

Baking a Cake with Fondant

Hi Cooper! Today, we're going to learn how to bake a cake and cover it with fondant. Fondant is a sweet, dough-like icing that makes cakes look really nice and can be shaped into all sorts of decorations. Let's go step by step!

Step 1: Gather Your Ingredients

You will need the following ingredients:

- 2 cups of all-purpose flour
- 2 cups of sugar
- 1 cup of butter (softened)
- 4 eggs
- 1 cup of milk
- 2 ½ teaspoons of baking powder
- 1 teaspoon of vanilla extract

Step 2: Preheat the Oven

First, preheat your oven to 350°F (175°C). This way, it will be ready when your batter is ready.

Step 3: Mix the Ingredients

In a large bowl, mix the softened butter and sugar together until it's fluffy. Then, add in the eggs one at a time, mixing well. After that, stir in the vanilla extract.

In another bowl, mix the flour and baking powder. Add this dry mixture alternately with the milk to the wet mixture. Mix until everything is smooth!

Step 4: Bake the Cake

Grease two round cake pans with butter and pour the batter evenly into both pans. Bake them in the preheated oven for about 30-35 minutes. You can check if they are done by poking them with a toothpick. If it comes out clean, they are ready!

Step 5: Cool the Cakes

Once they are baked, take them out and let them cool in the pans for about 10 minutes. Then, turn them out onto a wire rack to cool completely.

Step 6: Prepare the Fondant

While the cakes are cooling, you can prepare your fondant. You can buy pre-made fondant from a store or make your own. If you're making your own, you'll need:

- 1 package (16 oz) of marshmallows
- 2 lbs of powdered sugar
- 1 tablespoon of water

- Gel food coloring (optional)

In a bowl, melt the marshmallows with the water in the microwave for about 30 seconds until puffy. Stir in some food coloring if you want! Gradually add the powdered sugar until it becomes a dough.

Step 7: Roll Out the Fondant

Dust your work surface with powdered sugar. Take the fondant and roll it out with a rolling pin until it's about 1/4 inch thick. Make sure it's large enough to cover your cake!

Step 8: Cover the Cake

Once the cakes are completely cool, place one layer on a cake board or plate. Spread a thin layer of frosting (like buttercream) on top of it. Then, place the second layer on top and do the same.

Now, gently lift the rolled out fondant and place it over the cake. Smooth it down with your hands, trimming off any excess at the bottom.

Step 9: Decorate Your Cake

You can decorate your cake with extra fondant shapes or use edible paints and sprinkles to make it look fun!

Step 10: Enjoy!

Finally, share your beautiful cake with your friends and family. Enjoy your delicious creation!

That's it, Cooper! You're now ready to bake a cake with fondant! Have fun!