

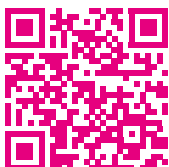


Remote Christmas baking with your family and friends

Send your loved ones a FunCakes recipe card

Is a kitchen full of family members prepping a big Christmas dinner one of your favourite parts of the holidays too? Baking Christmas breads together, a calorie bomb of a Christmas dessert (cause hey, it's Christmas!) or organizing Christmas breakfast or brunch? Every family has its own traditions, but they often include cooking with the whole family and dining for hours.

These traditions will probably look very different this year, there's little we can do about that. But we at FunCakes see it as our jobs to get as many families as possible into the kitchen together and enjoy a delicious treat (or two). Just at a safe distance.



Get your supplies in time for the party! Scan the QR for a shop near by.



Use this playlist to get those Christmas vibes going!



Rudolph Cake

🕒 2 hour preparing 🕒 40 min. cooking 🕒 24 hour waiting 👤 10 - 12 people

Ingredients

- 250 g FunCakes Mix for Sponge Cake
- 200 g FunCakes Mix for Buttercream
- 100 g FunCakes Mix for Royal Icing
- FunCakes Flavour Paste - Orange
- 900 g FunCakes Fondant - Bright White
- 50 g FunCakes Fondant - Raven Black
- FunCakes FunColours Gel - Holly Green
- FunCakes FunColours Gel - Brown
- FunCakes Pearl Choco Balls Ruby
- FunCakes Edible Glue
- 4 eggs (approx. 200 g)
- 240 ml water
- 250 g unsalted butter

Necessities

- FunCakes Bake Release Spray
- FunCakes Decorating Bags
- FunCakes Magic Roll-Out Powder
- Wilton Cake Leveler
- Wilton Spatula Angled
- Wilton Cooling Grid
- Wilton -Wide Glide- Rolling Pin
- PME Bamboo Dowel Rods
- PME Deep Round Baking Pan Ø20x7,5cm
- PME Modelling Tools Cutting Wheels
- PME Holly Leaf Plunger Cutter
- PME Ivy Leaf Plunger Cutter Medium
- Cocktail sticks

Recipe

Knead 100 g of white fondant with brown colour gel and set it aside for a while so the colour can absorb well. Roll out the brown and some white fondant and cut out the ears using a cutting wheel. Make sure the white ears are a little bit smaller than the brown ears. Glue the ears on top of each other and bend it a little. Let the ears dry. Cut a dowel in half for the antlers and cover both with brown fondant. Leave a piece of dowel bare so that you can easily put it into the cake.

Preheat the oven to 180°C (convection oven 160°C). Prepare 250 g of FunCakes Mix for Sponge Cake as indicated on the package. Grease the baking pan using the baking spray. Fill the baking pan with the batter and bake the cake in 35-40 minutes. Release the cake on a cooling grid and let it cool down completely.

Prepare 200 grams of FunCakes Mix for Buttercream as indicated on the package and add orange flavour paste to taste. Cut the cake twice using a cake leveler and fill and cover the cake with buttercream. Place the cake in the fridge.

Knead 650 g of white fondant with brown colour gel and set it aside for a while so the colour can absorb well. Roll it out on a flat surface covered with Magic Roll-Out Powder. Cover the cake with the brown fondant. Roll out the white fondant and cut out the eyes using a cutting wheel. Glue the eyes on the cake using edible glue. Use the black fondant to make the eyelashes by rolling small pieces of fondant on your hand with your fingers. Glue these on the white surface with edible glue.

Knead 125 g of white fondant green with the colour gel, roll it out thinly on some Magic Roll-Out Powder and cut out a few leaves with the ivy plunger. Knead a little bit of white fondant through white through a small piece of green fondant to get a lighter colour and cut out a few more leaves. Prepare 100 g of FunCakes Mix for Royal Icing as indicated on the package. Put this into a decorating bag and cut off the tip. Glue the nose and leaves with the royal icing on the cake. Stick the antlers in the back of the cake. Place cocktail sticks in the cake where the ears are supposed to be placed. Attach the back of the ears with royal icing to the cocktail sticks.



All Christmas recipes →