



## Recipe Christmas deer cake

Make this cheerful Christmas fondant cake with this recipe and pattern! The filling of the deer cake is a delicious mocca cream. The cake is covered and decorated with fondant.

## Boodschappenlijstje



FunCakes Mix for Cupcakes 500g

F10105  
€4.55



FunCakes Flavour Paste Mocca 100g

F56165  
€6.59



FunCakes Sugar Paste Teddy Bear Brown 250g

F20245  
€2.85



FunCakes Sugar Paste Raven Black 250g

F20135  
€2.85



FunCakes Mix for Buttercream 500g

F10125  
€5.09



FunCakes Sugar Paste Ruby Red 250g

F20170  
€2.85



FunCakes Sugar Paste Forest Green 250g

F20175  
€2.85



FunCakes Sugar Paste Maroon Brown 250g

F20150  
€2.85



Wilton Decorator Preferred Deep Round Cake Pan Ø15x7,5cm

03-0-0035  
€10.65

Other materials for deer cake:

- 125 + 150 gram cream butter
- 2,5 eggs (125 gram)
- 125 ml water
- [Deer pattern](#)

One day in advance, make ears and antlers. Tint 60 gram fondant medium brown and 30 gram fondant light brown. Use brown, ivory and a touch of black icing colors to get light and medium brown colours. For added strength, add Gum-Tex to both light and medium fondant (optional).

Using fondant roller with purple guide rings, roll out medium brown fondant. Using printable pattern and craft knife, cut out ears.

Using fondant roller with purple guide rings, roll out light brown fondant. Using printable pattern and craft knife, cut antlers.

Using fondant roller with pink guide rings, roll out remaining light brown fondant. Using printable pattern and craft knife, cut inner ears. Using damp brush, attach inner ear to medium brown ears.

Let ears and antlers dry on Magic Roll-Out Powder-dusted board overnight, or at least 8 to 10 hours. Reserve remaining light and medium brown fondant for later step.

Preheat the oven to 180°C (convection oven 160°C). Ingredients need to be at room temperature. Mix 250 gram FunCakes mix for Cupcakes, 125 gram butter and 2,5 eggs (125 gram). Mix the ingredients on low speed for 4 minutes to a smooth batter. Grease the baking pan with cake release. Pour the batter in the baking pan and bake the cake in 40-50 minutes. This can be different per oven. Let the cake cool down on a cake grid. In the meanwhile, mix 125 gram FunCakes mix for Buttercream with 125 ml water and set aside.

Beat 150 gram of unsalted (cream) 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). Add the mocca flavouring paste to taste. Cut cake in 2 layers with the cake leveller. Fill the cake with a thick layer of mocca cream. Cover the cake with buttercream. Put in the fridge.

Knead 400 gram of white fondant, roll it out and use it to cover the cake. Using fondant roller with pink guide rings, roll out reserved medium brown fondant. Using pattern and craft knife, cut head; place on cake. Using fondant roller with purple guide rings, roll out reserved light brown fondant. Using pattern and craft knife, cut muzzle; position on cake.

Make eyes, nose and mouth. Using fondant roller with pink guide rings, roll out 20 gram black fondant. Cut out three black circles (3 cm). Position two circles on cake for eyes, then use fingers to form third circle into triangle for nose; using damp brush, position nose on cake. Roll the remaining black fondant into two logs and use it to create a mouth. Stick it on the muzzle. Using reserved medium brown fondant, roll six small balls of fondant. Attach to muzzle using damp brush.

Using fondant roller with pink guide rings, roll out white fondant. Using leaf cutter, cut seven small white leaves. Cut some leaves again with leaf cutter to create smaller leaves. Attach to forehead of deer using damp brush.



Using remaining white fondant, roll two small balls and two smaller balls. Flatten slightly and attach to eyes using damp brush.

Using fondant roller with pink guide rings, roll out 50 gram green fondant. Make 11 to 12 fondant leaves: cut out a square. Fold two sides to the middle. Turn the square so that the corner is facing your side. Take the two upper corners, fold them downwards and stick together. Using red fondant, roll ten small balls.

Melt some white candy melts according to package instructions. Using melted candy, attach lollipop stick to back of ears and antlers. Chill until set, about 5 minutes. Insert ears and antlers into top side of cake. Arrange leaves and red berries around base of cake.

Made possible by Wilton