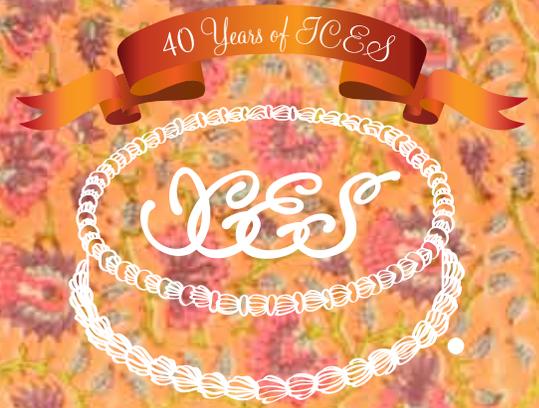


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January 2015 / Volume 36, Issue 4 / 2,730 members



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How To Make a Handbag Cake

Elisa Strauss, New York, NY



One of the things that I find most difficult about making sculpted cakes is thinking of all the elements that need to dry ahead of time. The best thing about this sculpted cake is that nothing has to dry before you start! It is also a great design to embellish how you see fit. Instead of a skull put any favorite number, letter or symbol and you'll still have a very special cake.

Before you start

1. Color the gumpaste chocolate brown to match your fondant color.
2. Cut out the two foam-core boards. The base board should be a long oval with indents to match the shape of your cake design.

What You Need

Cake

Two 9-inch by 13-inch sheet cakes
8 cups Filling

Materials

One pound gumpaste –
I suggest Satin Ice Brand
Food-coloring gels: Buckeye brown,
Coal Black
Shortening (for rolling out gumpaste)
Two pounds of chocolate fondant
Metallic gold dust
Lemon extract
Gold disco dust
Gum glue

Equipment

Templates for cake
Small rolling pin
Lizard Impression mat
(See list for other Marvelous
Molds Used)
Metal ruler
Paring knife or X-Acto™ knife
Palette knife
Stitching tool
Small soft paintbrushes

Two 18-gauge covered wires
Large rolling pin
One 7-inch by 3.5-inch foam core board
shaped to the base of your cake
One 5-inch by 2.5-inch foam core board
(for separator)
Small-serrated knife
Small off-set spatula
3 wooden dowels
Soft tape measure

Marvelous Molds Used

Lizard Impression Mat
Zipper
Large Chain
Large Buckle
Spikes
Vintage Bow

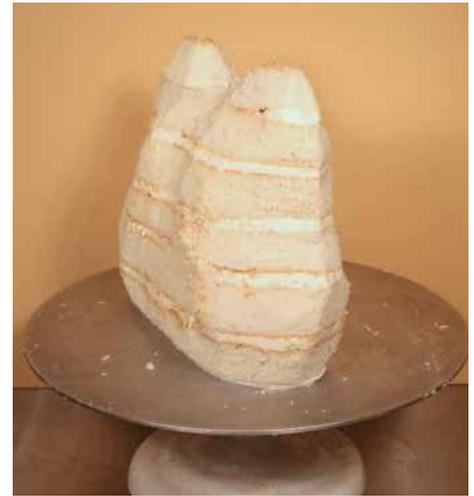
Optional: Cake Base

One 12-inch round cake base (made
from three pieces of foam core
or store bought)
Decorative ribbon
Scissors
White glue

Assemble the cake

1. Bake your cake according to the recipe. Let it cool completely. Chill the cake for at least 20 minutes before cutting it. This will make it easier to cut.
2. Cut six 9-inch by 4-inch rectangles of cake.
3. Place a dab of filling on the larger shaped, oval cake board and place the first layer of cake on top.





7. Now you have a block of cake to carve. Begin carving the edges by trimming with a serrated knife, and sculpt the cake into a handbag shape like the one pictured here. Use the template provided to help you (or create your own template!) If the cake is shifting while you try to trim, freeze the cake for at least an hour before cutting. Cut away any cardboard that is showing with a serrated knife or scissors. When you are done sculpting, the cake should be approximately 7½ inches by 3½ inches at the bottom and 7 inches by 1 inch at the top. The total height of the cake should be about 8 inches.

9. Cover the handbag cake with approximately 2 pounds of chocolate fondant. You will use a method called "piecing the fondant". On a mat covered with some shortening, roll out half the chocolate fondant to 1/8 inch thick. Use the lizard impression mat all over the fondant to emboss the design. Use a template to cut out the general shape of the bag and attach to one side of the cake. If the fondant is too soft, pop it into the fridge for a few minutes to help it firm-up before attaching to one side of the cake; this will also help to keep the impression on the fondant when you smooth onto the cake. If any of the impression comes out of the fondant while attaching to the cake, don't worry the mat is silicone and can bend. You can just "touch-up" areas by reapplying the mat to the fondant.

4. Build the first tier of the cake, filling the layers with ½ inch of filling, and creating a tier with 3 layers of cake and 2 layers of filling. After the third layer of cake is on, push down slightly to secure the layers.

5. Cut 3 dowels to the height of the bottom tier. Insert one in the center and one towards each corner, staying at least 1 inch in from the outer edge of cake. Spread the doweled area with a thin layer of filling. Place the smaller cake board (with rounded edges) on top of the bottom tier.

6. Spread it with a thin layer of filling then build the second tier from three layers of cake, filled with ½-inch layers of filling. When the top layer of cake is on, press down slightly to secure the layers.



8. Crumb coat the outside of the sculpted cake with a very thin layer of filling.



10. Roll out the remaining chocolate fondant to create the other side. Repeat with embossing and cut out the shape before attaching to cake. Use a small brush and a small amount of water on the edges to help them stick together. Pinch the edges together to form a seam and cut away any excess fondant. (Don't worry if it isn't perfect- we will cover it later. Just make sure the fondant is completely covering the cake, no air pockets or holes!)

How To Make a Handbag Cake

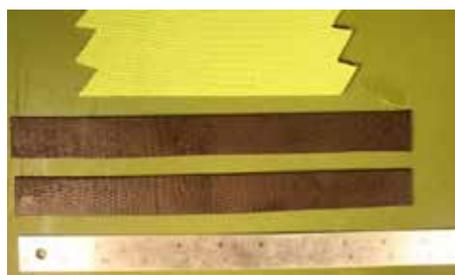
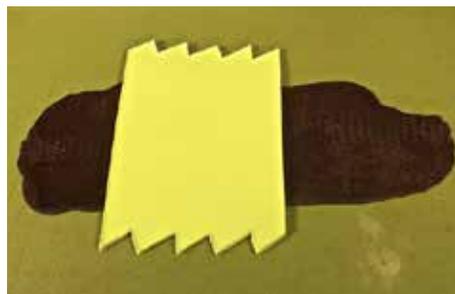
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11. At this point I'd glue the cake to the cake base if you are using one. Either use Royal Icing or non-toxic glue. And if you are traveling far, I'd add a center dowel too!

12. Next form the handle. Take the two covered wires, twist them together to make them stronger, you can wrap with some floral tape to make as smooth as possible. Curve to create a handle shape and then stick each end into the cake where the handle ends will be.

13. Roll out some gumpaste to approximately 1/8" thick, large enough to accommodate two strips that will be 10" x 1". First emboss the lizard design onto the gumpaste and then cut the two strips to size, 10" x 1". Apply some gum glue to the back of each strip and apply the strips around the wire "handle". Add stitching to both sides along the edges.

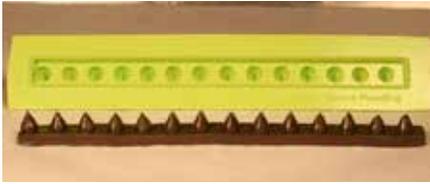


14. Using the gumpaste, create a zipper and zipper pull, either using a zipper mold or by hand. Attach to the cake with a small amount of gum glue. Paint the teeth of the zipper with a mixture of lemon extract and gold metallic dust. Paint the zipper pull and attach with a small amount of gum glue.



15. Create the spike piping for the sides of the handbag. I use a spike mold* and made 2 strips using the gumpaste. Attach strips to cake using small amount of gum glue and create stitching along the sides using a stitching tool (a.k.a. tracing wheel). Use a small brush to paint the spikes gold.

*To learn how to use the spike mold watch a FREE Video on my YouTube Page: [Confetti Cakes](#)



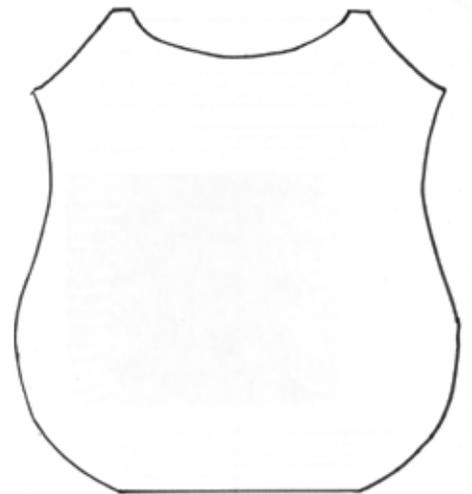
16. Create two large buckles and one large chain using the appropriate molds. I added stitching details to the buckles. Paint the buckles and chain gold. Attach all three elements with gum glue, one buckle on each side of the cake and the chain centered along the handle. Create two tiny tabs out of gumpaste to attach to the ends of the chain approximately 1/4" wide, it makes it look like the chain is sewn onto the handle.



17. Add a symbol that you desire to personalize the cake! Here I added a skull created out of gumpaste, brushed with gum glue and sprinkled with gold disco dust. After brushing away the excess dust, I let it sit for about 10 minutes and then attached to the cake with some gum glue. Then added a Vintage Bow to give the "girl" some extra panache.



18. Use white glue to attach a decorative ribbon around the cake base.



Templates for Handbag and Skull

For a FREE tutorial on BASICS FONDANT TECHNIQUES visit Craftsy.com

To learn how to make other handbag cakes, sugar shoes and sculpted dog visit my Craftsy.com classes. Use this special link for 50% OFF: www.craftsy.com/ext/ElisaStrauss_postcard

For more cake decorating instructions and yummy recipes Elisa has two cookbooks: *The Confetti Cakes Cookbook* and *Confetti Cakes for Kids*.

YouTube Channel:
<https://www.youtube.com/user/ConfettiCakes>

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