellow
250g

F20230

€2.85

Other materials:

- 13 eggs (approx. 650 gram)
- 2 x 25 ml water
- 2 x 15 ml water
- 125 ml water
- 150 gram unsalted butter
- 750 ml water
- 30 ml water
- 2 sticks
- Icing sugar to roll out on

Add 125 ml of water to 125 grams of the mix for buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour.

Mix 300 gram mix for custard cream with 750 ml water. Beat the custard for approx. 5 minutes with a whisk or mixer. Place in the fridge until you use it.

Make sure all the ingredients are at room temperature. Preheat the oven to 175°C (convection oven 160°C). Mix 400 gram mixture, 6½ eggs and 40 ml water in a bowl. Beat the batter for 7-8 minutes on high speed and then another 2-3 minutes on low speed. Fill the lubricated baking pans with the batter (1/2 till 2/3 full) and bake the cakes in approx. 35 minutes. Don't open the oven between! The cake is ready when it feels springy to the touch. Release the cake immediately after baking and let it cool down on a cake grid.

Repeat this baking process, so that you two sponge cakes of each size.

Cut the 20 cm cakes both twice, fill them with a layer of custard cream and stack them on each other. Repeat this for the 15 cm cakes.

Beat 150 grams of unsalted butter for approx. 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes).

Lubricate both cakes with a layer of buttercream. Cut a gold/silver carton on the correct size for the 15 cm sponge cake.

Knead 750 gram denim blue fondant with 625 gram white fondant and knead it will. Roll out 2/3 of the fondant on a with icing sugar covered surface. Cover the 20 cm cake with the fondant. Remove the remaining the fondant. Now cover the 15 cm cake and place in the fridge until you use them.

Make the ears of the elephant by cutting two cartons in the right shape. Lubricate them with some piping gel and cover them with fondant. Knead some violet fondant trough the white fondant and make the inside of the ears, paste them on there with some glue.

Prepare the royal icing according to the instructions on the package. Place two sticks behind the ears and paste them with some royal icing. Let them dry well. You can also make the ears a day in advance. Use the remaining fondant to make the hat of the elephant, but keep some aside for the trunk.

Roll out the pastel fondant one by one and make strokes with the multi ribbon cutter. Paste the strokes on the hat and finish it with a little ball on top. Let this dry well. You can also make the hat a day in advance.

Press 4 dowels in the 20 cm cake and cut them on the correct size. Place the 15 cm cake on the carton. You can put some buttercream between, this will prevent moving. Carefully stick the ears in the top cake and paste them on the back of the cake with some royal icing. Make sure that you don't see this. Make the trunk of the elephant and paste this on the cake. You can support the trunk with a piece of kitchen paper.

Use the black fondant to make eyes, hears and eyebrows and paste them on the cake. Give the elephant cheeks with blush colour and a soft brush. Roll out a piece of lilac fondant and cut out the toes. Paste the toes on the cake and place the hat on top.