

ICES

International Cake Exploration Societé

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Valentine Sweets Box

Fire Bird Flower in
Wafer Paper

Day of Sharing

My Long Journey
to Becoming
a CMSA



Valentine Sweets Box

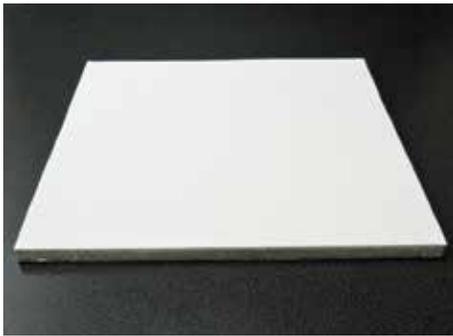
Wayne Steinkopf, Cary, NC



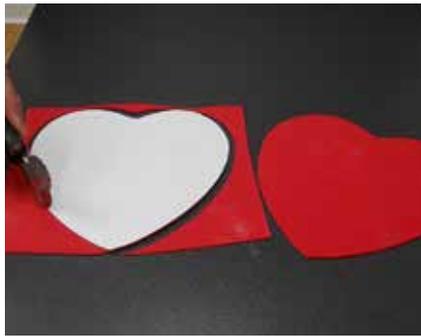
1. Add 1 teaspoon Tylose powder to the white fondant. Roll fondant out to an 1/8" thick, big enough to cover your 14" drum. Spray drum lightly with water using a spritz bottle. Adhere fondant to drum and trim even with edges. Allow to dry and harden for at least a day. *NOTE – I have used a 1/2" drum and covered with 1/8" of fondant because I will be using a 5/8" inch ribbon to trim the board. The thickness of your drum and fondant together should equal the width of your ribbon.
2. Use your 8" heart pan as a template and trace the outline on a piece of poster board. Then using a compass, enlarge the outline by 1/2" and cut out. Add 1 teaspoon Tylose powder to 1# of the red fondant. Roll fondant out to 1/8" thick big enough to cut 2 hearts from the pattern you just made. Set hearts aside and allow to dry and harden for at least a day. Be sure to powder the underside liberally so they do not stick to wherever they are drying.
3. Level your cake layers so that the total height (including filling if you are using more than one layer) does not exceed 2". Fill, ice, and chill your cakes until they are firm to the touch. Roll out a 14" circle of black fondant to an 1/8" thick and cover your cake, trimming clean and straight at the bottom. Add 1/2 teaspoon Tylose powder to remaining black fondant. Roll a strip of black fondant (with Tylose) 28" long to an 1/8" thick and trim neatly so it is 1/2" taller than your cake. In the example my strip was 28" long and 2 1/2" wide. Let the strip rest while you put a thin coat of shortening on the side of the cake only – this will serve as glue. Roll the strip loosely onto itself and starting at the dip at the top of the heart, unroll around the cake making sure it adheres to the cake. Trim neatly where ends meet.
4. Roll a strip of red fondant (with tylose) 28" long to an 1/8" thick and trim neatly so it is 2" wide. Let the strip rest while you put a thin coat of shortening on the side of the black strip you just put on the cake. Roll the

Supplies

- 14" square 1/2" cake drum
- 1 or 2 layers of 8" heart shaped cake that when leveled do not exceed 2" in height
- Buttercream icing (or ganache if you prefer)
- 1# 4oz white fondant
- 1# 2oz black fondant
- 1# 4oz red fondant
- Tylose powder
- Fabulace™ white lace mix (or lace of your choice)
- Fabulace™ Binche mat (or mat of your choice)
- Pre-made gumpaste roses or other flower/decoration
- Box of Russell Stover® or Whitman® assorted chocolates
- Mini cupcake liners
- Edible glue
- Melting chocolate or candy coating to be used as glue
- Shortening
- Offset spatula
- PME® icing scraper
- PME® multi ribbon cutter
- Pastry wheel
- Fondant smoother
- Rolling pin
- Poster board for making a pattern
- Foam core for lid support
- Dusting pouch and powder of your choice for rolling out fondant
- Spritz bottle with water
- Disposable scalpel or X-ACTO® knife
- Red 5/8" ribbon



Step 1



Step 2



Step 3



Step 4



Step 5



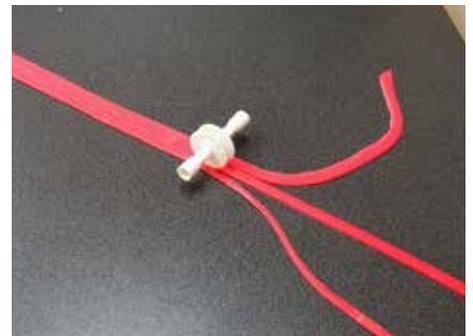
Step 6



Step 7



Step 8



Step 9

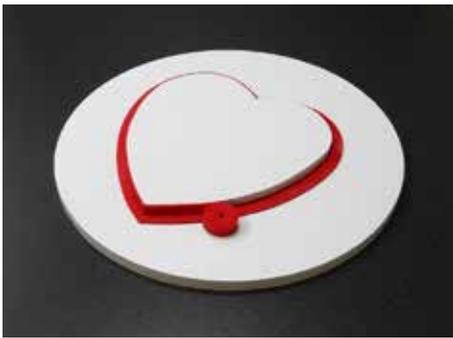
strip loosely onto itself and starting at the dip at the top of the heart, unroll around the cake making sure it adheres to the black strip. Trim neatly where ends meet.

5. Prepare one batch of white FabuLace™ mix according to the instructions on the container. For best results let mixture rest, covered for 4 hours allowing bubbles to dissipate. After mix has rested, spread lace mixture onto the lace mat with an offset spatula.
6. Clean excess lace mix from mat with a PME® icing scraper, making sure there is a clean outline around the edges of the lace. Allow lace to dry using one of the methods described on the container of lace mix. Once dry, do not remove lace from mat. Repeat the process, adding a second coat of lace to the mat and allow to dry again.
7. When second coat of lace has dried, turn mat over and carefully pull the mat away from the lace. Repeat the process two more times. For this project you will

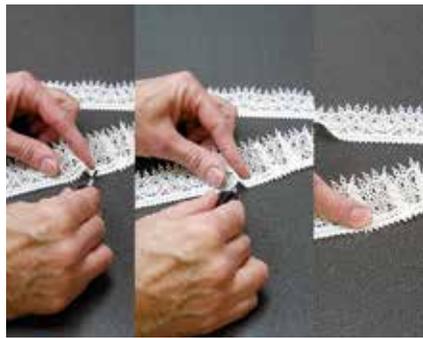
need 3 strips of lace total. Store finished pieces of lace flat on a scrap piece of cardboard or cake pad, separated by parchment or wax paper. Then wrap in plastic or store in a large zip lock bag until ready to use.

8. Cut two squares of foam core slightly larger than the cake pan you used to bake your cake and glue them together. Using the cake pan as a pattern, trace it onto the foam core. Carefully cut heart shape out with a fresh X-ACTO® blade. Attach foam core to backside of one of the red hearts with a thin layer of melted chocolate making sure it is centered and there is an equal amount of red showing all around the foam core. This will be the "lid" for our box of chocolates.
9. Roll a strip of red fondant (with tylose) 28" long to an 1/8" thick and trim neatly so it is 3/8" wide. This is the thickness of the two pieces of foam core. I find it easiest to cut thinner strips of fondant like this with an FMM Multi Ribbon Cutter as shown.

Article continues on the next page.



Step 10



Step 11



Step 12



Step 13



Step 14



Step 15

10. Apply tylose glue to cut sides of foam core. Roll the strip onto itself and starting at the dip at the top of the heart, unroll around the the foam core making sure it adheres to the sides. Trim neatly where ends meet.
11. Prepare lace strips by pleating as shown. Glue pleats together with tylose glue making sure you have even spacing between the pleats. Do not use too much glue in this step or the moisture from the glue will dissolve the lace.
12. Turn "lid" over so that the foam core is on the bottom. Attach lace to outer edge of lid with tylose glue letting the lace hang over the edge of the heart by about 1/2". Where pieces of lace meet, turn under leading edge of lace and overlap previous piece so it appears the lace is one continuous piece. Trim to fit as necessary.
13. Add gumpaste roses or other decorations to the center of the heart as desired.
14. Attach cake to the center of the heart on the drum with a thin layer of melted chocolate as shown. Make sure there is an even amount of red showing all around the bottom of the cake.
15. Roll a ball of white fondant and a ball of black fondant about 1" in diameter each. These will be supports for the lid. Place the white ball on the drum and the black ball on the top edge of the cake as shown. Hold the lid up to the cake for a "test fit" – the lid should make contact with both balls. Adjust the placement of the balls if necessary and press down slightly with the lid, flattening the top of the balls at an angle.
16. Glue the balls to the drum and cake with melted chocolate and glue the lid to the balls. Hold the lid in place until chocolate sets.
17. Place chocolates "in" the box. If the chocolates do not come with liners you may put the chocolates in liners if you wish. You don't have to use this kind of candy though. Think about using the recipients favorite candy instead to fill the box!



Step 16



About the Author:

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 autobody 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 partner 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 shifted the focus to education and retail sales of cake supplies exclusively! 🍰