

SPOTLIGHT

KIDS JUNGLE CAKE

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PROJECT SHEET



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KIDS JUNGLE CAKE

i INTERMEDIATE

WHAT YOU'LL NEED

- 2 x 7" round cakes
- 500g white chocolate
- Assortment of cardboard leaves on skewers
- Fondant safari animals (follow the instructions for fondant animal toppers from Spotlight Projects Online)
- Over The Top Silky Smooth Icing 2L
- Fondtastic Fondant Forest Green 250g
- Other Top Top Food Colour Green, Pastel Baby Blue, Pastel Pistachio
- Mondo Disposable Piping Bag
- Mondo Round Cake Board White 12"/30cm
- Mondo Cranked Spatula 4.5"
- Mondo Buttercream and Ganache Scraper
- Mondo Fondant Rolling Pin
- Fondtastic Fondant Mat Set
- Embosser stamp (for fondant plaque)
- Piping Tip #233
- Mondo Double Sided Crinkle Cookie Cutter Set
- Gold lustre dust
- Polystyrene balls in assorted colours
- Polystyrene flat base
- 22 x wooden skewers
- Sponge
- Clear alcohol

INSTRUCTIONS

Step 1 - Place the first cake layer onto the board. Spread a 1 cm thick layer of buttercream over it, then place the second cake layer on top. Apply a buttercream crumb coat around the outside of the cake and refrigerate.

Step 2 - Divide the remaining buttercream

in half and colour half green (for grass) and the other half baby blue.

Step 3 - Cover the cake in baby blue buttercream using the cranked spatula and scraper. Sponge the sides of the cake to create a rough texture.

Step 4 - For the fondant plaque, roll out the forest green fondant until it's 3mm thick. Cut out a 3" circle using the cookie cutter. Use the alphabet embosser to add the desired name or words to the plaque. Mix gold dust with a clear alcohol and paint over the words. Stick the plaque to the front centre of the cake.

Step 5 - Melt the white chocolate. Divide into three parts. Mix each with a different ratio of food colour to create three different shades of green.

Step 6 - Poke polystyrene balls onto skewers, dip them in green chocolate, and let them dry by sticking the skewers into a flat polystyrene base without touching each other. Refrigerate.

Step 7 - Use the cranked spatula to spread green leaves buttercream onto the sides of the cake.

Step 8 - Put the remaining green buttercream into a piping bag with tip #233. Pipe grass over the top of the cake.

Step 9 - Cut the bottom of the skewers to shorten them. Poke the chocolate-coated balls into the cake.

Step 10 - Place the fondant safari animals and cardboard leaves onto the cake.

Tip - chocolate balls and fondant animals can be made ahead and stored until needed.