The Hello Kitty project :)))))

Ovo je bilo najzabavnije iskustvu u mojem dosadašnjem iskustvu u pe?enju kola?a :) osim što je Hello Kitty predsivan slatka ma?kica bila je i inspiracija za tre?i ro?endan jedne male princeze - Svee . Obožavam raditi sa fondanom ali u mojoj okolini i nema baš nešto od pribora i opreme za kupiti pa sam se snalazila kako sam znala i umjela! Fondan sam pravila po receptu sa portala Minjina kuhinjica koji ima i video sa uputstvima i uvijek ispadne savršeno! Biskvit sam pravila po receptu Darwine sa Coolinarike, a krema je bila iz glave ali inspirirana Da?inom tortom by Devoted! Evo sad kad sam sve nabrojila evo i malo slikica i objašnjenja!

This was the most exciting and fun experience in my whole baking history! Not only is Hello kitty a cute kitty, she was also an inspiration for another cutie pie called Svea and for her third birthday! I absolutly love working with fondant and since i live in Croatia and don't have the opportunity for buying all the fondant equipment i made it my self and managed everything else! I made the fondant by the recipe from Minjina kuhinjica witch also has a video so the fondant always turns out perfect! The cake was by Darwina and it's called Jelly Lady and it's a big hit in our Coolinarika comunity :) and the fiilig was banana - kiwi and cream inspired by Devoted! Annnnd here are some pictures!!

Kiwi for the filling

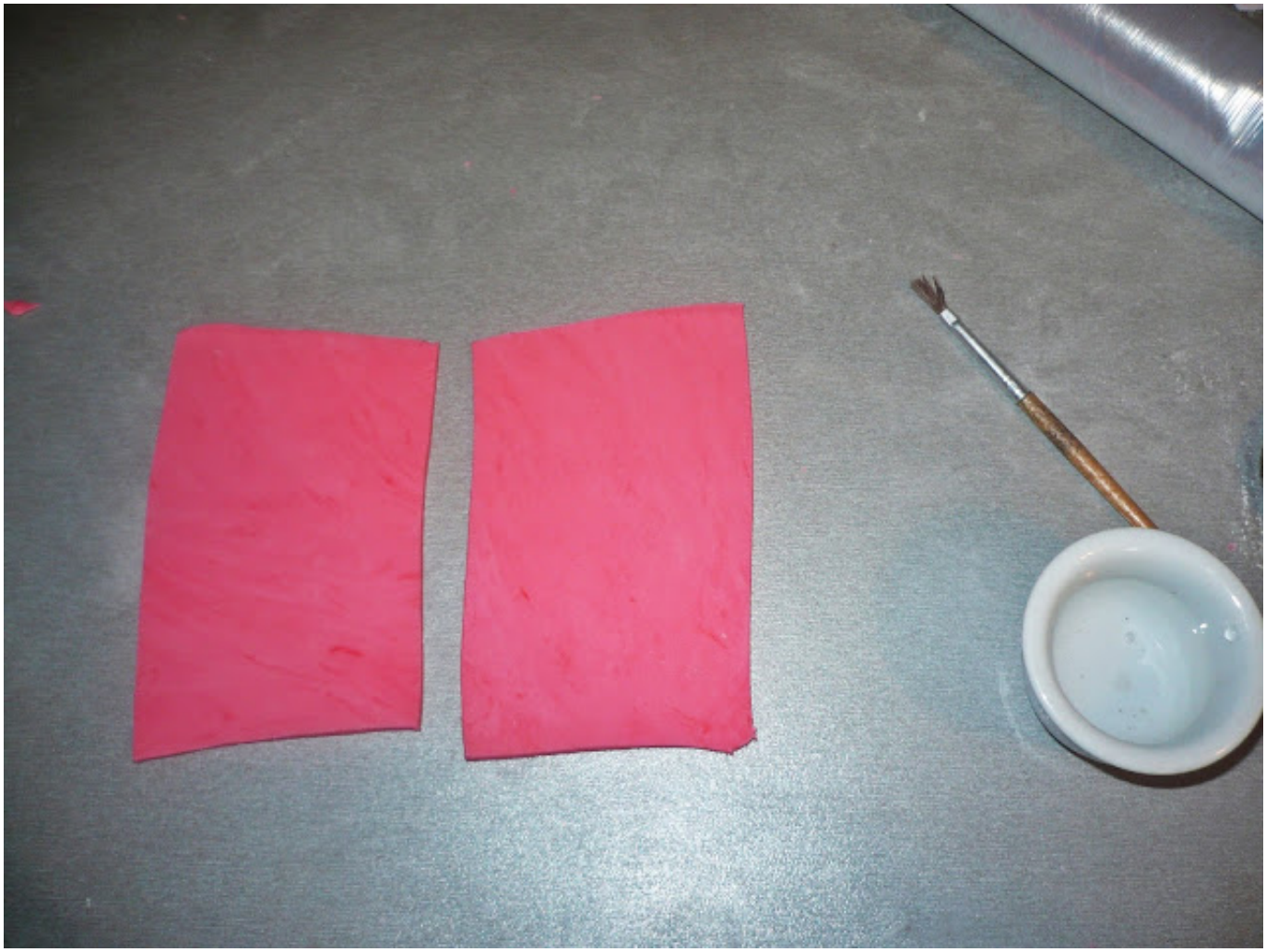
The cake, the vanilla and nuts filling and kiwi

The kiwi and banana filling but i forgott to shoot the banana for herself :(

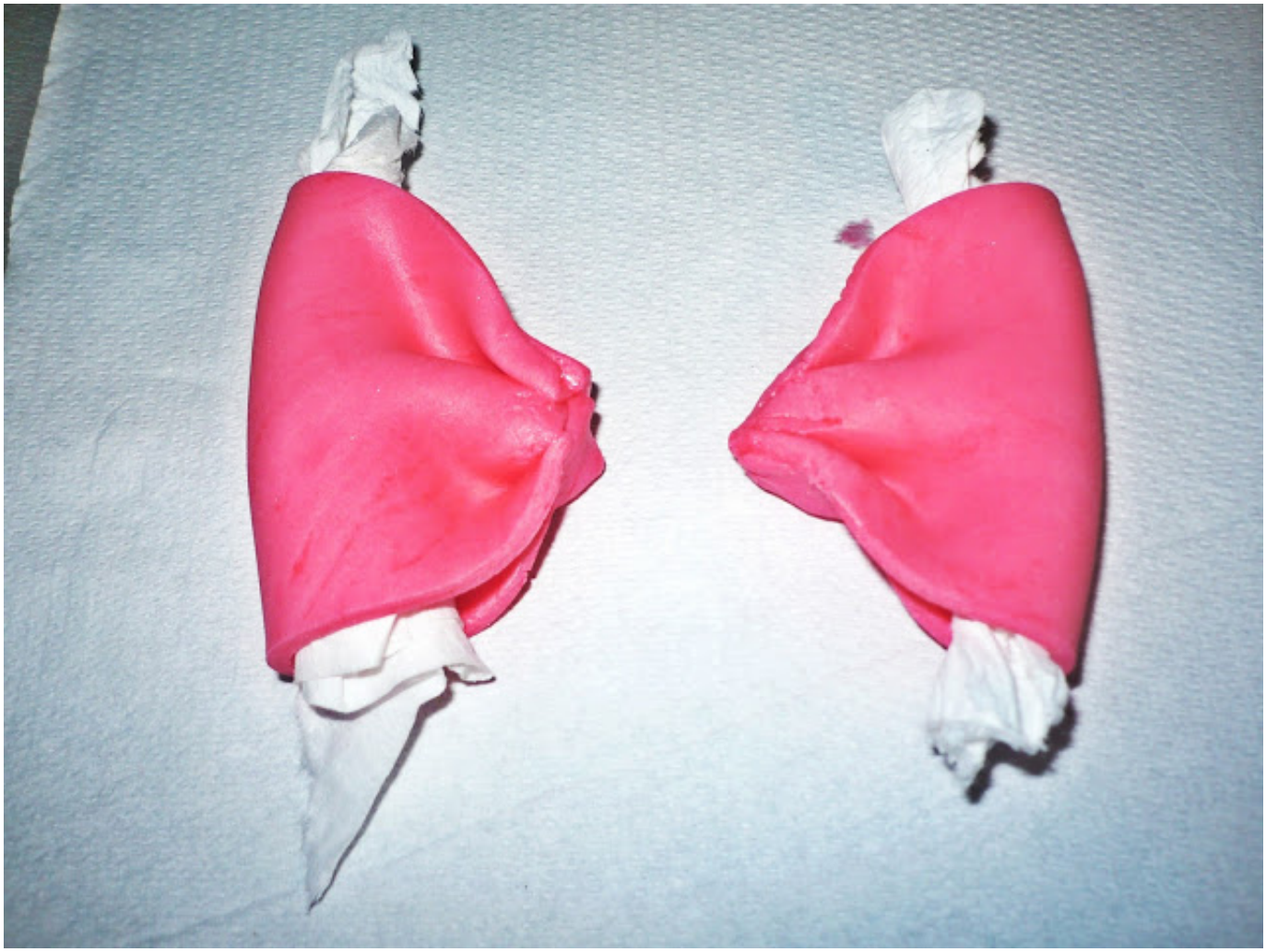
The cake survived the night with the vanilla butter cream and is waiting for decoration

We are making the decorations

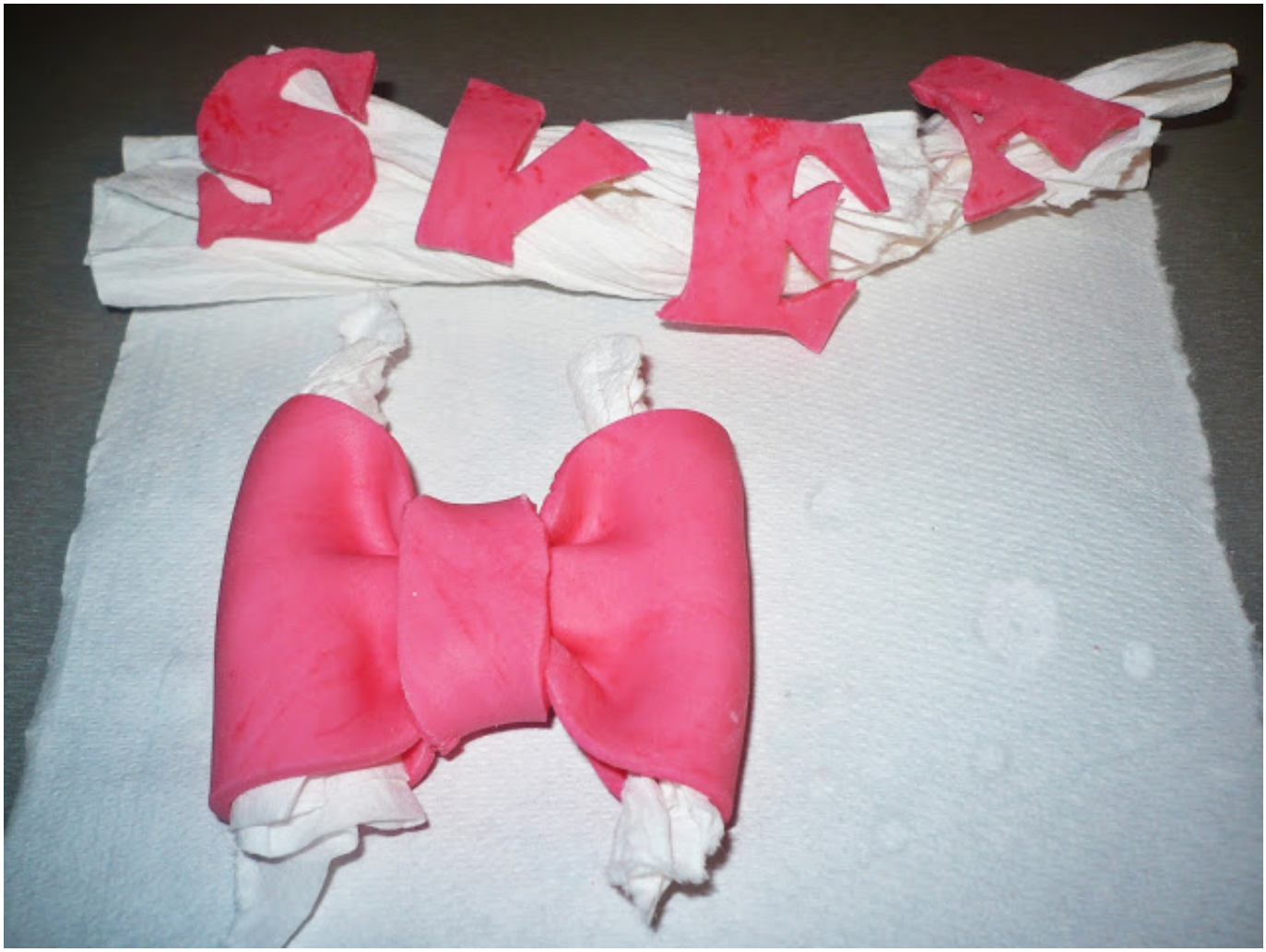
The name cut the a little knife



For the bow



For the lovely bow :)



The bow and the letters

The covered cake

And the decorating beggins !!

The balls ;)

Gluing the letters with water

Sooo pretty!!!

I just loved the cake!!!

Tadaaa - the cake!!!

I loveee it!!!

Hello Kitty ;)

And a big hello from me ;)

Do you like the cake? What could i have done better?

Kisses