



THE CAKE



Ah! The caaaaaake! I wanted this, too, to be like a blue striped sailor jersey... but I know red is much more appetizing! To save time on the day, it can be cooked the day before and assembled a little before it is to be eaten.

The size of your cake will depend on the mould you use. I decided to use a single mould, quite small in diameter but high, allowing me to slice my sponge cake into several discs. If you do not have one like this, you can use a more shallow mould various times.

For the sponge cake

- 6 eggs
- 200g of white flour
- 200g of powdered sugar
- 10g of baking powder
- 1 pinch of salt
- Vanilla (1 pod, powdered or liquid flavour)
- red colourant (ideally in gel because it colours better and is cooking resistant)

For the filling

- 2 x 150g boxes of fresh "Philadelphia" type cheese
- 150g of mascarpone
- 200g of icing sugar
- A vanilla pod or liquid vanilla flavouring





Separate the egg whites from the yolks. Set aside the whites to beat, with a pinch of fine salt.

Mix the sugar and the egg yolks vigorously. Gradually add half of the flour to the mixture. Then half of the beaten whites to soften the mixture. Stir in the rest of the flour and yeast, then the rest of the egg whites. Add the vanilla and red colouring (2-3 drops approximately). Add until you get a nice red colour).

Pour the mixture into a buttered mould then bake in a preheated oven at 180° C. The cooking time depends on the thickness of the cake. Monitor from 25min by testing it with the blade of a knife.

Remove the sponge cake from the oven and allow it to cool.





For dressing: slice the sponge cake into different discs of the same thickness (this must be done when the cake is cold). Make the frosting by mixing the cream cheese, mascarpone, icing sugar and vanilla.

Tip: if you do not have a cake stand, I suggest you make a support for your cake by using two plates. The plate will serve as a flat surface for the cake and will rest on an upturned soup bowl!

Arrange a first disc of sponge cake and cover with a nice layer of cream.

Alternate layer of biscuit and layer of cream.

Finish with a layer of cream on top and over the whole cake.

The cake is done. It can be kept cool before being served.



THE CAKE DECORATION





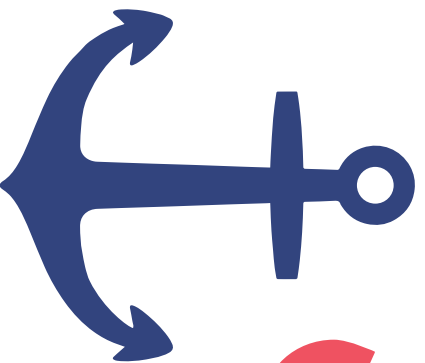
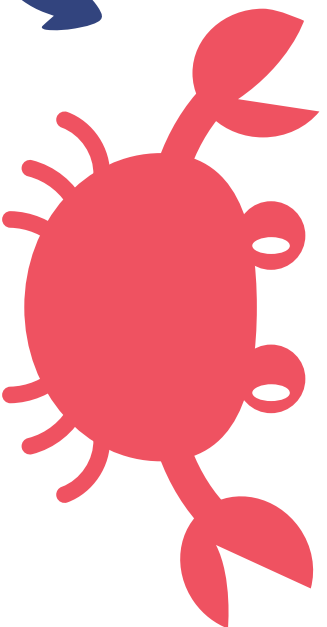
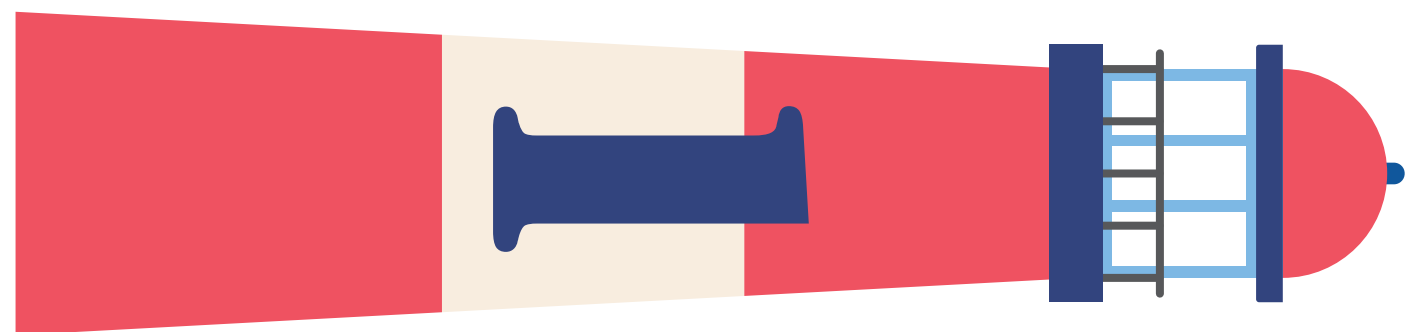
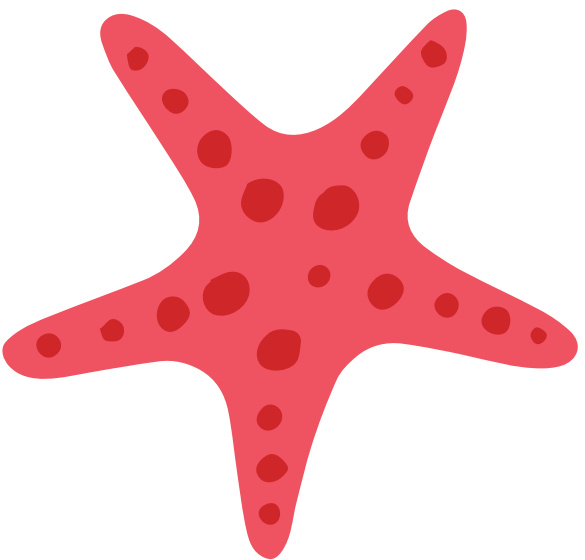
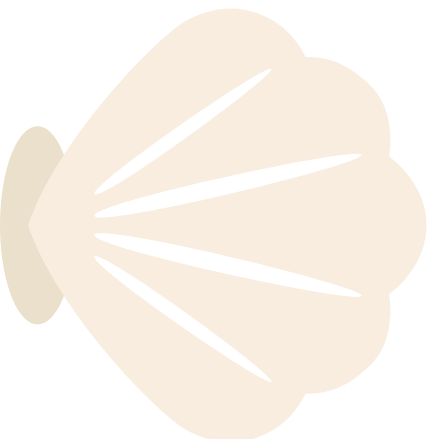
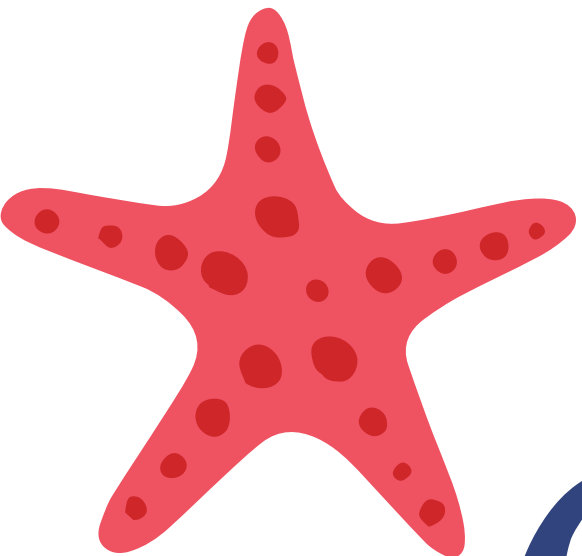
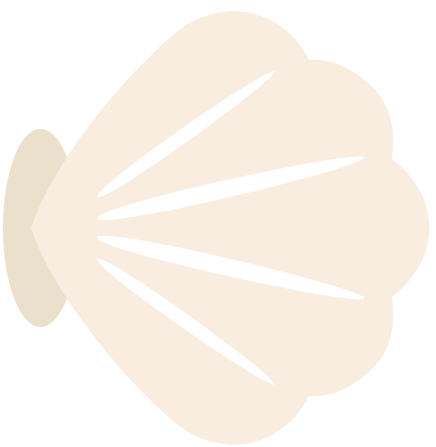
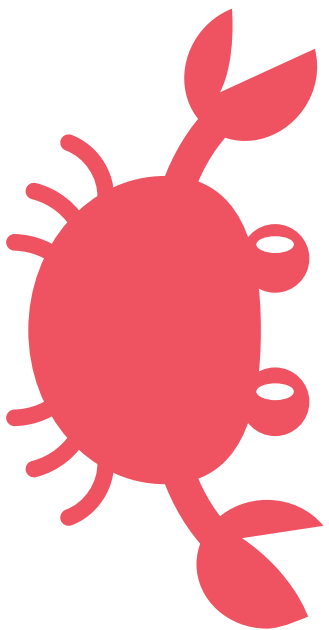
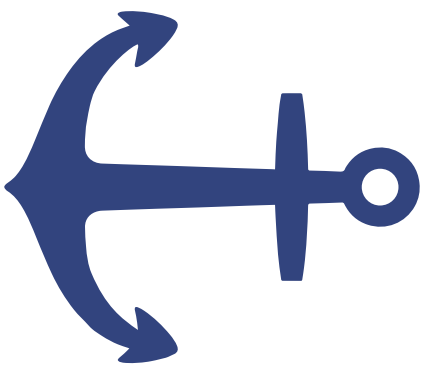
Tip: print the small decorations directly onto thick white paper to ensure they maintain shape after cutting.
Place a spot of glue on the back of the shapes to attach them to a wooden skewer. Allow to dry completely before use.

You can then use these "toppers" to decorate your cake and add a small candle! I fell in love with an adorable lobster candle on the My Little Day website, which fits really well with the theme and adds a lovely little touch of humour.

Print only page 5 to avoid wasting ink and paper.

Material:
Thick white paper
Wooden skewer
Liquid glue
Scissors







DELICACIES FOR THE LITTLE SAILORS



At 12 months old, your baby is probably not yet able to enjoy a big piece of the cake. So I suggest a little delicacy adapted to their stage of food diversification: a Charlotte style cup.

It is made with seasonal fruits that can be cooked for the youngest. And without any added sugar.

It can be made with apples, pears, banana, melon...

I chose red fruits but you can choose for yourself! In a shot glass, crumble some cookies before decorating them with a little cottage cheese and fruit...

No more, no less! Oh yes... I added some paper umbrellas that I painted to make them look like parasols.

Ingredients:

- Ladyfinger biscuits
- Cottage cheese
- Seasonal fruits





To continue with the fruit and the "baby friendly" theme, I imagined a school of crunchy fish. Here they are made of apples, but I imagine it would work well with melon, pear or watermelon coloured fish...

The longest time taken may be in making the support. But this can be done in advance and set aside for the big day.

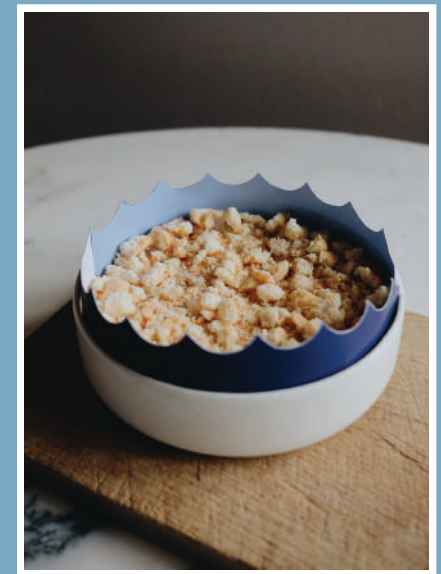
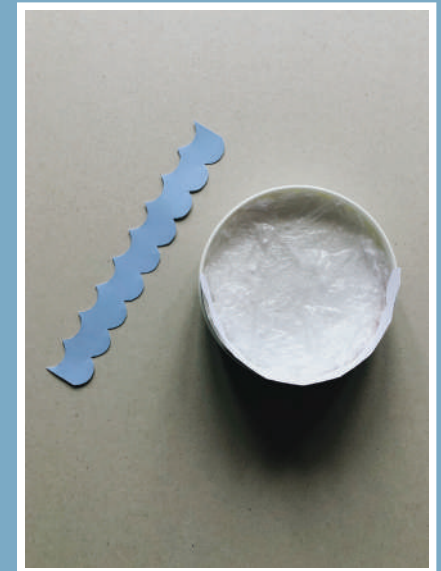
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Material:

- Thick paper + printer
- Scissors or cutter
- Polystyrene
- Toothpicks
- Food film
- Cookie cutter
- Knife

Ingredients:

- Apple or other fruit
- Lemon
- Flax seeds
- Biscuits





Print the "waves" pattern on thick paper and cut it into strips.
Take a piece of polystyrene and cut a disc the diameter of the dish used for the presentation.
Wrap the polystyrene with food film.
Place the disc in the dish and place the wave strips around the edge of the dish.
Crumble biscuits to cover the support and create a "sand" effect

In the kitchen, cut the fruit into slices about 1cm thick.
Use the cookie cutter to obtain fruit pieces that are in good shape. Put the rest of the fruit aside to make compote. Cut one end with the knife. Give it a fish shape by removing other pieces of fruit. Use lemon juice to avoid oxidation of the fruits! The citric acid it contains will prevent the fruit turning brown.
Place the fruit fish on a wooden toothpick and use a small flax seed to give them an eye.
Cut the toothpicks at different heights and place them on the support.





Here is one last little delicacy, reserved for those a little older!

Basically, one day I fell in love with shell shaped macaroons. I immediately thought of them when creating this birthday party, but I quickly realised that they were very difficult and took a long time to make. With this idea in mind, my brain continued to churn away on its own until one day out popped this idea! I like it when it does that... .

So these are small shortbreads (here in cocoa), cut into the shape of shells and joined in pairs around a "chocolate candy" pearl.

For the dough:

- 100g of butter
- 200g of flour
- 50g of caster sugar
- 1 egg yolk
- 1 pinch of salt
- Vanilla powder
- 2 tablespoons of cocoa powder

For the assembly:

- Some chocolate squares
- Pearl shaped chocolate sweets



Mix the flour, cocoa and sugar in a mixing bowl. Cut the cold butter into small pieces with a knife. With your fingertips, break down the butter by mixing it with the flour and the sugar to form the "shortbread" then add the vanilla. Use the egg yolk to gather the dough and form a ball. Avoid over-kneading the dough so as not to make it elastic. Keep at least 1 hour in the fridge before working.

Roll the dough out on a floured work surface.

Cut out the shapes using a round-corrugated cutter. Then give it a shell shape by removing 3 pieces, as shown in the photo

Place the shortbreads on a plate covered with a sheet of baking paper before baking them in a preheated oven at 180° C. The cooking time depends on the thickness and shape of the biscuits, so keep an eye on it as it can happen very fast! 8-10 min on average ...

Let it cool before assembly. Cooking the shortbread can be done the day before to save time on the day.

Assembly:

Melt the chocolate (black cooking chocolate here but can be made with white or milk chocolate).

Place a spot of melted chocolate on a piece of shortbread, place the chocolate pearl on top and cover with a second shortbread piece. Allow the chocolate to cool and solidify the shell-biscuit before handling it.





PLAN B by MORGANOURS for