

Beautiful Bride

2015 Grand National Wedding Cake Competition Oklahoma State Sugar Art Show

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The inspiration for my entry in the 2015 Grand National Wedding Cake Competition at the Oklahoma State Sugar Art Show came from the many beautiful wedding sarees from couture designers in India and Pakistan. While I normally prefer pastels in my designs I was drawn to a particular saree from the 2013 collection created by Natasha Couture, a very talented and famous fashion designer in Pakistan.

My cake consisted of nine tiers of various shapes including octagon, round, concave and convex. Starting at the bottom with a two layer base support, followed by:

Base tier - 18"x4" square with corners cut to 3" across to form an octagon.

Second tier - 16"x5" round

Third tier - 14"x 3" round

Fourth tier - 12"x 3" round con-caved to a 10" center

Fifth tier - 11"x 1" round

Sixth tier - 10"x 4" round con-ved to a 12" center

Seventh tier - 11"x 1.5" round

Eighth tier - 10"x 2.5" round

Ninth tier - 6"x 5" round

The base support, first, third, fifth and seventh tiers were covered in blue fondant and embossed with one of three different impression mats to mimic the look of the fabrics of the saree. I covered the con-ved sixth tier with embossed fondant that I rippled over doweling until it retained its shape enough to be applied evenly around the shape. It was then airbrushed with edible gold dust.

The two concaved tiers of different height and circumference were covered with coral fondant. I used the design on the top band of the saree blouse as inspiration for the floral cut-out rings sized for each tier. The cut-out rings were hand-cut from pastillage that was overlaid with wafer paper for texture. After the rings had dried, I hand painted and trimmed them in edible gold. The open work created by the cut-outs allowed the coral inside the concave tiers to peek thru the design.

The largest round tier was covered in coral fondant: then divided into four large panels separated by four smaller



sections set with gold columns. Each large panel was decorated with a hand cut, painted, and pieced motif that was taken from the design on the saree arm scarf. Small blue flowers were added for accent.

The first tier was accented with royal icing motifs; four were full pattern and laid flat. There were eight freestanding wings made using half patterns (four right and four left). The cake was topped with a delicate hand piped 3D paisley painted with edible gold and surrounded by more of the small gumpaste blue flowers used in the design on the large coral drum.

The top most cake was smooth covered with blue fondant. It was finished with a coral plaque with gold initials. The plaque was flanked by embossed paisleys on each side which met a gold gumpaste medallion symbolic of the ones worn on the bride's forehead.

How to make Royal Icing Piped Wings and Paisley Topper Motifs

The making of the motifs was straight forward piping. I chose line-drawn patterns that I liked and thought complimented the patterns in my inspiration piece and downloaded them. I added my own personal touch by adjusting, removing, shifting, and adding patterns and lines. When I was satisfied with the design I re-sized it to fit my needs. I made multiple copies of each and lightly taped them to foam core board. The prints were then covered with a tight wrinkle-free strip of a cling wrap. I applied a very thin coat of shortening which I then wiped off very well leaving only a slight residue to decrease breakage when the dried motifs were lifted off the boards. Next came hand piping the designs in royal icing with PME® tips No. 0 and No.1. I tinted my royal icing yellow to make airbrushing them gold much easier and to discourage melting. Playing the optimist, I piped the exact amount needed for my entry and left them on the boards stacked and secured with several layers of cling wrap. I then boxed them for placement when I set up in Tulsa, Oklahoma. I assembled and painted the 3D paisley topper at the hotel the night before set up. It and the motifs were applied by hand with just a bit of clear piping gel at the event Saturday morning.

Royal Icing Recipe – I use Dawn Parrott's recipe available online at: <http://www.cakefu.com/pastillage-and-royal-icing-recipes-shared-by-dawn-parrott/>

Meet Sylvia Lebron, ICES Puerto Rico Representative

My name is Sylvia Lebron. I'm from Guayama, Puerto Rico, a charming town on the southside of the island. Nearly 30 years ago, I took my first cake decorating class to financially support myself. I am married and have 3 wonderful children. I'm the instructor for my cake-decorating academy, "Party Cakes " based in Guayama, PR. I took the Master Course from Wilton in Illinois and have taken classes with Collette Peters, Nicholas Lodge, and many others. My mission as an ICES representative is to help spread the word of ICES and increase the number of members as a chapter which originally had 150 members.

