

Watercolor Fondant Cake

Yield: 16 min
Total Time: 360 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-gum-paste-recipe>

Ingredients:

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 3/4 cup unsweetened cocoa powder not dutch processed
- 3 large eggs at room temperature
- 1 3/4 cups sugar plus 2 tbsp
- 2 teaspoons vanilla extract
- 1 1/2 cups low fat milk warmed to 80 F
- 3/4 cup vegetable oil
- cooking spray
- 2 cake 8-inch round, pans
- 3 tablespoons raspberry preserves
- 3 tablespoons warm water
- 2 cups heavy whipping cream
- 1/2 cup powdered sugar
- 5/16 cup unsweetened cocoa powder
- 1 teaspoon vanilla extract
- 1 cup softened butter
- 1 pound confectioners' sugar 450 grams/ 1/2 bag
- 1/2 teaspoon vanilla extract
- 2 tablespoons heavy cream or milk
- cake turnable, optional
- 24 ounces fondant white, in white
- luster dust in silver
- violet Wilton , gel color
- gum paste Peony

Nutrition:

1. Calories: 1030 calories
2. Carbohydrate: 150 grams
3. Cholesterol: 150 milligrams
4. Fat: 46 grams
5. Fiber: 3 grams
6. Protein: 9 grams
7. SaturatedFat: 19 grams
8. Sodium: 550 milligrams
9. Sugar: 94 grams

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