

1 hour Designer Christmas Cake

By Kathy Moore

A fabulously simple designer cake that can be decorated very quickly whilst giving stunning results! The decoration reflects perfectly the design on the ribbon. The design works well on many cake shapes, so select the most suitable for your needs. Rich fruit cakes or sponge cakes may be used. For sponge cakes you can apply either marzipan or buttercream before covering with sugarpaste and the cake can be split and filled with your preferred filling. The decoration has been created using $\frac{1}{2}$ petal paste and $\frac{1}{2}$ sugarpaste which holds its shape well, but you can use all sugarpaste or all modelling paste or even pastillage, so even if you are making this at the last minute you are sure to have something that you can use!



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Equipment and Materials Designer Christmas Cake		
	✓	✓
8" x 10" oval cake		Gold edible dusting powder
11" x 13" oval cake drum		Dusting brush
900g Marzipan		
1kg White sugarpaste		FMM/Ateco Circle cutters
25g Petal paste		Textured rolling pin
Sieved icing sugar for rolling		
Cooled boiled water or a clear alcohol		1m Green Christmas Tree ribbon (also available in red)
White fat e.g. White Flora/Trex (Optional)		1m Gold banding
		FMM/Ateco Star cutter (or cut freehand)
Rolling pin		
Pair of Cake smoothers (optional)		Solid non toxic glue stick
Sharp knife		Gold dragees

It is worthwhile reading through the method before you start to ensure you have everything to hand.

Method

Place the cake onto the cake drum and cover the cake with marzipan in the usual way. (Or if you are using a sponge cake, cover with either marzipan or buttercream).

Roll out the sugarpaste on a surface lightly dusted with the sieved icing sugar. Very lightly brush the surface of the marzipan with a clear alcohol or cooled boiled water. With the help of the rolling pin, lift the sugarpaste and lay over the cake.

Smooth the paste to the cake using your hands or cake smoothers.

Trim the bottom edge neatly.

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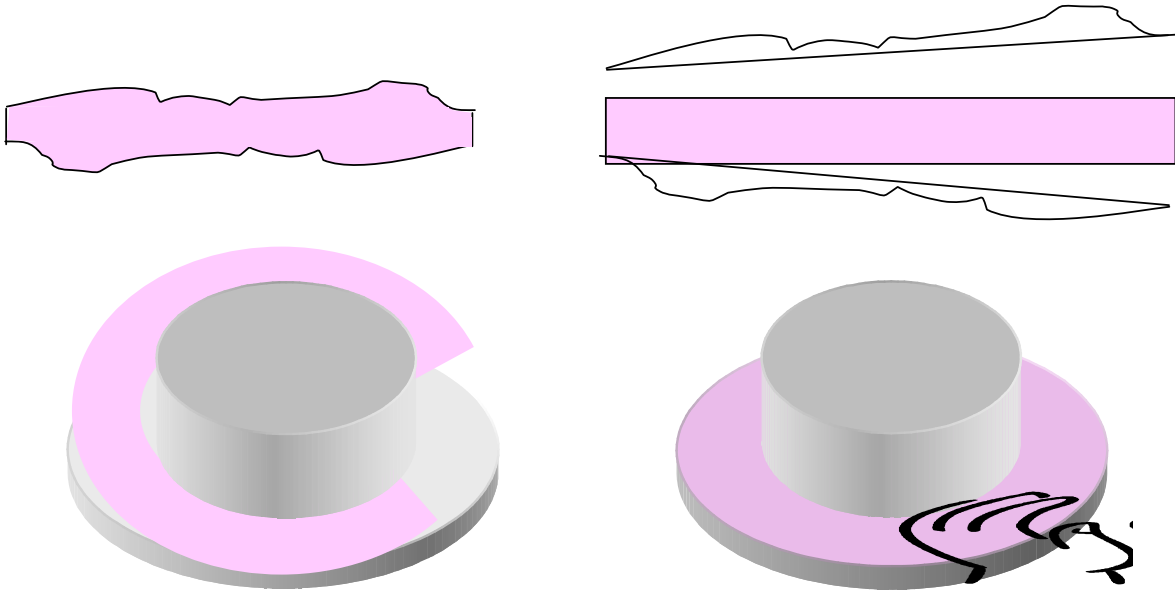
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Covering the cake drum

Roll a piece of sugarpaste long enough to go around the cake drum and wide enough to cover the cake drum to the edge. Texture the paste using the textured rolling pin. Dust with Sugarflair Royal Gold dusting powder. Cut a straight line along each long edge of the sugarpaste.

Lightly moisten the edges of the cake drum with cooled boiled water.

Starting at the back of the cake, neatly place the strip all the way round the cake, meeting up at the back. Trim the sugarpaste to give a neat finish. Smooth the edge with the palm of your hand.



Decoration

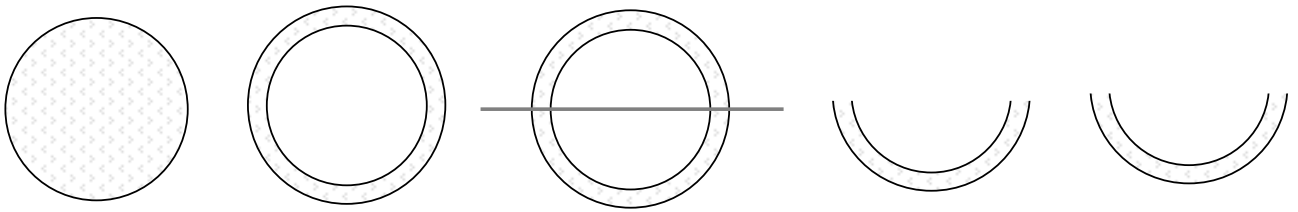
Mix the petal paste with 25g of sugarpaste.

Roll out the mixed paste on a non-stick surface lightly greased with white fat.

Turn the paste over and texture it using the textured rolling pin. Dust with the gold powder (By turning the paste over, the underside is very slightly greased & the gold finish will be more vibrant as the dusting powder adheres particularly well to this surface).

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Cut out a circle using the medium sized cutter

Place the small cutter into the centre and cut again, leaving a ring.

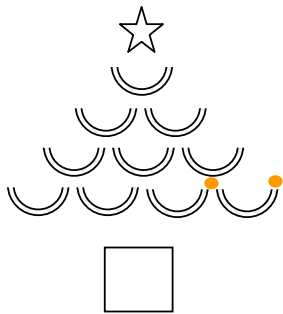
Cut the ring in half to give two shapes. Repeat until you have 10 shapes.

Using the mixed paste, roll out, texture and dust with gold as before. Cut out a star for the top of the tree and a square for the tree base.

Finishing

Attach the ribbon to the cake and secure with a small dot of moistened white sugarpaste.

Lay the 10 shapes, the star and the tree base as in the diagram and secure to the cake with a little cooled boiled water. Attach gold dragees to the tree.



Attach the gold banding using the solid glue stick.