

Pink Cake

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BATTENBERG SIDE DESIGN TUTORIAL

STEP 1: Using your preferred method, transfer the side design to the cakes, (small design on the 6" tier, larger design on the 8" tier).

Pin the design to the cake, and using the bone tool or a toothpick, transfer the design on the freshly covered cake.

TIP: When securing the pattern to the cake, insert the pins on the design line, as it will be covered with the sugar tape.



STEP 2: Roll the sugar paste to a 2 or 3 in the pasta machine (approx. 1/8").

Cut strips 1/4" wide, approximately 5" long, (sugar tape) and place them in the large zip lock bag to keep them from drying. Keep sugar tape under plastic (a zip lock bag works well)



STEP 3: Brush a thin line of gum glue on the transfer impression, starting with the center design.



STEP 4: Apply the first sugar tape, leaving a tail at the tip and bottom of the design.



STEP 5: Apply second sugar tape overlapping the tails at top and bottom.

With the craft knife, miter both the top and bottom of the design.

Remove excess paste.



STEP 6: One petal at a time, while your sugar paste is still fresh, follow the outer edge with the stitching wheel.



STEP 7: When all the designs are on the cakes, start piping the connecting bars with royal icing, using a Size 0 piping tip.



BATTENBERG 3D FLOWER TUTORIAL

STEP 8: Place the petal patterns in the small zip lock bag.

Following the pattern, shape the petals on top of the plastic bag, mitering the top and bottom of the leaves. Use a little water or gum glue at top and bottom intersections to glue together.



STEP 9: Draw a stitching line along the outer edge of the leaves while the sugar paste is still fresh.



STEP 10: Carefully place the petals in the former to dry.

Make 5 small and 5 large petals.

Let dry overnight.



STEP 11: When the petals are dry, brush the back with gum glue or piping gel and press a square of bridal veil against it. Let dry on former.

When the gum glue is dry and the bridal veil is secure, carefully trim all around the petals.



Supplies and Equipment:

- Styrofoam™
- Round dummies – 1 each 6", 8" and 10", freshly covered in fondant in your color choice. (for this cake I used Albert Uster™ (AU) Peony Pink Massa)
- 1 – 14" round cake drum covered in matching fondant
- Enough fondant to cover your cakes (dummies) and cake drum
- White sugar paste ($\frac{2}{3}$ fondant, $\frac{1}{3}$ gumpaste, both from AU)
- Pink sugar paste (add 1 tsp Tylose to 1 pound of peony pink fondant)
- About $\frac{1}{3}$ cup royal icing
- Piping gel
- Gum glue
- Rolling pins (1 small and 1 large)
- Small spatula
- Craft knife or paring knife (I use a disposable scalpel)
- Stitching wheel
- Small brushes (for water, gum glue and piping gel)
- Ball tool
- Transfer tool (awl, corsage pin or toothpick)
- Strip cutter (use your favorite)
- #0 piping tube
- Parchment triangles (to make piping bags)
- Foam pad
- Former (or small bowl to shape your petals and flower)

STEP 12: When the back of the leaves are dry, trim the bridal veil.



STEP 13: After the petals are dry, pipe the connecting bars in royal icing with a piping tip 0. Let dry.



STEP 14: When the icing is dry, it's time to assemble the flower.

First, make a gum paste ball about the size of a small cherry. Flatten it to make a disc about $\frac{1}{8}$ " thick.



Place this disc in the center of the former (with a little corn starch under it to prevent sticking) and glue the 4 large petals on it, using gum glue or melted white chocolate. Let dry.

Repeat with the small petals atop the 4 large petals. Place another flattened disc or your favorite molded button in gum paste, in the center.

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3D BRUSH EMBROIDERY TUTORIAL

STEP 15: Transfer your design with your favorite transfer method.

STEP 16: While the fondant is still fresh, with a sharp paring knife (or thin-bladed knife) cut around selected areas of the designs (petals, leaves).



Do not make deep cuts, just deep enough to raise the thinnest layer of fondant, holding your knife as flat as possible against the cake. Gently lift the cut areas and let dry.

STEP 17: When cut relief is dry, start the brush embroidery.



Add 1 tsp clear piping gel to 1 cup of full peak royal icing (to slow the drying time).

Starting with the design farthest out, outline the very edge of the first petal.

Do not outline more than one (petal) at a time. Apply more pressure to the piping bag as you work towards the center of the petal. Brush the icing towards the center of the flower with a damp brush, leaving the icing thicker on the outside edges of the petal. An attractive effect can be achieved by leaving the icing thicker where petals overlap. When the icing is dry, complete the design (i.e. centers, stems, etc.). Pipe stamens with a #0 tube and small dots.

STEP 18: When all the brush embroidery is done, and before the icing dries, gently lift any collapsed areas with your knife.

RUFFLED TIER TUTORIAL

TIP: Mark where you want to place the center of your roses. Usually, 4 roses per tier works better. Offset your roses on each tier.

Roll out some sugar paste thin enough to put through the pasta machine. Start at the highest number and run thru to the 2nd or 3rd thinnest number. The thinner your strips, the better your ruffles will look, but it will also be the most difficult to apply.

Until you are used to handling and applying the strips, you best keep them at about 10" in length, and 1" to 1 1/4" wide. The wider your strips, the floppier your ruffles will be.

STEP 19: Apply piping gel to an area a bit bigger than the ruffled rose will cover. This will give the piping gel time to get tacky. The ruffle will adhere better.



STEPS 20-21: Start cutting stripes 1 1/4" wide and approx. 10" long and keep them under plastic.



STEP 22: Frill each long side of the strip with the ball tool.



STEP 23: Fold the strip in half, lengthwise, and start rolling it on itself a few turns, then apply to the cake. This will be the center of the rose and your starting point.



STEP 24: Apply the strips to the cake in a circular manner, pressing inside the fold with your finger or with the end of a brush, making sure the strip adheres to the cake.



STEP 25: Keep adding strips around and around until your ruffled rose either reaches the top and bottom of your cake, or is as big as you want it.



When you are satisfied with the size of your rose, adjust the ruffles, either with your fingers, or the end of a brush. You may insert toothpicks into the cake to help your ruffles stand out. This should not be necessary with shorter ruffles (1" strips), but the wider your ruffles, the more support they will require.

Fill the space between roses with additional ruffles. 🍷