

SPOTLIGHT

CARTOON CAKES

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PROJECT SHEET



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CARTOON CAKES

i INTERMEDIATE

WHAT YOU'LL NEED

- 8" round cake 4" tall
- 7" round cake 4" tall cut into a triangle shape
- 6" round cake 4" tall
- Over The Top Yellow Fondant 250g
- Over The Top Black Fondant 250g
- Over The Top Ivory Fondant 250g
- Over The Top White Fondant 250g
- Over The Top Red Fondant 250g
- Mondo White Round Cake Board 10"
- 2 x Mondo White Round Cake Board 8"
- Fondtastic Fondant Mat Set
- Fondtastic Smoother
- Over the Top Silky Smooth Icing White
- Over The Top Tylose Powder
- Over The Top Edible Glue
- Mondo Fondant and Gum Paste Extruder
- Mondo 4.5" Cranked Spatula
- Mondo Large Stainless Steel Scraper
- Mondo Rolling Pin
- Paintbrush
- 1 Wooden Skewer
- Small Paring Knife

INSTRUCTIONS

Step 1 - Spread a small amount of buttercream onto cake boards and place each cake onto the board to keep it in place.

Step 2 - Apply a thin, smooth layer of Over The Top Silky Smooth Icing onto all cakes using a spatula, and then use a heated scraper to achieve a polished finish.

ROUND YELLOW CAKE WITH CANDLE 8"

Step 1 - Mix a small amount of tylose powder with a small piece of red, white, and yellow fondant. Roll out the red and yellow fondant into sausage shapes and twist them together to make the candle. Use edible glue to attach the candle to a wooden skewer. Roll a teardrop shape out of the yellow fondant for the candle's flame, place it on top of the candle, and let it dry.

Step 2 - Roll out the yellow fondant to cover the cake, trim the excess with a pairing knife and apply it to the cake, then smooth it using a fondant smoother

Step 3 - Roll pink fondant into a 10-inch circle, use a pairing knife to create a drip effect around the edges, and attach it to the top and sides of the cake with edible glue.

Step 4 - Using the fondant extruder, make multiple pink and white fondant strips long enough to go around the outside of the cake. Glue them to the sides to be the "filling/icing" of the cake.

Step 5 - Shape two white fondant balls, stack them to resemble a piping swirl, and attach them to the cake's centre. Insert the candle into the fondant dollop.

Step 6 - Use the fondant extruder to make small, round lengths of black fondant to outline the filling, swirl & drip.

TRIANGLE YELLOW CAKE 7"

Step 1 - Mix tylose powder into red fondant, shape into 3 cherry-sized balls and add black fondant stems. Leave aside to dry.

Step 2 - Roll out the yellow fondant to cover the cake, trim the excess with a pairing knife and apply it to the cake, then smooth it using a fondant smoother.

Step 3 - Roll pink fondant into a large triangle, use a pairing knife to create a drip effect around the edges, and attach it to the top and sides of the cake with edible glue.

Step 4 - Using the fondant extruder, make multiple pink and white fondant strips long enough to go around the outside of the cake. Glue them to the sides to be the “filling/icing” of the cake.

Step 5 - Create piping swirls by rolling and stacking large and small balls of white fondant, then attach them to the cake’s corners and place cherries on top.

Step 6 - Use the fondant extruder to make small lengths of black fondant to outline the filling, swirls, and the drip of the cake.

ROUND CREAM CAKE 6”

Step 1 - Mix tylose powder into red fondant, shape into 5 cherry-sized balls and add black fondant stems. Leave aside to dry.

Step 2 - Roll out ivory fondant to cover the cake, trim the excess with a pairing knife and apply it to the cake, then smooth it using a fondant smoother.

Step 3 - Roll pink fondant into an 8-inch circle, use a pairing knife to create a drip effect around the edges, and attach it to the top and sides of the cake with edible glue.

Step 4 - Create piping swirls by rolling and stacking large and small balls of white fondant, then attach them to the cake’s corners and place cherries on top.

Step 5 - Use the fondant extruder to make small lengths of black fondant to outline the swirls, and the drip of the cake.