

Fashion Sugar Studio

2015 the Americas Cake and Sugarcraft Fair

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My passion for cake decorating initially started as an autodidact (a self-taught person), but I took some courses and gained expertise in these techniques. This allowed me to acquire important clients within my country and expand my professional horizon. In 2012 I joined ICES, and in 2015 I started to compete as a professional in cake conventions and fairs, obtaining a first place in Venezuela and three international awards for first, third and fourth places in EEUU.

The next project was a dummy cake I entered for a cake competition last year. Every piece I covered (square dummy and column) with fondant was allowed to dry for two days because they would be painted and have gumpaste appliques attached.

Supplies

- Fondant (blue, black and White)
- Gumpaste (ivory, orange, blue, red, yellow)
- Pastillage
- Wafer paper
- Royal icing (blue)
- Paint brush
- 20" rolling pin
- Dusting colors
- Disco dust
- Gumpaste silicone moulds (jewel, vintage photo frame, and mini rose shapes)
- Gumpaste tools
- X-ACTO® knife
- Cutting mat
- 20" vintage frame pattern
- Sponge
- Brushes
- Edible CMC™ glue
- Icing colors

Directions

Roll out a large sheet of white pastillage and cut out the large vintage frame pattern, then let it dry for about two weeks.

Model the body, from the neck to the top of the thighs, out of ivory gumpaste. Insert a thick wood stick in to the bottom and let it dry about two weeks.



Measure the top of the cake and then cut enough 1" squares, half in white and half in black fondant. Place these in an alternating diagonal pattern to cover the top.



Using the pattern, cut out side designs in white fondant, texturing them with gumpaste tools and attach them using gum glue.



For the oval at the back of the cake, cut an oval the same measurement as the frame out of white pastillage. Then cut off one end (making sure it is straight) the height of the cake and let it dry for a week.

Using white fondant, cover the column and let dry for two days.

Cover the square dummy and base with blue fondant and let dry for two days. Once dry mark the selected pattern.



Now paint the side designs with icing colors and, when dry, shade them with petal dust.

Using a 50/50 mix of pastillage and gumpaste, model the baggage, vase, hat box, 3 mini frames, 3 mini decorative painting squares (to go behind the frames), and the furniture including the marble top. Once all the pieces are dry it's time to start painting and decorating the pieces.

First finish the base of the cake filling the free spaces with ombre royal icing dots in blue, sugar pearls, and painting the big drops in gold.





Mark stripes on the pastillage oval shape and the column from the middle to the bottom and paint using clear pink icing color applied with a sponge.

Glue on the moulded edging and the gumpaste roses; then

glue the column and the oval together.

Using pearl and jewel moulds decorate the large pastillage frame and paint it with the airbrush in gold.



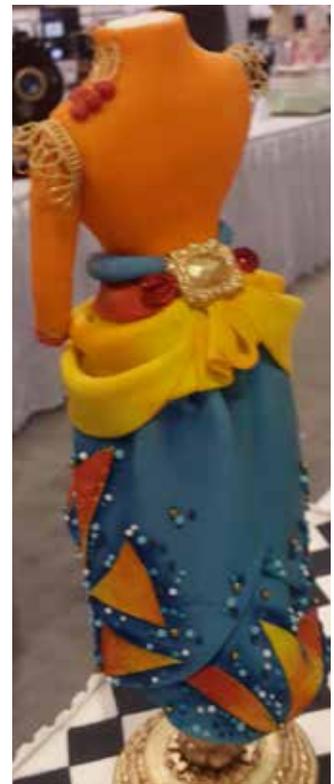
Paint the baggage, vase, hat box, mini frames, mini paintings and the furniture including the marble top with a sponge, brushes, and finish giving it a vintage look with dust. When dry glue the paintings behind the gold mini frames, gluing two of them on the column. Glue the table with marble top to the back oval.



For the stand the dress will be made on, decorate the dowel with gumpaste and when dry airbrush it with gold. Leave enough of the dowel uncovered to stick into the cake for support.



Make the dress bodice using orange gumpaste. Use yellow and blue gumpaste to model the skirt. Decorate the bodice with gold sugar lace, and then add a red sash and the red and blue waist band. Finally, add one orange sleeve and decorate the shoulders, wrist, waist and under the skirt with gold sugar lace and gumpaste jewels.



Stand the column and oval back wall on the cake, attaching them with a little royal icing. Add the legs to the table and place the baggage and hat box underneath, place the vase and third painting on the table. Secure each piece with royal icing or gum glue.

Place the dress model on the cake using the dowel and a little royal icing.

Finally, using royal icing, attach the large gold frame to the front of the cake.

