

Bubble Celebration Cake

By Kathy Moore

Stunning in its simplicity and elegance and certainly something very different! The decoration incorporates silver wires and sparkling gems to create the elegance and shape of the design, which can be used for a multitude of occasions and provides for a fabulous table centrepiece - the talk of the town!



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Equipment and Materials Bubble Cake		
	✓	✓
20cm & 25cm (8" & 10") Rich Fruit or Firm Sponge Cakes		Piping tube/nozzle/tip number 1
2.kg Marzipan (or buttercream for sponge cakes - see note below)		3metres 12 or 15mm Lilac ribbon
2.1kg Renshaws White Regalice		Non toxic glue stick (e.g. Pritt stick or Bostik stick etc.)
25cm & 33cm(10" & 13") Round cake drums		Magic sparkles glitter in Blue & Clear.
Culpitt Silver wires 24# gauge		Jem 'Bubbles'Textured rolling pin (optional)
Culpitt blue and clear gems on wires Culpitt Iridescent flower stalks Culpitt clear and blue diamante sprigs		Culpitt 'Bubbles' Separator
Cake Pic		Culpitt snowflake dusting powder
White Royal icing		Dusting brush
Piping bags		50 x 50 x 50mm triangle template
		3 dowel rods

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 Cakes

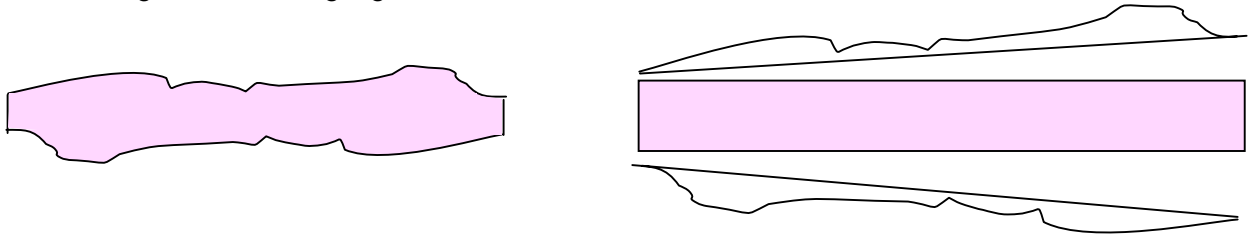
Place the cakes onto the cake drums and cover both cakes in marzipan/buttercream and then in sugarpaste.

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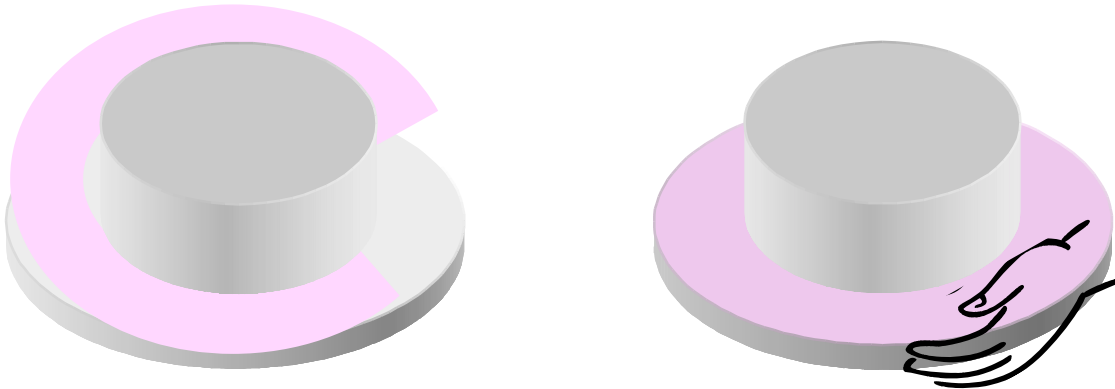
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2. Covering the Cake Drum

Roll a piece of sugarpaste long enough to go around the cake drum and wide enough to cover the cake drum to the edge. Texture with the 'Bubbles' rolling pin and cut a straight line along each long edge of the sugarpaste to form a narrow strip. Dust with Snowflake Dusting Powder to highlight the bubble texture.



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 to the top tier leaving 2 or 3mm showing above the level of the cake.

3. Decoration

Pipe small drops onto the sides of the cakes with the blue Scintillos, as per the image. Attach the ribbon to the cake drums with the glue stick.

Curl some of the silver wires as in the picture.

Wire together small sprays of the curled silver wires, the blue and the clear diamante, the flower sprigs and the blue and clear gems on wires.

Make these into one large trailing spray to come out of the cake pic as in the picture.

Make a separate small spray with two of the silver wires shaped to form a heart.

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4. Assembly

Find the centre of the bottom tier and mark with a pinhole. Find the centre of the triangle template. Place the centre of the triangle over the pinhole of the cake and mark a further pinhole at each corner of the triangle. Remove the triangle template.

Insert a dowel at each outer pinhole. Measure 1mm - 2mm above the cake on the dowel and mark with a pencil. Remove the dowel and cut at pencil mark. Re-place cut dowel into cake. Repeat with each dowel.

Place the bubble separator onto the dowels of the bottom tier and then place the smaller tier on top.

Place the wired decorations into the pic.

Attach further decoration to base of top tier.

Add more Scintillo drops as required and sprinkle the blue and clear Magic Sparkles to the top of the cake and around the cake boards to complete the design.

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.