



## Giraffe CutiePie

CutiePie is born at DeLeukstetaartenshop! A super fun beautiful two layer cake with a cute giraffe on top

Very nice for a birthday cake, to make for an animal lover or just because you are up for a cake challenge!

## Boodschappenlijstje



RD Essentials Edible Glue 25g

RD9345  
€2.85



PME Extra Deep Round Cake Pan Ø 15 x 10cm

RND064  
€10.49



RD Powder Colour Brown - Milk Chocolate

RD1339  
€3.35



Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm

03-3136  
€6.85



PME Extra Deep Round Cake Pan Ø 20 x 10cm

RND084  
€15.55



FunCakes Sugar Paste Maroon Brown 250 g

F20150  
€2.85



Sugarflair Airbrush Colouring -Pink- 60ml

V301  
€6.99



Silikomart Sugarflex Veiner -Mini Flower-

SLK805  
€12.05



Patisse Silicone Baking Brush

P10312  
€1.99



Sugarflair Sugar Art Pen -Black-

M216  
€3.95



PME Cake Leveler Large -40 cm-

CL18  
€11.79



FunCakes Mix for Sponge Cake Deluxe 1 kg

F10500  
€6.99



FunCakes Modelling Paste White 250 g

F20780  
€4.25



FunCakes Sugar Paste Spring Green  
250 g

F20115  
€2.85



FunCakes Sugar Paste Bright White 1  
kg

F20500  
€9.49



FunCakes Mix for Buttercream 1 kg

F10560  
€7.49



FunCakes Sugar Pearls Medium Shiny  
Black 80 g

F51680  
€3.39



FunCakes Flavour Paste Peach 120 g

F56290  
€5.89

#### Necessities:

- 50 ml water
- 7 eggs
- 400 ml water
- 500 gr unsalted butter
- Cocktail sticks
- Spaghetti
- Pruning shears
- Paper towel
- Ribbon to put around the drum

How to make the Giraffe CutiePie: knead the modelling paste with a little ivory color, until you have the wanted color for the giraffe and put away in a ziplockbag until you are going to use it. Take two little pieces of brown fondant and two cocktail sticks. Roll the fondant around the cocktail sticks and put a small ball of brown fondant on the top, to make the horns of the giraffe. Let them dry thoroughly. Shape a ball of ivory modelling paste into a cone and insert a piece of spaghetti. Take a slightly smaller piece of modelling paste to shape the head. Put the head on the body. Use a small piece of soft pink modelling paste and shape it into a small oval. Stick it on the head and use the backside of a brush to make two noseholes. Also use a brush to make two eyes and press to black sugar pearls into the cavities. Draw the eyebrows with the edible pen. Use a piece of ivory modelling paste and shape into a sausage. Cut it into 4 pieces, these are the front and hind legs. Shape 4 small balls of brown fondant, press flat and use a knife to make a small slit on the front of the balls. These are the hooves, stick them at the bottom of the legs. Stick the legs on the body. Use some ivory modelling paste to create a tail, finish the tail with small strings of brown fondant. Stick the tail at the backside of the body. For the ears, shape 2 small pieces of ivory and pink modelling paste into cones. Press flat and stick to each other. Cut the bottom straight and stick them on the head. Cut the spaghetti of the horns to size, insert them carefully in the head. Use a bit of brown fondant to make tiny hairs. Use pink to make a small bow. Put the giraffe on a piece of paper towel. Use a round brush to make spots on the giraffe with milk chocolate colour powder. Let the giraffe dry for at least a day!

Add 400 ml of water to 400 grams of the mixture and beat with a whisk. Then let the mixture rest at room temperature for at least 1 hour. Preheat the oven to 175°C (convection oven 160°C). Put the mixture, the eggs and the water in a bowl and mix at high speed for 7-8 minutes. Then mix at low speed for another 2-3 minutes. Grease two baking pans with cake release. Pour the batter into the baking pans (1/2 to 2/3 full). Bake the cake in the preheated oven in 35 minutes. Release the cakes immediately after baking and let it cool down on a cake grid. 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). Add the peach flavour paste. Cut the biscuits horizontally twice and fill them with the peach buttercream. Cover the cakes with the buttercream using a palette knife. Put it in the fridge to let it stiffen. Then cover the cakes again with buttercream and put it back in the fridge until you start covering the cake with fondant. Colour 1 kilo of white fondant beige with the ivory icing color and cover the two cakes with the fondant.

Use a small rolling pin to roll out brown fondant thin. Use the cutting wheel to cut out 'spots'. Place the brown spots on a piece of paper towel. Use the biggest brush and dust the spots a bit darker with the milk chocolate dust. Stick the spots on the bottom cake. Knead 150 grams of white fondant

with the pink icing color. Roll out into a long shaped strip and cut a broad ribbon with the multi ribbon cutter. Stick it at the top edge of the upper cake. To make the bow roll out the fondant very thin and cut out 4 long shaped strips. Two pieces are for the loops and two pieces for the ribbons. Use a small piece of fondant to make the knot of the bow. Let the bow dry before you stick it on the cake. Make some soft pink fondant by kneading a piece of dark pink with a piece of white fondant. Create flowers from white, pink and soft pink with the Silikomart cutter and veiner flowers. Place a sugar pearl in each flower and let them dry. Cover the cake drum with piping gel and cover it with green fondant. Roll out a piece of green fondant thin and cut out flowers with the daisy plunger. Fold them double two times and stick on the cake together with the white and pink flowers. Put in the fridge until serving.