

de leukste taarten shop



Chase Paw Patrol Cake

Surprise the Paw Patrol fan with a Chase cake! The cake is easy to make with this easy step-by-step explanation. The fluffy sponge cake is filled with caramel toffee buttercream.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€4.95



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Fondant Fire Red 250g

F20120
€2.85



FunCakes Fondant Maroon Brown 250g

F20150
€2.85

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FunCakes Fondant Teddy Bear Brown
250g

F20245
€2.85



FunCakes Fondant Bright White 250g

F20100
€2.85



FunCakes Fondant Raven Black 250g

F20135
€2.85



FunCakes Fondant Mellow Yellow 250g

F20145
€2.85



FunCakes Fondant Sea Blue 250g

F20130
€2.85



FunCakes Fondant Sweet Pink 250g

F20110
€2.85



PME Edible Glue (Petal glue) 60g

104FP006
€3.55



PME Extra Deep Round Cake Pan
Ø20x10cm

RND084
€16.69



FunCakes Flavour Paste Caramel
Toffee 100g

F56150
€5.55



Other materials:

- 5 eggs (260 g)
- 33 + 125 ml water
- 150 gram unsalted butter
- Pin
- Red ribbon

Step 1: Sponge cake

Preheat the oven to 175°C (convection oven 160°C). Ingredients need to be at room temperature. Put 325 gram FunCakes mix for Sponge Cake Deluxe, 5 eggs and 33 ml water in a bowl. Mix at high speed for 7-8 minutes. Then mix at low speed for another 2-3 minutes. Pour the batter into a buttered baking pan (1/2 to 2/3 full). Place the cake in the oven for 35-40 minutes. 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.

Step 2: Filling

Add 125 ml of water to 125 gram of FunCakes mix for Buttercream and beat with a whisk. Then let the mixture rest at room temperature for at least one hour. 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). Flavour the cream with the caramel toffee flavouring paste. Cut the cake horizontally twice. Add a layer of buttercream on the layers. Cover the cake with a thin layer of buttercream using a side scraper. Put in the fridge for 30 minutes. Then cover the cake with another thin layer of buttercream, and put the cake in the fridge.



Step 3: Covering with fondant

Knead brown and light brown fondant through each other and roll it out with a large rolling pin. Cover the cake and use a fondant smoother for a smooth surface. Knead 100 gram red fondant and roll it out, use it to cover the drum. Finish the cake drum with the red cake ribbon and fix it with the pin. Attach the black ribbon to the bottom of the cake. Put the cake on the drum.

Step 4: Decorating

Ears: Make the ears one day in advance. Roll out brown fondant and cut out two ears. Knead some pink and white fondant through each other. Cut out two ears that are smaller than the brown ears. Stick them on the brown ears. Pinch the bottom of each ear together and let it dry, make sure the ears can stand.

Eyes: Knead light brown fondant and roll it out. Cut out 2 ovals, make sure the size is big enough for the sides of your cake. Also roll out white, brown and black fondant. Cut out 2 white ovals that are smaller than the brown ovals. Cut out 2 brown circles, 2 smaller black circles and 2 even smaller white circles. Stick all parts together with edible glue to create eyes, see picture as example. Stick the eyes on the cake above the cake ribbon.

Nose: Roll out light brown fondant and cut out a broad ribbon that is slightly broader than the eyes. Stick it on the cake. Cut out a nose and use a ball tool to press holes. Stick it on the cake. Roll out black fondant very thick and cut out a circle. Smooth the borders and stick it on the cake.

Paws: Roll out light brown fondant very thick and cut out 2 circles. Smooth the borders and use a modelling tool to draw toes. Place them on both sides of the cake.

Hat brim: Roll out blue fondant and cut out a long ribbon. Stick it around the top of the cake. Make a



long string from yellow fondant and stick it right under the blue ribbon. Make sure it fits exactly between the top of the cake and the top of eyes.