

# ***Art Deco Cake***

By Kathy Moore

A fabulous design, and absolutely stunning! Black and white is always a classic, but this cake could easily be adapted to co-ordinate with your colour theme! A celebration cake that fits so many occasions and takes only minimal time to create. The perfect answer!



# Art Deco Cake

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Equipment and Materials Art Deco			
	✓		✓
20cm x 25cm (8" x 10") Oval Rich Fruit or Firm sponge cake		Culpitt black diamante sprays	
900g Marzipan (or buttercream for sponge cakes - see note below)		Culpitt 3 metres x 3mm black ribbon	
1kg Renshaws White Regalice		Royal icing, piping bag and tube/tip/nozzle size 1	
25cm x 30cm & 30cm x 35cm(10" x 12" & 12" x 14") Oval cake drums 20cm round cake drum		Cake Pic	
Culpitt Sugar ribbon bow loops		Culpitt white rose petals (optional)	

The cake can be made with a rich fruitcake or a firm sponge type such as Madeira. Sponge cakes can be covered with buttercream or marzipan. They may also be split and filled but be certain the filling is not too soft otherwise the weight of the covering may compress the cake causing misshapen cake sides. Very light sponges, when covered with sugarpaste, may sag under the weight.

It is worthwhile reading through all the instructions before you start to be certain you have everything you may need.

## 1. Covering the Cake

Place the cake onto the 25cm x 30cm cake drum.

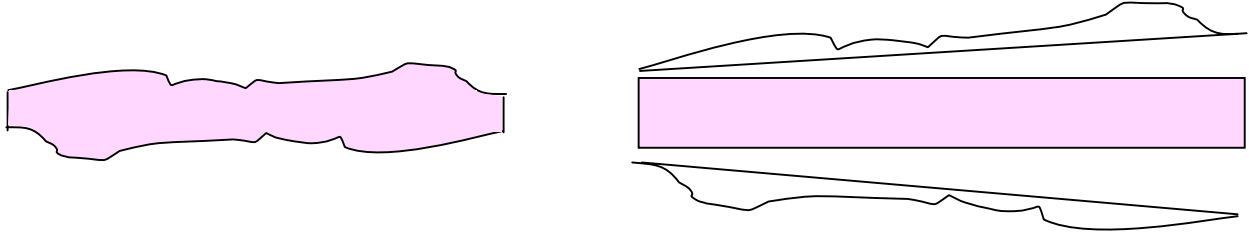
Cover in marzipan and then white sugarpaste. (If you are using a Madeira/sponge, split and fill if you wish, then cover with either buttercream or marzipan. Cover with sugarpaste).

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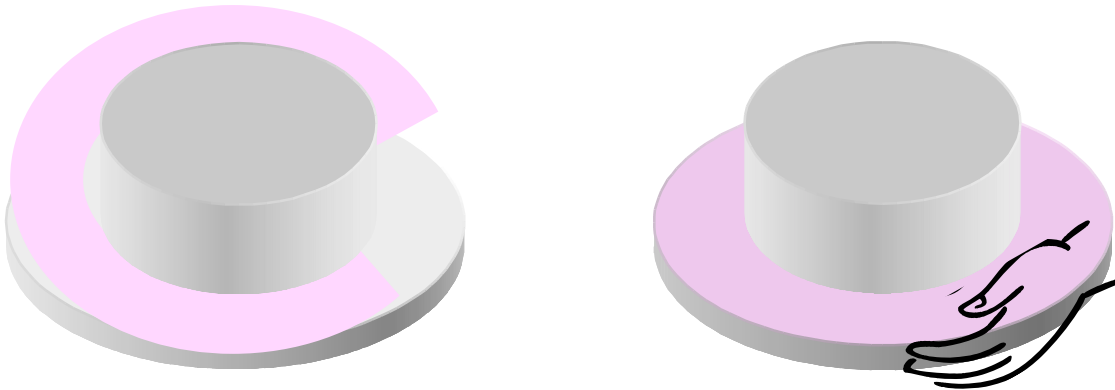
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## 2. Covering the Cake Drum

Roll a piece of sugarpaste long enough to go around the cake drum and wide enough to cover the cake drum to the edge. 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



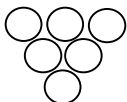
Insert the cake pic centrally leaving 2 or 3mm showing above the level of the cake.

## 3. Decoration

Twist the wires of the sugar ribbon loops and the black diamantes together to form the cake top decoration – Make sure that the “bundle” of wires are small enough to fit into the cake pic.

Wrap the black 3mm ribbon around the cake in a criss-cross fashion. Secure intermittently to the cake with a tiny dot of royal icing otherwise the ribbon may fall down the sides of the cake when being transported.

Pipe around the base of the cake with either a tiny snails trail or a picot finish.



Picot dots forming the design around the base of the cake.

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## **4. Assembly**

Place the round cake drum centrally onto the larger oval cake drum and sit the cake on top. The extra cake board gives height and an added design element to the cake. Place the loop and diamante decoration into the cake pic

## **5. Finishing Touches**

Sprinkle the table with Culpitt white rose petals and/or silver dot table confetti.

### **Remember...**



It is important to bring to the attention of anyone cutting or eating the cake that there may be items on the cake which are not edible or may cause injury if ingested. These may include items such as pillars, wires, stamens, flower pics, dowels or decorations. Please make them aware.