

# WHAT A STUNNER!

So many techniques that lead to a stunning finished cake! To make this more manageable, break it down into a single tier with metallic drip effect or just add the sugar flowers and antlers to a simple design, either way you will have a beautiful finish!



Cake artist:  
**Veronica Seta**

## YOU WILL NEED

### EDIBLES:

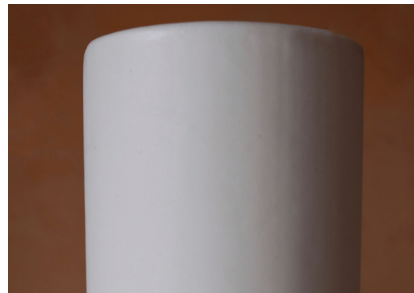
- 2x 6in round cakes
- 3kg white sugarpaste
- Royal icing
- Plum, foliage green, pink, Cornish cream, autumn yellow, candy floss and violet dusting colours (Sugar Flair)
- Green, yellow and pink airbrush colours (Cassie Brown's Cake Craft)
- 500g modelling paste
- 150g edible porcelain
- Metallic gold dust (Cake Lace)
- Wafer paper prints
- Confectioner's glaze
- Edible glue
- Vegetable fat
- Egg white

### EQUIPMENT:

- 15cm round dummy, 20cm high
- CelPad
- Celboard
- Ultimate petal veiner, multi leaf veiner, sunflower leaf mould/veiner and antlers mould (Katy Sue Designs)
- Rose petal cutter
- Oval cutters
- Small leaf cutter
- Blossom plunger cutters
- Paintbrushes
- Ball tool
- Dresden tool
- Cutter tool
- Rolling pin
- Piping bag
- Spatula
- Non slip mat
- 18, 26, 28, 30, 33-gauge floral wires
- Pale green and white floral tape
- Flower pics

### COVER THE CAKE

**1** Cover the 15cm dummy with white sugarpaste. Fix it onto another cake tier with a bit of royal icing or keep as a single tier.



### COVER WITH WAFER PAPER

**2** Print out and cut your wafer paper to the height of the 15cm dummy. Stick them around the dummy using gelatine of edible glue. To avoid the wafer paper from unsticking, keep it firm by wrapping the cake with food-quality film.



### MAKE THE GOLD DRIP EFFECT

**3** Prepare some stiff royal icing and put in a small bag. Place the tip of the paper bag just a couple of centimetres above the top edge of the cake and gently squeeze it to release the royal icing. Release the pressure on the paper bag when you've added enough of a drip, leaving just a little pressure to fill in the gap as you move to the next drip, turning the cake as you go. Keep in mind that the more royal icing you add, the longer the drip will be.



**4** After adding drips around the top edge of the cake, fill in the centre. Use a spatula to spread the royal icing evenly. Let it dry completely. Dilute the metallic gold in a few drops of alcohol and paint the top and the dripping of the cake.



### MAKE THE ANTLERS

**5** Make a carrot shape out of white modelling paste. Condition the mould with a small amount of vegetable fat and insert the paste, opening it to let the paste into the lower section. Trim off the excess and smooth.



**6** Brush an 18 gauge wire with piping gel or edible glue and line it up. Embed the wire into the paste. Press it with a Dresden tool. Flex your mould without letting the wire come out of the paste and release the antler turning over the mould. Define the edges if you have any excess. Let it dry. →



## HOW TO PRINT WAFER PAPER...

Save a photo of your choice and use a special food printer or shop with these printers that can print the photos on special edible wafer paper sheets. Head to our blog, [www.thiscakelife.co.uk](http://www.thiscakelife.co.uk), to download this very paper Veronica used!



"My cakey New Year's resolution for 2020 is... once more getting into the groove of international competitions, judging and teaching the art of cake design, writing for magazines and blogs, promote products as an ambassador and above all being a storyteller to encourage people to get out of their comfort zone and believe in their dreams!"

## Top Tip

The wire will help you to keep the shape of the antlers and to fix them on a board or in a cake using flower pics.

**7** To extend the antlers, make two more carrot shapes of white modelling paste. Push it into the mould and trim off the paste in excess.



**8** Twist an 18 gauge wire all the way through the bottom part and release it. Repeat for the second antler.



**9** To secure all the pieces together, blend and secure them with a bit of edible glue. Work the edges gently to hide the joins. Let it dry for at least 24 hours.

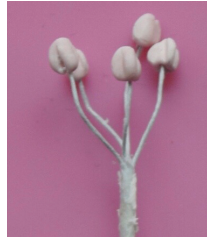


**10** Press a little ball of white modelling paste into the shape at the bottom of the mould. With a bit of edible glue, stick to cover the base of the antlers.



## MAKE THE SUGAR FLOWERS

**11** Twist five 33-gauge wires together and hook the ends. Insert them into tiny balls of white edible porcelain and pinch them with tweezers. Fix the wires together with white floral tape.



**12** Work a ball of white paste around the wires fixed together and secure it well. Trim small pieces of wire and insert them in and around the paste. Dust with pink, then dilute the pink colour with a few drops of alcohol and paint the filaments with a very thin paintbrush. Brush the top of the stamens with edible glue and dip them in yellow.



**13** Make a sausage shape from light pink edible porcelain paste. Roll over with a small rolling pin on a Celboard. Cut out five hibiscus petals using the biggest size of the rose petal cutters. Insert a moistened 26-gauge floral wire, then vein them. Turn the petals upside down before filling their edges with a pic. Let them dry.



**14** Lightly dust the petals pink and only the bottom candy floss.



**15** Make a small sausage shape from light green edible porcelain or paste. Roll over with a small rolling pin on a Celboard. With a multi petal cutter, cut five sepals. These will be the hibiscus' calyx. Insert moistened 33-gauge floral wires in them. Place on a CelPad and roll their edges with the ball tool. Cut their edges with a pair of fine scissors. Let them dry, then dust them foliage green.



**16** Roll a ball of light green paste into a carrot shape. Brush egg white along the top of a 26-gauge wire and insert it into the thick end of the carrot shaping at the base. Flatten the carrot, dust it with cornflour and place into the sunflower leaves mould with the wire in the recess at the base. Press and work the paste to the edges of the mould. Remove gently to avoid breaking. Prepare three leaves.



**17** Turn the leaves upside-down and frill them with a pic. Let them dry.



**18** Airbrush the leaves, mixing drops of yellow and green. Glaze them when dry.



**19** Colour a small quantity of paste/porcelain with a little Cornish cream dusting colour.

Roll it very thin and with a very small blossom plunger cutter, cut 18 flowers. Frill their edges. Cut 18 pieces of 30-gauge floral wires.

Twist a very small amount of paste around the floral wires and stick the flowers on the top of them. Let them dry. Dust the centre of the small flowers with a bit of Cornish cream dust. Dust the stamens pink and foliage green at their base. Tape them in bunches of three stamens with pale green floral tape.



**20** Colour a small amount of paste plum and roll it out very thin on a Celboard. With an oval cutter, cut 18 petals. Insert a 30-gauge floral wire. On a CelPad, roll the edges of each petal with a ball tool. Vein the petals with the multi leaf veiner. When dry, dust the petals mixing pink and violet.



**21** Roll out a small amount of green coloured paste on a Celboard. Cut 12 small leaves. Insert a 28-gauge floral wire. On a CelPad, roll the edges of the leaves with the ball tool. Vein them with a multi leaf veiner. Dust the leaves, once dried, mixing autumn yellow and foliage green. Dust their edges and their centre foliage green. Glaze them.



**22** Tape together all of the pieces with pale green floral tape. Dust the tape pale green. Insert some flower pics on the top and at the centre of the cake. Place the antlers and the flowers.



## ADDING A FRILL BORDER

- If you would like to add to another tier, add decoration around the edges by adding frills. Roll a small circle of white paste very thin and frill the edges.



- Fold the circle in half, then in half again.



- Repeat to make a lot of frills, then start adding them on top of one another around the bottom of the lower tier. Add them in a random fashion so they are not too uniform. 🧁

