

ICES

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Important Dates
to Remember
for the ICES
2015 Convention
and Show



Fantasy Flower Cake

Wayne Steinkopf, Cary, NC



1. Using an offset spatula, spread pearlized Cake Lace onto the "Fantasy Flower" mat. For best results, keep spatula flat and spread lace mixture in a "padding" motion to reduce the possibility of air bubbles. For each flower I will be using 10 petals - 5 larger petals and 5 smaller petals. I like the look of skipping a size between the petals. I will not be using the leaves for this project.

2. Using a light, but firm touch, clean excess lace mixture from mat using a straight edge icing scraper or bench scraper. Make sure whatever tool you use is not sharp, so you don't damage the mat. It may take some practice to get the hang of exactly how much pressure to use. Allow lace mixture to air dry for about 4 to 6 hours OR you may put your mat in your oven on the lowest temperature your oven will go for 15 to 20 minutes (usually 150f - 170f). If you choose to dry your lace in the oven, do a test first on a small portion of the mat to see how it performs in your oven. If you don't achieve desired results, your oven may be too hot even at the lowest setting. If this is the case you may need to heat up your oven then turn off the heat or even leave the door cracked when drying the lace.

What You Will Need

Fantasy Flower Cake Lace Mat
Silver Pearlized Cake Lace
White Original Cake Lace
Offset spatula
Plastic icing scraper
Piping bag with #3 tip
26 gauge or thinner floral wire
Floral tape
Seasonal berry pick
Blue Disco Dust
Clear Alcohol
Silver Luster Dust
Piping gel
Fan brush
Pearlized silver crystal sugar
Cake covered with fondant



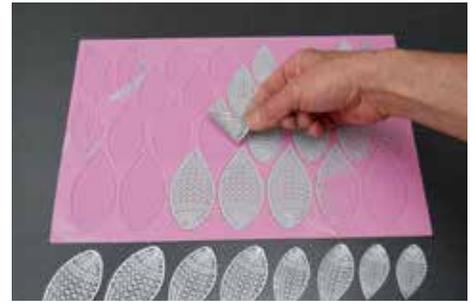
3. Once lace is dry remove from oven if that was your method of drying and allow to cool for a few minutes. Make a batch of original white Cake Lace according to package instructions. In a separate bowl, mix 2 parts of the pearlized Cake Lace with 1 part original white Cake Lace. Doing this creates a "hybrid" Cake Lace that is not as firm as the pearlized Cake Lace and not as flexible as the original Cake Lace.



4. You will notice that the first layer of pearlized Cake Lace that you applied to the mat has shrunk and recessed a little. Also the pearlized Cake Lace tends to release from the mat very easily. If the first layer of cake lace has come loose from the mat be sure to press it back in place before applying the next coat. Using the same method in step one, apply a coat of the "hybrid" Cake Lace mixture to the mat.



5. Clean the mat with your scraper in the same manner that you did in step two. You should work fairly quickly when applying the second coat of lace mixture because it will soften the first layer if you take too long and will be difficult to clean up thoroughly. Let air dry for 4 to 6 hours or return to oven at the same temperature as previously. The second coat may take a little longer to dry than the first coat.



6. When the flower petals are completely dry you should be able to peel them off the mat easily with no resistance. If they don't release from the mat easily, then they just need to dry a little longer. Remove all the petals from the mat and set aside.



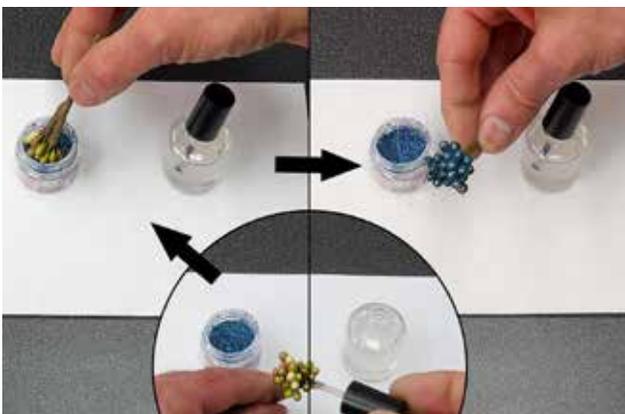
7. Put a number 3 tip in a piping bag and fill with the same color pearlized Cake Lace that you used for the petals. To give the petals support I am using a gauge 26 wire. You could certainly use a thinner wire as the petals weigh almost nothing, but you probably don't want to use a thicker wire. Lay the wire down on the backside of the petal (non shiny side) so that it goes from the base of the petal to just shy of the tip. Pick up the wire at the base of the petal – you will use your fingers as a guide in the next step.



8. Insert the wire into the piping bag through the tip all the way to your fingers. Slowly pull the wire out while squeezing a small amount of Cake Lace onto the wire. It shouldn't be too thick – just enough to coat the wire.



9. Lay the wire on the backside of the petal. Repeat this process for the remaining petals. Allow to air dry for about 4 hours or return to the oven for 15 minutes.



10. For the center of my flower I used a seasonal berry pick I found at the craft store. Since this is a fantasy flower, it didn't need to be a particular size or shape, plus it was already wired and would provide the perfect foundation when assembling my flower later. Start by applying some glue to the berries – be sure to cover the entire surface. Dip the berry pick into a pot of disco dust and shake off excess on a scrap piece of paper. I do this so I can put the excess back into the pot easily. Viola – instant, sparkly fantasy flower center!

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Fantasy Flower Cake

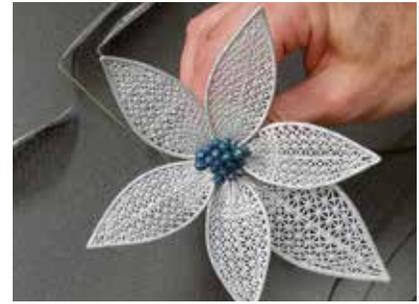
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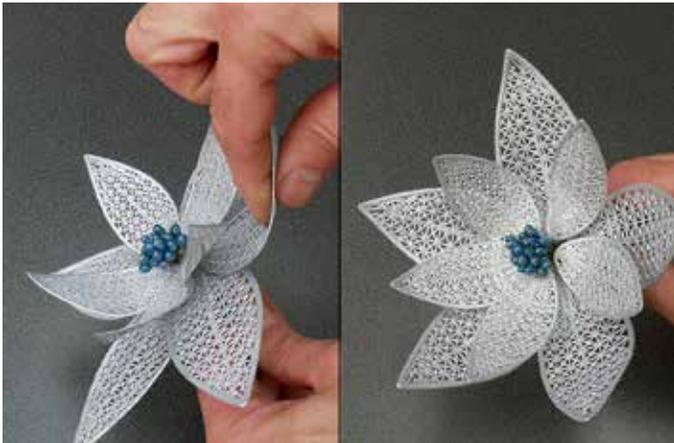
11. Bend all of your flower petals to a 90 degree angle at the base of the petal. Start building the flower by attaching the 5 smallest petals to the center with floral tape. I cut my floral tape in half lengthwise to reduce bulk. Don't forget to stretch your floral tape as you go to activate the glue. Once you get one petal on you can use one piece of tape to attach multiple petals.



12. Be sure to space your petals around the center evenly, making a "star" shape.



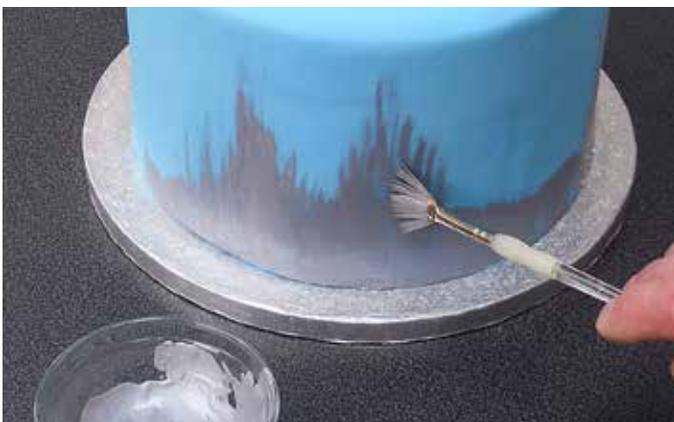
13. Attach the second row of petals around the center, below the first row. These will be your larger petals and you should place them between the petals of the first row.



14. When all the petals are attached to the center you can bend and curl them to give them some life and personality!



15. Cover your cakes with fondant. To achieve this color I used equal parts Satin Ice blue and white fondant mixed together with a few drops of Americolor Deep Pink gel added. I think I wanted a periwinkle, but this is what I ended up with and I liked it! Mix some silver luster dust with a clear alcohol to make a paint. Not too thick but not too thin – you will discover the right consistency when you start painting. I prefer to use Everclear for this since it dries quickly, but you could use Vodka or lemon extract.



16. Using a fan brush, paint your cake using upward strokes starting at the base. I wanted an icy, wintery feel for this cake, so I pictured upside down icicles for the design. Do you see it? This is not a perfect technique, but if you are not confident in your painting skills, practice on a scrap piece of fondant so you can see how the paint behaves and how thick or thin you want your paint to be.



17. Next, mix some of the same luster dust with some watered down piping gel. This will act as our glue to attach the sugar in the next step. This mixture will be considerably thicker than the paint you made previously. Apply the piping gel mixture around the base of the cake with your fan brush (or anywhere you would like your sugar to stick to). Note – this mixture will dry with a sheen to it, so make sure you only put it where you plan on putting your sugar.



18. To continue the “icy” theme I am using pearlized silver crystal sugar, but you can use white or clear as well. Put some sugar on a small plate and using your hand pat it around the base of your cake where you applied the piping gel mixture.



19. Repeat process for the top tier and stack your cakes. I didn't feel this design needed a bottom border around the tiers, but you may add one if you wish.

Wayne Steinkopf, with Chuck Hamilton, is co-founder and co-owner of Swank Cake Design, a contemporary cake studio/school in Cary, North Carolina.

With no formal pastry training and only a background in auto body repair, Wayne's career in cake decorating began in 1988 at a grocery store! 20 years later, after several jobs at commercial bakeries, Wayne finally grew tired of the artistic limitations of working for someone else and decided to start his own business. In 2008, with the help of his friend Chuck, they opened a small cake studio, one that specializes in modern decorating techniques and chic designs. In 2011 they expanded their business to include a cake decorating school. 2014 started a new chapter in their ever evolving business as Swank Cake Design shifts the focus to education and retail sales of cake supplies exclusively!

Swank Cake Design has always been in high demand for wedding cakes from the most discriminating brides in their region, and for their fun and informative classes from fellow cake decorators. Wayne and Chuck are highly sought after by sugar enthusiasts outside of their region as well, traveling the county several months out of each year, bringing their popular classes to cake shows and other bakeries or schools for students who can't make the trip to North Carolina.

Wayne, Chuck, and their business, Swank Cake Design, have been featured on: TLC's Fabulous Cakes and Ultimate Cake Off, as well as Cake Wrecks ~ Sunday Sweets, The Knot, Style Me Pretty and has been consistently voted “Bride's Choice” on Wedding Wire.



20. I made a total of three flowers, one larger one, and two smaller ones. Arrange the flowers on the front of the cake in a cascade with the larger flower in the middle. Remember when inserting wired flowers into your cake to put the stem of the flower in a snug fitting straw first to protect the cake and whoever will be enjoying your creation! 🍷