

A Beautiful Mistake

By Earlene Moore, Lubbock, TX

The cake shown was done for the 1999 ICES Convention and Show held in Kansas City, MO. When the ICES shows are close enough for us to drive, as it was that year, I always try to take a bigger cake for display.

A week or two before convention I began by putting the fondant on this four tiered cake. I left it for a few days trying to decide what to do for the fast approaching convention. I had done a couple of tie dyed cakes for customers that had come out pretty cool. So I thought that would be different and proceeded to airbrush the whole cake with multiple colors. When I finished I was an unhappy decorator. I didn't like it at all. I went to bed frustrated and trying to figure out what in the world I was going to do to make that gosh awful tie dyed cake acceptable enough to show at convention.

The next morning when I got up I got out the bottle of Vodka, a 2" wide paint brush and a roll of paper towels. Starting at the top I brushed the Vodka over an area and then immediately wiped that spot as clean as possible with the paper towels. Then working my way down the cake I continued removing the color as best I could. I got the vibrant color off but I was left with a pale green tint with EVERY tiny crack, ding or flaw highlighted with a darker green that had seeped down into those flaws. "Now what do I do" I thought.

I got out the lace molds and the filigree cutters. I figured I could cover up most of the flaws with the lace and filigree shapes then do enough piping to cover most of the other places. I colored the fondant a pale green to match the color of the cake. After the lace and cutter shapes were applied with the

soft green fondant I over piped all the details with white royal icing. No time for making flowers since we were leaving the next day for the ICES show. I went to my boxes of extra flowers and leaves and just used what I had on hand. Luckily I always make extras when I have to make flowers. It started off as a mess but ended up to be one of my all-time favorite cakes.

I fell in love with the lace the first time I saw it at an earlier ICES convention. I bought what I could afford for several years. I was so glad I had the beautiful Sugar Bouquet lace molds to fix this cake. 🍰

