

A Touch of Nostalgia

Ceri DD Griffiths, Adamsdown, South Wales

In 1980 in a small bakery in South Wales I had my first job as a professional cake decorator, just after Valentine's Day, Easter egg cakes were all the rage. Recently I was digging through old photographs and came across a few egg cakes that I had done and felt a little touch of nostalgia. I felt it was time to resurrect the good old Easter egg cake, but with a modern twist. Back then it was a Madeira cake which had been baked into an egg shaped pan then coated with buttercream and sugarpaste (fondant), after decorating, it looked great but tended to be a little dry.

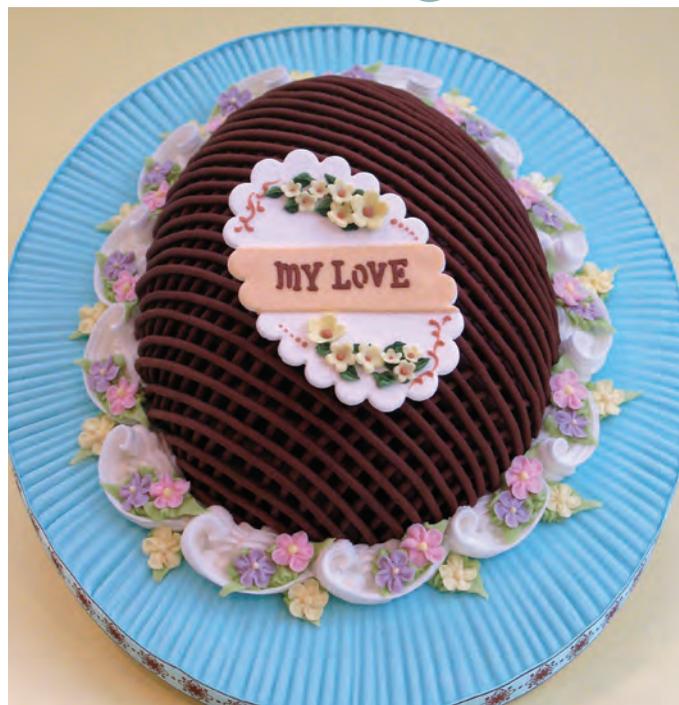
Now I know children are not going to be overly excited about an Easter egg that is actually a piece of cake and not chocolate so this is aimed at the adults amongst us. Instead of Madeira cake for my project I used a no-bake chocolate cake recipe and added a little brandy to give it a lift, of course you could make a rich chocolate cake filled with ganache. You may be seeing a theme here; this is definitely for the chocolate lovers out there.

Materials:

No-bake chocolate cake (or cake of choice)
Modelling chocolate
Chocolate coloured and flavoured sugarpaste (fondant)
Pale blue sugarpaste (fondant)
Royal icing (both white and green)
Royal icing blossoms

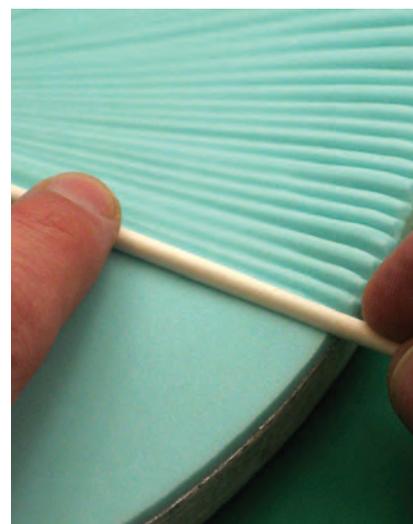
Equipment:

Rolling pin
Small sharp knife
White vegetable shortening (Crisco®)
Sugar shaper (craft gun)
Piping bag and adaptor
Piping nozzles numbers (PME 1, 2, 3, 44, 13, 51 or Wilton 1, 2, 3, 362, 32, 66)
Round cookie stick
Oval cake board
Easter egg pan (optional)



Step 1.

Cover an oval cake board, suitable for the size of your egg, with coloured sugarpaste (fondant) of your choice; I used pale blue as there is definitely a current trend for blue in the sugarcrafting community. Whilst the paste is still soft use a round cookie stick and gentle



pressure to create marks in the paste to represent the pleats of fabric. Don't worry if the centre of the board is messy as you will be removing that piece of paste anyway.

Step 2.

Once you are happy with the effect on your board use a sharp knife to trim the excess from around the edge of the

board. Then using your egg pan or a paper template as a guide cut out the paste in the middle of the board. Now onto the cake itself, as I said I used a no-bake chocolate cake set into an egg shaped cake pan but there is no reason



this could not be recreated using a baked cake. If you are not able to obtain an egg shaped baking pan (mine is from Wilton®) then maybe it's time to reach for a knife and get carving. I firstly covered my egg in a 50/50 mix of modelling chocolate and chocolate flavoured and coloured sugarpaste (fondant), the sticky nature of this paste meant that I didn't need any buttercream to adhere the paste to my egg. Once your egg is coated place it into the recess on your cake board.

Step 3.

Prepare the remaining amount of 50/50 mix for your sugar shaper (craft gun) by adding some white vegetable shortening (Crisco®) and kneading it well, this will soften the paste so that it will smoothly go through the apertures of your choosing.



Step 4.

Extrude pieces of the 50/50 mix using the thicker aperture and carefully lay them across your egg. Due to the sticky nature of the paste you will not require any edible glue as gentle fingertip pressure will stick them in place. To



ensure I got even spacing I used the cookie stick as a width guide for the rows. Don't forget at the end of each row to use a sharp knife to cut off any excess and gently press the line ends to the bottom edge of the egg.

Step 5.

Once you have completed your lines in one direction repeat the process in the other direction taking care to make sure that your lines are evenly spaced and at a ninety degree angle to your first layer. Take a step back and look at your egg; this will help you better judge the overall look of your latticework.



Step 6.

Repeat the process of extruded lines of paste, however this time use the smaller aperture and when spacing your lines lay the thinner lines directly in line with the layer below and between them. You will then have twice as many lines on your egg and the spacing will be narrower giving a more delicate



look to your finished egg. Your egg is complete once you have two layers of thicker lines (one in each direction) and two layers of thinner lines (one in each direction).



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Step 7.

Fill a piping bag, fitted with an adapter and a large star nozzle (PME #13 or Wilton #32), two-thirds full with soft-peak royal icing. Pipe a row of barrels around the bottom edge of your egg taking care not to dislodge any of your extruded lines.



Step 8.

Exchange your nozzle for a smaller star nozzle (PME #44 or Wilton #362) and pipe C scrolls onto your barrels; these are then finished off with #3, #2 and #1 over-piped linework.



Step 9.

Make up a small amount of soft-peak green royal icing and fill a piping bag two-thirds with it; the piping bag should be fitted with a leaf nozzle (PME #51 or Wilton #66). Using royal iced blossoms of your choice pipe leaves onto the piped border and attach your blossoms as desired.



Finishing touches:

All that is left to do is to attach some complimentary ribbon around the edge of your cake board using double sided tape. For my project I created a little pastillage plaque for the top which I finished with some simple plunger blossoms and a stencilled inscription. However how you say 'I love you' can take many forms so get creative when it comes to an inscription.

Most of all have fun, I did. Sometimes inspiration can be found behind us so looking back isn't always a bad thing. 🍷

