



Snowman cake

40'
Hands on

80'
Cook Time

8-10
Portion(s)

2
Difficulty



Method

For the cake

- Make the first snowman cake using half the quantity of the ingredients.
- Preheat the oven to 170° C (340° F) set to fan.
- In a mixer's bowl add the sugar, the butter, and beat with the whisk attachment at high speed, for 3-4 minutes, until the mixture is fluffy.
- Add the eggs one by one. Wait for each one to be incorporated before adding the next.
- Add the flour, the cinnamon, the cloves, the zest, salt, the yogurt, and beat for 1-2 minutes.
- Transfer to the [snowman silicone mold](#) and lightly shake it, so that the mixture covers the whole surface of the mold. Bake for 30-40 minutes.
- Follow the same process for the second cake.

For the frosting

- In a mixer's bowl add the butter, the icing sugar, the vanilla, and beat with the whisk attachment at medium speed, for 2-3 minutes.
- Transfer to a pastry bag and set aside.

To assemble

- Put the black sugar paste onto your working surface and roll it out, using a rolling pin. With a knife, shape the hat and the eyes, and set aside.
- Follow the same process for the orange and the white sugar paste, shaping the nose and the inner part of the eyes, respectively.
- Slightly cut the bottom of the cakes in order to flatten their surface. Place one of the cakes on your [serving platter](#) and cover with 1/3 of the frosting.
- Cover with the second cake and spread the remaining frosting over the whole surface.
- Decorate the snowman with the hat, the nose, and the eyes. Shape the mouth using the chocolate candies.
- Decorate with any candies that you like, and serve.

Ingredients

For the cake

- 300 g granulated sugar
- 300 g butter, at room temperature
- 4 eggs, medium
- 400 g self-rising flour
- 1 teaspoon(s) cinnamon
- 1 teaspoon(s) cloves
- orange zest, from 2 oranges
- salt
- 160 g strained yogurt

For the frosting

- 200 g butter, at room temperature
- 200 g icing sugar
- 1 teaspoon(s) [vanilla extract](#)

To assemble

- 100 g sugar paste, black, orange, white
- wedding candy, chocolate
- candies

Διατροφικός πίνακας

Nutrition information per portion

815 Calories (kcal)	45.0 Total Fat (g)	27.0 Saturated Fat (g)	94.0 Total Carbs (g)
41%	64%	135%	36%
63.0 Sugars (g)	8.0 Protein (g)	2.2 Fibre (g)	0.24 Sodium (g)
70%	16%	9%	4%