

Kleine Kuchen mit bunter Zucker-Deko

Instructions No. 539

This table decoration does not only look great, it tastes delicious. The little home-made cakes are sure to be the absolute hit at the next children's birthday party. And also big sweet tooth are happy about the small delicacies on the coffee table.



Here's how it works

Make a sponge cake, fill the baking tins up to about 2/3 full and bake in the oven according to the recipe.

Take the cakes out of the mould and let them cool down on a grate, then cut the bottom with a long knife. Roll out the coloured sugar mixture into small bottles, place them over the cakes and press them down carefully. Form circles, rolls and strips of sugar mass and place them on the cakes. For sticking, moisten the sugar mass with a brush and water.

Sugar mass

The sugar mass can be bought ready to use. But it can also be made easily and quickly by yourself. For this you need:

- 500 g icing sugar
- 50 g honey

- 30 ml water
- 5 g leaf gelatine
- Food colouring-Gel



This idea is timelessly beautiful!

Some Article are unfortunately no longer available

But this idea is too good to withhold from you. We would be happy to continue to present it to you - let yourself be inspired!



Article information:

Article number	Article name	Qty
717632	VBS Memo holder "Circle", 10 pieces	1
661140	VBS Wooden sticks "Nature"	1
661140	VBS Wooden sticks "Nature"	1
560085-08	VBS Craft paint, 50 mlLavender	1
560085-11	VBS Craft paint, 50 mlMay Green	1
560085-21	VBS Craft paint, 50 mlLemon Yellow	1
560085-49	VBS Craft paint, 50 mlTurquoise blue	1
615716-15	VBS Iceland moss, 100 gMay Green	1
601399	Dry-Flower arrangement foam, 2 pieces	1
571647-06	Terracotta potsInside-Ø 6 cm, 10 pcs.	1