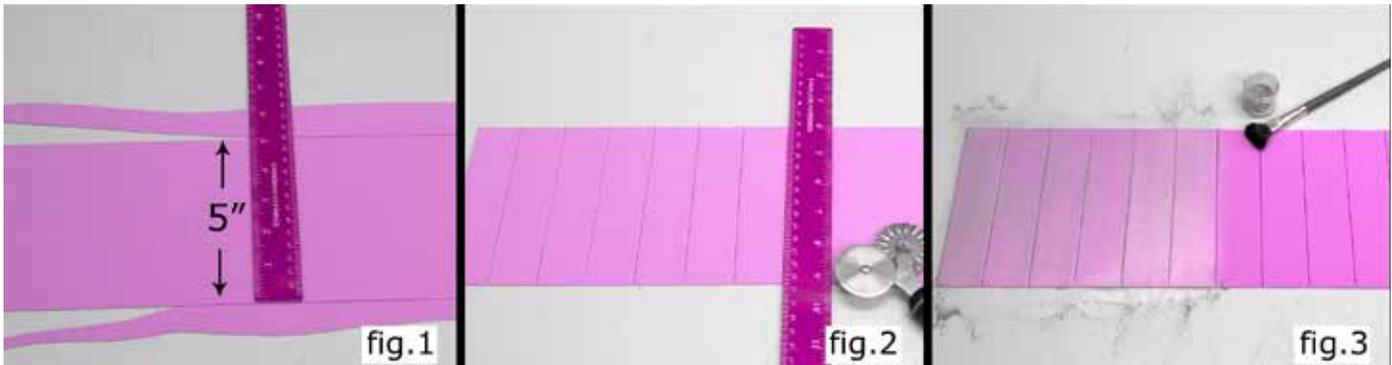


# Gorgeous Gift Box with Bow

Wayne Steinkopf, Swank Cake Design, Cary, NC

## Tylose Gum Glue

Mix 1 tsp. Tylose powder (or CMC) with ½ cup hot water. Stir. Don't worry about the lumps at this point. Let rest 20 minutes. Stir again, to work out the lumps. Let rest again for 20 minutes. Adjust more or less water as needed for desired consistency. Alternately, you may cover your container and let it sit overnight and all the Tylose will dissolve. This will make a gel like liquid. Store your glue in the refrigerator when not in use to prevent molding.



1. Roll fondant/gumpaste mix to  $\frac{1}{16}$ " thick and trim to 5" wide. (fig.1)
2. With a pastry wheel, cut 17 strips about 1" wide. These will be your bow loops. I use a ruler for this as it is about 1" wide. (fig.2)
3. Brush tops of loops with super pearl for a nice sheen. (fig.3)



4. Moisten edges of bow loops with water or edible glue of your choice and wrap around dowels that have been covered with parchment paper. The loops should be fairly loose. You will put 6 loops on each of the two 1" dowels and 5 loops on the  $\frac{3}{4}$ " dowel. (fig.4)
5. Pinch ends of loops to a point, trim away any bulk with a sharp knife. (fig.5)
6. Hang bow loops to dry. Here I used a plastic shoe box from the dollar store! It doesn't matter what you use as long as the loops hang freely. The time it takes the bow loops to dry depends on your work environment and humidity level. I would let them dry overnight. (fig.6)



### Supplies:

- ¾# 50-50 fondant/gumpaste mix for bow (color of your choice)
- ¾# 50-50 fondant/gumpaste mix for lid (color of your choice)
- 1½# fondant 2 sheets of edible images (should be the same pattern)
- 6" square cake (filling and icing of your choice)
- 10" square cake pad or drum dusting pouch with half cornstarch, half powdered sugar
- 1" diameter dowel, cut into two – 8" lengths and covered with parchment paper
- ¾" diameter dowel, cut into one – 8" length and covered with parchment paper
- ¾" diameter dowel, cut into one 8" length
- Pearl dust
- Silver disco dust
- X-acto® knife or disposable scalpel
- Pastry wheel
- Metal ruler
- Assorted craft brushes
- Edible glue of your choice (Tylose glue recipe included)

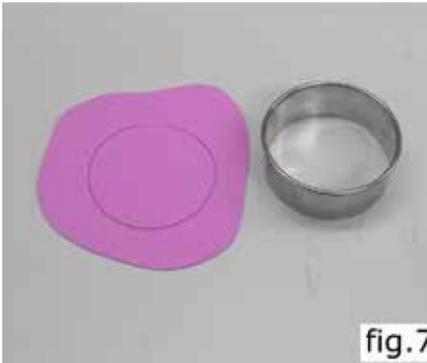


fig.7

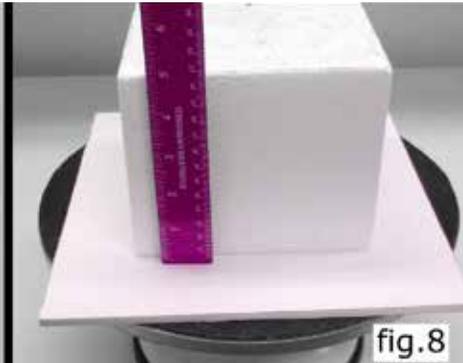


fig.8

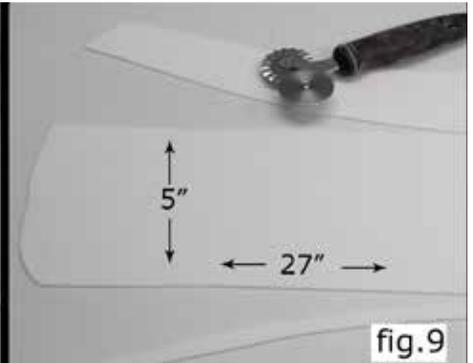


fig.9

- Using the same fondant/gumpaste mix that you used for the bow, roll a piece  $\frac{1}{16}$ " and cut a 3" circle. We will build the bow on this later. Set this aside to dry with your bow loops. (fig.7)
- When your bow loops are dry, ice and fill your cake as you normally would and place on cake pad or drum. Since this is supposed to be a box, I find it looks better if it is taller, so you might want to bake an extra layer of cake, or bake taller layers of cake. Make sure the top of the cake is level all the way around and measure the height of your cake. In this case, my cake is 5" tall. Put your cake in the freezer while you do the next few steps. But don't dilly dally, you want the icing to be cold and firm but not frozen. A frozen cake will cause you other problems later. (fig.8)
- We are going to cover this cake by wrapping it, so we will need to roll a strip of fondant wide enough and long enough to do this in one piece. This is a 6" square - 6" x 4" is 24" plus 3" for some "wobble" room, so the length of fondant we need is 27". The width of fondant we need equals the height of our cake - 5". Roll a strip of fondant  $\frac{1}{8}$ " thick, 5" wide, 27" long. (fig.9)
- Make sure your strip of fondant is neat and tidy and straight! (fig.10)
11. Powder the surface of the strip of fondant liberally and roll it up tightly on a dowel, but not so tight that you squish or misshape it. (fig.11)
11. Stand your rolled up fondant upright and against the cake. The bottom of the roll of fondant should be flat on the board. Start unrolling the fondant around the cake a few inches at a time and smoothing as you go. (fig.12)



fig.10



fig.11

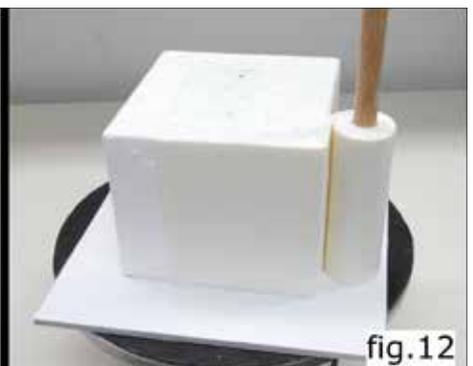
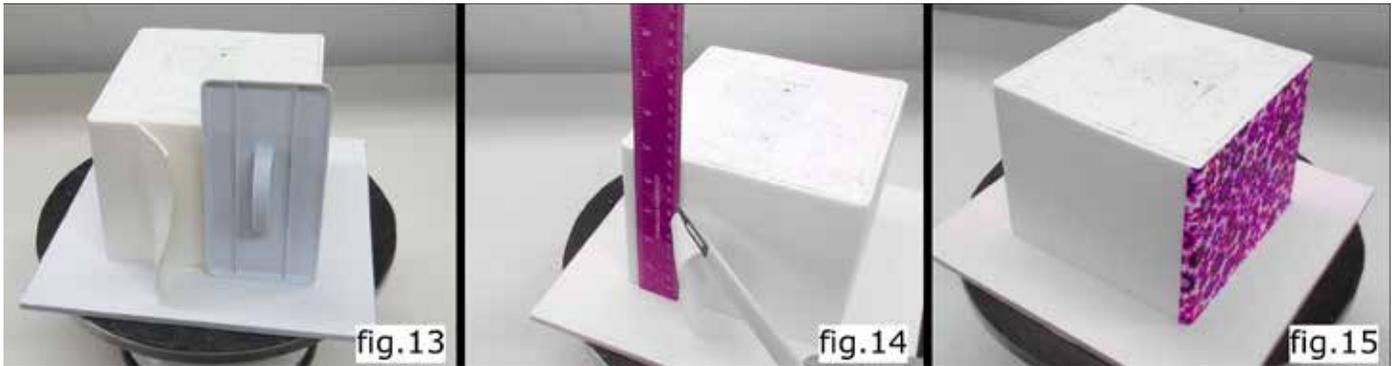
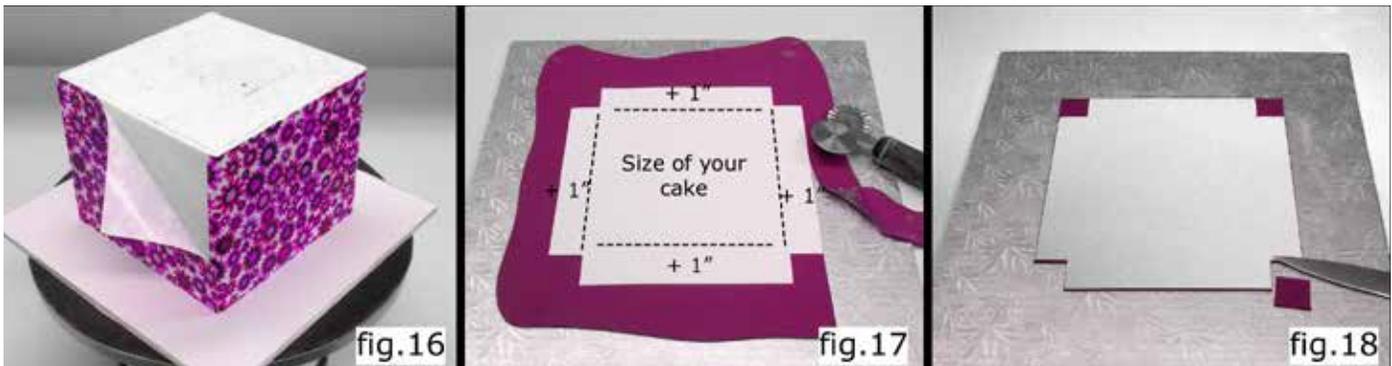


fig.12

(Continued from previous page)



12. After you have wrapped the cake and you are back to your starting point, overlap fondant slightly and trim excess fondant away. You don't need to be neat or careful here, you are just getting rid of the bulk. Make sure fondant is adhered to cake all the way around. (fig.13)
13. Using your ruler as a guide and a disposable scalpel, trim away excess fondant at seam. (fig.14)
14. Carefully cut your edible image sheets in half so you have 4 pieces measuring 8 inches wide and 5 inches high. Now measure the width of your cake. Even though you started out with a 6" cake, you added icing and fondant, so it is probably wider than 6" now. Whatever that measurement is, add 1" and trim the width (8" measurement) of your edible image to that measurement. You will need a form of glue to get your edible image to stick to the fondant. I prefer to spray the fondant with water through my airbrush or spritz bottle. Whatever form of glue you use, be sure not to get the fondant too wet, it will break down your edible image. Peel away backing from edible image and center it over the side of your box with the seam, letting it rest on your cake board and lining it up along the bottom. Wrap the sides around and use your fondant smoother to be sure it has adhered. (fig.15)



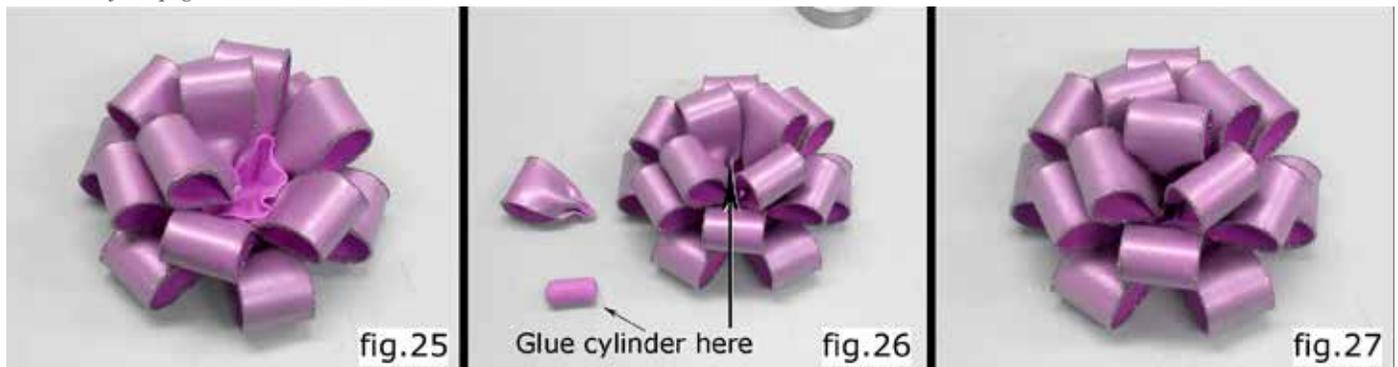
15. Repeat process for remaining 3 pieces of edible image, except make sure your seams are on the corners of the box. When you get to the last piece of edible image, you will want to measure your box and cut it to that exact measurement, so it does not wrap around the box and all four seams of your edible image are on the corners of the box. Refrigerate your cake. (fig.16)
16. You will need to make a pattern for the lid on your cake. To do this, measure the distance across the top of your cake. Again, you started with a 6" cake, but it is likely a bit larger now. Take that measurement and add 1" to each side and cut a square pattern that size. Then cut a 1" square notch out of each corner. Roll your fondant/gumpaste mix to  $\frac{1}{16}$ " inch that is a little bigger than your pattern. Powder underside liberally and transfer to a "working" board that is bigger than your pattern. Place your pattern on top and cut out with a pastry wheel. (fig.17)
17. Cut away corner notches with the tip of a knife. Place in freezer for 5-10 mins.(fig.18)



18. Remove cake from refrigerator, remove lid from freezer and place on top of cake. Make sure it is centered on the top of the cake. Pick it up, look under the flaps of the lid. You will have about a minute to play with it until it starts to soften. Once it is centered, leave it be until it REALLY starts to soften. Just a couple of minutes. (fig.19)
19. Once the lid has warmed up a bit, start bending the flaps of the lid down over the top edge. If the lid starts to crack, it's still too cold. Leave it be until it is a little warmer. Use a fondant smoother to help get a sharp edge along the top edge of the lid. Use a little edible glue to seal the corner seams. Make sure the bottom edge of the lid is straight. If it is not (and occasionally, it is not) use your ruler and scalpel to straighten it out. (fig.20)
20. Assuming your bow is dry and if you want to add some sparkle to your bow (who doesn't like sparkle?), pour some disco dust on a piece of paper, brush some glue on the edges of your bow loops, and dip in the disco dust. When you are finished with all your bow loops any leftover glitter can be returned to the pot. (fig.21)



21. Roll some fondant/gumpaste mix to  $\frac{1}{16}$ " and cut a  $2\frac{1}{2}$ " circle. Using Tylose glue, glue this circle in the center of your dry 3" circle. Use the Tylose glue sparingly. (fig.22)
22. Apply a thin layer of glue to the top of the  $2\frac{1}{2}$ " circle (did I say use this glue sparingly). Start attaching the bow loops from the 1" dowel evenly around the circle. You should use 6 loops here and if you didn't use too much glue, the loops will grab ahold like super glue. If they slide around at all, you probably used too much glue. (fig.23)
23. Roll some fondant/gumpaste mix to  $\frac{1}{16}$ " and cut another  $2\frac{1}{2}$ " circle. Glue this circle to the center of the first row of loops. Apply a thin layer of glue to the top of the  $2\frac{1}{2}$ " circle and start attaching a second row of loops (also from the 1" dowel). Try to position the loops in between the first row of loops. You may need to wiggle them around a bit to get them to fit. (fig.24)



24. Roll some fondant/gumpaste mix to  $1\frac{1}{16}$ " and cut another  $2\frac{1}{2}$ " circle. Glue this circle to the center of the second row of loops. Apply a thin layer of glue to the top of the  $2\frac{1}{2}$ " circle and start attaching a third row of loops (from the  $\frac{3}{4}$ " dowel). (fig.25)
25. This row will only contain four loops. Try to arrange them as pictured, but how you get them in there will depend on how tight the first two rows of loops were. Make a small cylinder of the fondant/gumpaste mix and glue it down in the center of the four loops. (fig.26)
26. Put some glue on top of the cylinder and take your last loop and push it down into the cylinder. If this loop sticks up too far, you may need to trim some of it off, so it sits snugly down in the middle of the last four loops. (fig.27)



27. Apply a little glue to the top of your cake in the center and place the bow on. Now see how much easier that was to create the bow OFF of the cake?! (fig.28)
28. If you want to add a tag to the gift box, print out appropriate message on an icing sheet with an edible printer. Apply to a thin piece of fondant or gumpaste using a spritz of water or a LITTLE Tylose glue. Cut it out in the shape of a tag, using a pastry wheel. (fig.29)
29. Apply the tag to another piece of fondant of a contrasting color. Cut out around the tag, leaving an  $\frac{1}{8}$ " border of color around the tag. Let the tag dry and glue it to the lid of your gift box cake! (fig.30) 🍷

