

de leukste taarten shop



Cool Snowman

This cool snowman with cheerful details is easy to make, just follow the steps in this recipe. Use the FunCakes mix for cupcakes and the Wilton Sports Ball Pan Set to make the round shapes of the snowman. Decorate the snowman with colored fondant from FunCakes. This cute snowman stands for lots of winter fun!

Boodschappenlijstje



Rainbow Dust Essentials Edible Glue
50g
RD9340
€4.95

de leukste taarten shop

Other materials:

- 425 gram butter (300 gram for the cake mix and 125 gram for the buttercream)
- 5 eggs (300 gram)
- Hammer
- Polystyrene ball (12 cm in dia)
- Pencil sharpener
- Picks
- Scissor

Mix 600 grams of FunCakes mix for Cupcakes, 300 gram eggs (approx. 5 eggs) and 300 grams of butter until it's a firm batter. Preheat the oven till 160 degrees. Grease the tins and put the batter in it. Bake the cakes in about 55 minutes. After baking, let the cakes cool down for 5 minutes and then dump them on a cooling grid. Let it cool further.

Meanwhile, prepare the Buttercream, we use half of the recipe on the package, so use 125 grams of buttercream mix and 125 grams of butter. Follow the instructions on the package. Place the cakes back in the tin and cut the edges following the border so you'll get half a ball. Take the cakes out of the tins. Cut from one of the half balls, a thin slice, this will become the bottom.

Ice the bottom half with a thin layer of buttercream and put it on a firm plate so the top is as straight as possible and ice the top as well. Put the other half on top and ice it with buttercream.

Knead half of the white fondant and roll out. Cover the cake with the fondant and carefully press against the cake. Pleats are going to form at the bottom, retouch it so that you have two pleats left, on both sides of the ball. Press the fondant of the pleat together and cut the redundant fondant off. Smooth the surface with a smoother.

de leukste taarten shop

Lubricate the Styrofoam ball with piping gel and cover it with the rest of the fondant. Make the dowel rod pointy, using the point sharpener. Hit the dowel rod, with the aid of a hammer, in the coated Styrofoam ball. Push the ball so far, that the cake fits on the rest of the dowel rod. Insert the dowel into the cake and carefully use the hammer to hit the dowel rod into the drum (the drum is made of soft board, so it should go in easily and give stability to your cake) Be careful to place the snowman straight, if it leans sideways, it will tip over.

Now you can dress the snowman with a scarf and a hat. You can use the Wilton Silicone mold to make the buttons for his belly and eyes. To fasten the carrot nose you can use a skewer. Stick one end in the nose and the other end in the Styrofoam ball.

You can leave your snowman like this, but you can also place it on a cake, like in the example. Make sure to place the snowman on the smallest drum en than place it on the cake. Don't forget to use dowels to support the snowman.