

# Tree Trunk Cake

Melanie Judge, CMSA, Land o Lakes, FL



1. Ice cake with buttercream and top with a round disk of brown fondant the same size as the cake. Using a Dresden tool, score the fondant disk in a circular pattern to resemble annual growth rings on a tree trunk.



2. Arrange lumps of fondant around the base of the cake and smooth the edges so they slope naturally down to the cake board and against the cake. These will be covered with fondant so don't be overly concerned with how they look or the color you use.





3. Create a marbled look with varying shades of brown fondant. Roll it into a sheet, approximately the height of the cake plus 5 inches. The width is not important as you can add pieces later without a noticeable seam. Press the sheet against the side of the cake, and smooth it down over the lumps of fondant on the board.



4. Using modeling tools, score the fondant to add texture and character to the tree bark.



5. After the sides have been scored to your liking, press down around the top edge of the bark to add texture there too.



6. Roll another sheet of marbled brown fondant and place it on the cake in the same way. Repeat steps 2-5 until the entire cake is covered with textured fondant. Since you are texturing the fondant, the seams between fondant sheets will be camouflaged.



7. To add a knot or growth point to the trunk, add a lump of fondant to the side. Texture this lump the same way, allowing the fondant to pull and blend into the bark of the trunk.



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8. Now we'll add depth, color, and life! I happen to love these colors from Ruth Rickey's petal dust line, but any dusts you have will work.



9. Start by using a dry brush and adding an ivory dust to the areas on your trunk that stick out the most. Those will be the ones to be hit by the light the most so you want to highlight them. Then go back and darken the areas that have the deepest grooves with a deep brown color. These are in the shadows so we're just enhancing those shadows.



10. Go back with your mid-tone browns and randomly add color to the trunk. You can see here, I used these mid-tones to bring out some more shadows around the roots and the deepest grooves. Also, paint large areas with a warm brown dust to bring the trunk to life.



11. Last, go back with a very dark brown and forest green color to give the trunk character. Follow some of the lines scored into the fondant and add some areas of deep green. Don't forget to shade under the knot you created.



12. Steam the cake with a portable clothes steamer to set and blend the colors.

