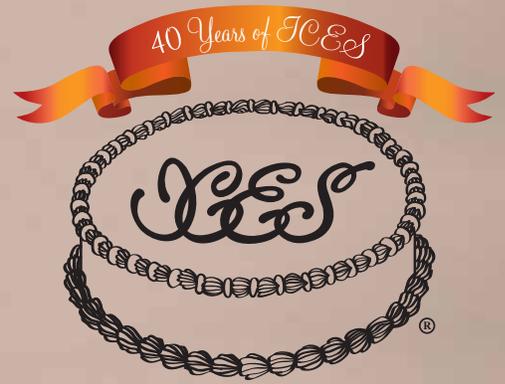


ICES

International Cake Exploration Societé

December 2014 / Volume 36, Issue 3 / 2,832 members



Nirvana Snowman Cake

Holiday Cookie
Tutorial

Holiday Biscotti

Beauty and
the Beast
Inspired Cake



Nirvana Snowman Cake

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Being one of the most traditional methods of cake decorating, the Nirvana method consists of panels and collars made with color flow. Creativity and lots of practice will give you confidence to execute this classic technique.

Materials

8" Round covered in Albert Uster (AUI)
5th Avenue Blue Fondant
14" Round cake drum covered in AUI
5th Avenue Blue Fondant
Acrylic or Masonite boards (for piping pieces on)
Acetate or parchment paper
Templates
Tape
2 recipes Color Flow™ or royal icing--recipe of choice
1 recipe of royal icing
AUI 5th Avenue Blue Gel Color
Scribe tool, Trussing Needle, or small paint brush
Parchment or disposable bags
Wilton tip #2
PME tips #1.5 and #43
Wilton Christmas Tree Cookie Cutter
Small scissors
4mm Black Sugar Pearls
4mm 5th Avenue Blue and Silver Dragees
FMM Multi Ribbon Cutter
FMM Geometric Cutter Set
Patchwork Snowflakes and Stars
Small rolling pin
Gumpaste (white and black)
Royal Icing (white)
Coffee stirrers or similar support



General Outlining Guidelines:

Work from the inside to the outside of your piece. This will make it easier for you to remove any mishaps as well as making it less likely you will accidentally bump into previously piped lines. Outlines are done using a Wilton tip #2.

Top Collar:

Outline inner circle openings (or "cut outs") and outer edge with full strength 5th Avenue Blue Color Flow™ or royal icing.

Fill in collar with flood consistency white Color Flow™ or royal icing. Remember to work both sides of the flooded area to prevent any seams or lines while drying.

Place the collar under a desk lamp for 15-20 minutes for a better sheen. The collar may then be placed in a dehydrator on a low setting (95°Fahrenheit) for several hours. In 24 hours, the collar may be carefully flipped over, the acetate removed, and the collar placed back into the

Julia Cullen, CMSA, started in the sugar craft world in 2006. She became addicted to cake decorating after taking her first Wilton course, later teaching as a Wilton Method Instructor for several years. She earned her title of ICES Certified Master Sugar Artist in 2011. Julia has taught at the INTERNATIONAL SUGAR ART COLLECTION (ISAC) in Atlanta, GA; and continues to enjoy learning and instructing. Her passions include Nirvana, stringwork, and gumpaste flowers. Julia lives with her husband in southern Indiana.

dehydrator to speed drying, but this may still take several hours for thorough drying. This piece will take the longest time to dry.

Bottom Collar:

Outline inside edge in full strength white Color Flow™ or royal icing. This edge must be piped as precisely as possible or you risk having problems with construction later! Outline outer edge in full strength 5th Avenue Blue icing.



Fill in collar with flood consistency white icing, again working both sides of the flooded area to prevent seams or lines. Place the collar under a lamp and then in a dehydrator as for the top collar.

Side Pieces:

The outside edges of each side piece need to be piped as precisely as possible or you risk having problems with construction later!

Outline arched opening and small rectangles in full strength 5th Avenue Blue icing. Outline outer rectangle in white full strength icing.

Fill in side piece with flood-consistency white icing; remember to keep the edges of all flooded areas "wet" while flooding to prevent seams or lines.

Place under a lamp and air dry or put into a dehydrator as for collars. When dry, add the lattice. Remove the side piece from the acetate. Place a fresh piece of acetate over the template, then using royal icing and PME tip #1.5, pipe the lattice pattern, being sure to extend each line slightly beyond the small rectangle of the template. After the lattice is piped, pipe a rectangle outline over the lattice just slightly larger than that on the template. Before lattice piping dries place a side piece on top (using template as a guide) and gently press into icing. Allow to dry several hours.

Construction:

Attach bottom collar to board using royal icing. Be careful of any narrow areas – we don't want to have any breakage!

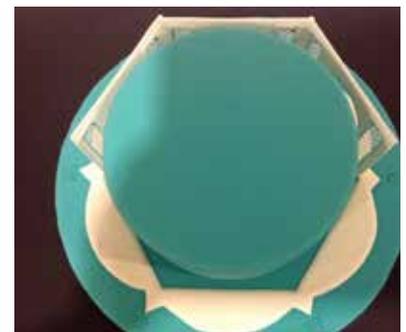
Attach cake to board, being sure to center carefully inside of collar to allow even spaces for each side piece to set. (If using real cake you may want to place cake and then the collar.)

Begin setting the side pieces. Using royal icing pipe a line near the inside edge of the bottom collar. Stand a side piece in the royal icing keeping it as close to the edge of the collar as possible, side pieces should not touch the cake. When nearly dry, I like to pipe the bottom border to help hold it in place using PME tip #43.



Place the second side piece to the right of the first one; be sure to keep it as close to the collar and the first side piece as possible. When nearly dry, add a side seam of shells (or snails) and a bottom border to help hold pieces in place.

Place the third side piece to the left of the first one. If you alternate which side you are working on, it will give each piece just a little more drying time. Continue until all six sides are placed, allowing drying time as needed.



To add the top collar, pipe a very small shell border near outer top edge of the cake. Place the top collar carefully, matching up edges appropriately with sides and points of bottom collar, pressing gently to secure.

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Nirvana Snowman Cake *(Continued from previous page)*

Now, stand on your head and pipe the final border – just kidding! Your position may be a bit awkward though, particularly if you wear bifocals. You will need to pipe a border between the top collar and the tops of the side pieces. This is tricky, so work slowly and carefully – you’re almost done!

Attach the decorations to the top of the cake and to the sides inside the windows using royal icing.

Topper—Snowman and Christmas Tree Snowman



Using fondant or gumpaste, make three balls of descending sizes. My large ball is approximately #13 – 14 using the Nicholas Lodge “Size Guide”. Add two 4mm blue sugar pearls to the center ball for buttons and black sugar pearls on the top ball for eyes.

Make a carrot nose out of gumpaste and attach to head.

Using black fondant or gumpaste cut out a hat brim using the small circle cutter from the FMM Geometric Cutter Set. Take a ball of black fondant or gumpaste (approximately #9 size). Roll into a small log, tapering slightly on one end. Flatten both ends and attach the smaller end to the circle. Add a small 5th Avenue Blue hat band and a dragee, if desired.

The snowman may be stacked as you go (using water, gum glue or egg white) or after the pieces have dried (using royal icing).

Marble a small amount of 5th Avenue Blue and white fondant. Using the FMM Multi Ribbon Cutter cut a strip to use as a scarf (making sure it will go around your snowman’s neck). Using small or spring-action scissors make small cuts to create fringe on the ends of the scarf and attach to your snowman.

Tree

Run white gumpaste thru the pasta machine on #4. Cut out two trees using the Wilton Christmas Tree cutter. Cut one in half and allow pieces to dry.

When dry, attach one half tree to center of the whole tree using royal icing. Allow to dry briefly, then attach second half to opposite side and brace until dry.

Decorate tree using 4mm 5th Avenue Blue and Silver Dragees attached with royal icing.

Snowflakes

Cut out snowflakes using gumpaste and any of the following cutters: PME Snowflake Plunger Cutter Set, Patchwork Snowflake and Star Cutter Set or JEM Angel Snowflake Set. Cut two of each snowflake you choose, cutting one of each pair in half. Allow to dry.

If you choose, spray each piece with lacquer spray and sprinkle with Snow Sparkle. Another alternative would be to dust with Super Pearl dust.



Once dry, attach the two halves, forming a “V”, to the uncut snowflake using royal icing. Be sure the sparkle/dusted side is in front and the plain side to the back. Support halves with small paint brush handles or coffee stirrers until dry. 🍷