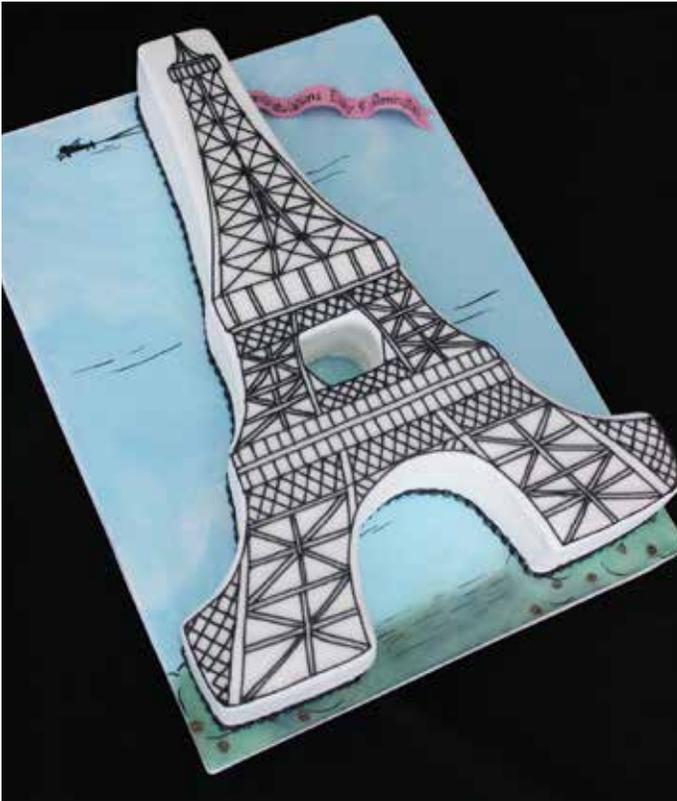


2-Dimensional

Eiffel Tower Cake

Melanie Judge, Tampa, FL



Step 1: Start with three different balls of fondant – white, light blue, and medium blue. Knead the balls together using the pull and fold method (stretch the fondant as if you were pulling taffy and fold it back over on itself.) Repeat until the fondant is marbled but the colors haven't blended too much.



Step 2: Roll the fondant into a rectangle large enough to cover the 19" x 14" cake drum. As you are rolling, you'll notice the striations in the fondant changing. Once you reach the correct size, flip the fondant over and check the back.



You might like the marbled pattern on the underside of your fondant better than the top. Here, the top of my fondant looked more like swirling, wispy clouds so I kept my fondant right-side-up.

Step 3: Spread a very thin layer of shortening on top of the cake board and apply the rolled fondant. Trim around the edge of the board.



Supplies:

- Two 19" x 14" cake boards
- White fondant
- Blue gel color
- Fondant smoother
- Shortening
- Large rolling pin
- Dusting pouch filled with powdered sugar
- Petal Dusts: I used sage, forest green, hunter green, apple green, watermelon, cranberry, Tahitian sun, and pumpkin
- Black airbrush color
- A small/medium paintbrush for dusting
- A very thin paintbrush for painting details
- Two 9" x 13" cakes, baked and cooled
- Serrated knife
- White buttercream (for icing the cake)
- Small angled spatula
- 19" x 14" cake drum
- 1/2" ribbon for trim around cake drum
- Glue stick
- Black buttercream in piping bag with tip 2

Step 4: Using your small/medium dusting brush, brush sage green petal dust onto the bottom portion of your covered cake board.



Dip the brush into the dust and blot it on a paper towel before moving to the cake board. This will prevent creating a spot saturated with color. Apply the dust in a circular motion to emulate the bushes, trees, and grass that you might see at the base of the Eiffel Tower.

Step 5: Now let's apply some shadowing. If you picture a clock, we will only be applying forest green from about 10 o'clock to 4 o'clock. This will break up the greenery and start to outline our bushes.



Step 6: Now brush apple green on the remainder of the clock to highlight the bushes. As a final dusting step, I like to lightly brush hunter green over the entire green area to achieve more color blending.



Step 7: Using a Viva® paper towel, gently blend the greens by lightly rubbing in a circular motion.



Step 8: Add some flowers to the bushes using the cranberry, watermelon, Tahitian sun, and pumpkin petal dusts.



Step 9: Using your thin paint brush and black airbrush color, paint the details on your flowers and bushes. Use the glue stick to adhere ribbon around the outer edge of the cake board. Allow cake board to dry overnight.



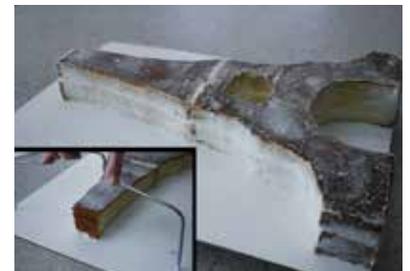
Step 10: When I carve cakes, I like them to be frozen because they are much easier to handle and carve. After they are frozen, crumb coat them and then "sketch" the carving. To do this, very gently draw your carving through the buttercream (not actually cutting the cake) with your serrated knife. If you make a mistake, use the back of your knife to quickly re-smooth the buttercream and then re-sketch.



Step 11: Once you are happy with your sketch, carve the cake with a sharp serrated knife. Frozen cake tends to carve more easily. Always save the cake scraps until the cake is completely finished – you never know when you might need a small piece for a repair, and it would be such a bummer if you'd just thrown it all away!



Step 12: Torte and fill the cake. Remove the middle cut-outs of the Eiffel Tower, and crumb coat the entire cake.



Step 13: Trim the cake board snugly around the cake. Ice and smooth the cake, and transfer to the pre-covered cake drum.



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Eiffel Tower Cake (Continued from page 7)

Step 14: I added a few more things to my cake board. Using the black airbrush color, I painted a few wind lines and a plane silhouette. The plane was pulling a fondant banner that read congratulations to the newly married couple.



Step 15: Now, we add the details to the Tower! I chose to pipe with a very deep charcoal buttercream using a tip 2. (HINT: Mix the black a day in advance. The color will deepen overnight, allowing you to use less dye.) Whenever I am creating a replica of something, I keep my iPad open to the image right next to me. For this cake, I did a Google search for "Eiffel Tower" and found a few images I could work from. Choose the one you like best and GO! The design of the Tower can be quite intimidating upon first glance, but take a minute to really look at the patterns. You'll see lots of squares filled with X's, rectangles, and straight lines. Nothing too difficult! I broke the Tower up into 3 parts and piped in sections – bottom, middle, and then top. Since the Tower is symmetrical, I also went back and forth constantly from left to right to make sure I was following the same pattern on both sides.

Of course, your cake may not be the exact shape, to scale, as the real Tower. That's ok! Odds are, your client will not compare each piece of the real Tower to your icing drawing. If you find yourself with extra space, fill it with a pattern you've seen elsewhere on the Tower. If you run out of room for a section, leave it out. I'm sure very few of you saw the picture of my Eiffel Tower cake and immediately noticed where I "ad libbed." (And believe me, I did.)

While you are piping the details, use a slightly damp paint brush to straighten stray lines or tap down points. However, be careful not to introduce too much water to your cake. Many of us have encountered bleeding from black to white icing. The culprit is moisture! Allow your iced cake to crust well before piping the details and make sure your brush is only slightly damp when correcting errors. 🍷

