



Kids birthday cake

A child's birthday is one of the most important days of the year. And what is a birthday without a beautiful homemade birthday cake? This birthday cake is decorated with modelled figures, that you can adjusted to your own style.

Boodschappenlijstje



Crisco Shortening 450g

23913
€11.65



RD Essentials Edible Glue 25g

RD9345
€2.85



PME Deep Round Cake Pan Ø 20 x 7,5cm

RND083
€13.05

Other materials:

- 250 gram butter
- 5 eggs (circa 250 gram)
- Small pieces of brown, black, blue, green, orange and yellow fondant
- Icing sugar
- Scissors

Preheat the oven to 160°C (convection oven 140°C). Make sure that all the ingredients are at room temperature. Mix 500 gram mixture, 250 gram butter and 5 eggs in on low speed 4 minutes to a smooth batter. Fill an increased baking pan with the batter and bake the cake in approx. 70-75 minutes. Let the cake cool down after baking.

Place the cake with the top of the cake down on a plate and lubricate it with piping gel. Knead 350 gram pink fondant well and roll it out on some icing sugar. Lubricate the structure mat with Crisco and place the lubricated side on the fondant. Press the structure in the fondant with a rolling pin or smoother, remove the mat. Place the layer fondant on the cake and remove the remaining fondant.

Knead all the colour fondant well and shape the figures as shown on the picture. Paste everything together with some edible glue. To make the baby more solid, place a spaghetti stick in the body of the baby. Mix the yellow fondant with some crisco to make the hair of the baby. Place the hair slice in the sugarcraft gun and put the yellow fondant in it. You can also make the hair with the hand.

Make the cake by flatting a ball of fondant. Lubricate the sides with a bit glue and roll it true the nonpareils. The swirls are made of white fondant in the shape of carrots and them turn into a swirl. The candle is another role of fondant. Roll fondant in to the shape of ball and flatten it with the ball tool to create the teacup. Also model some gifts for on the cake.