

# ***Gold Baroque Cake***

**By Kathy Moore**

This stunning cake would make a great centre piece at a Wedding or Golden Anniversary. Inspiration for the cake is taken from the textures and patterns on rich, brocade fabrics. A stylish combination of lustrous golden shades and white perfectly highlight the elegant motifs and relief features of the design.



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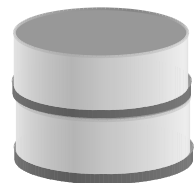
Equipment and Materials for the Gold Baroque Cake		
	✓	✓
6" Heart shaped Rich Fruit Cake		6" hardboard cake board
2 x 8" Round Rich Fruit Cakes		2 x 8" hardboard cake boards
12" Round Rich Fruit Cake		2 x 6" gold cake drums
Marzipan		14" & 16" gold cake drum
Regalice Celebration Sugarpaste (approx 4kg - 4.5kg)		Wilton Pattern Press cutters
Royal icing		Sugarshaper sugarcraft gun
Culpitt Gum Paste Leaves C41		Culpitt Snowdrop cutter
Culpitt Gold Rose Spray SF5135		Stephanotis/blossom cutter
Satin Gold Dragees		Culpitt Orchid petal veiner
Squires Kitchen Edible Gold Paint (+confectioners glaze cleaner to clean paintbrush)		Jem Rice Roller
Metallic lustre colours: light gold and brilliant gold		Orchard Lacy Leaf cutters
Sieved Icing sugar for rolling out		Culpitt Gold/Clear Jewel sprigs
White Fat (e.g. White Flora)		FMM Bead Mould
Petal paste		Gold Twisted Bead Trim for base boards + 24mm Sand Ribbon for separating boards
Notes Any suitable cake bases can be used. They need to be of a firm sponge type especially the double height middle tier, which would benefit from a marzipan covering. The design allows you to create the cake as shown or select various aspects of the design to create you own style.		Non stick board and rolling pin Dresden tool, Dog bone tool Sharp craft knife, scissors, Dusting brushes, fine paintbrush Small fine palette knife Cake smoothers

## Preparing the cakes for decorating

Place the heart tier on a 6" round cake card. This should not be visible when the cake is marzipanned and iced (it is unlikely that a 6" heart cake board is available) and is needed for the dowels to sit against.

Place one of the 8" cakes onto an 8" cake board, place the second cake board on top of the cake (trim the cake level if necessary) and place the second cake above. This makes cutting the cake straightforward and the board on the bottom (invisible when iced) provides a good base to support the cake when dowelled.

Place base tier on a 14" cake drum.



### Hints and Tips 1

Try using other shades of the Gold metallic dusting colours, or a mixture, for different effects.

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Cover all the cakes in marzipan (for other cake bases see above).

## **Double Height Middle Tier**

Have ready the Wilton Pattern Press cutters. Cover the cake with Celebration Regallice. Using the template as a guide, impress the design using the Wilton Pattern press cutters.



Repeat at the opposite side of the cake (or create the design on three sides if you wish)

Leave the cake for 24 hours to allow the surface to set.

Attach the medium sized single hole disc to the Sugarshaper. This will create the 'cord' design illustrated.

Mix two thirds Celebration Regallice with one third petal paste. This makes a softer modelling paste which goes through the Sugarshaper gun easily, retains its shape whilst being placed onto the design on the cake and, being softer, is pleasing to eat.

Knead the mix well, adding a little white fat and a drop of water. Place some of the mix into the Sugarshaper. Keep the remaining mix covered.

Very lightly moisten a section of the design with cooled boiled water. Extrude a length of 'cord'. Using a very fine paintbrush, place the cord onto the pattern in sections. Trim away excess 'cord' neatly with a sharp craft knife.

### **Hints and Tips 1**

To obtain a neat start and finish to the scrolls and curves, roll the 'cord' gently to give a gradual point before placing onto the pattern.

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Repeat until the whole pattern has been completed.



## Making 'flowers'

To make the raised flower design, use the Snowdrop cutter and roll out a small piece of modelling paste. Cut out a snowdrop shape. Use tiny pieces of spare paste to make small oval shapes and attach these to each snowdrop petal. Turn the snowdrop over and attach to the cake design giving a raised, cushion effect.

Roll out some ivory petal paste finely and cut out the blossom shapes. Transfer to a petal pad, smooth the edges with a dog bone tool and curve the petals inwards to create lift. Attach to the cake with royal icing.

## Making leaves

Roll out some ivory petal paste and cut out the leaf shapes. Vein using the Culpitt orchid petal veiner. Smooth round the edges as for the flowers and attach to the cake.

## Making 'Buds' and finishing

Roll a small ball of sugarpaste into a fine pointed cone. Attach to the design using cooled boiled water or royal icing.

Finish the main design by attaching Pearl Dragees. Allow to dry.

Paint the design using Squires Kitchen Gold Paint and a fine paintbrush. Over paint some areas for a deeper gold colour.

## Beading

Roll out small lengths of sugarpaste, or modelling paste as used for the middle tier design, on a board lightly greased with white fat. Place into the bead maker as per instructions, remove and dust with Squires Kitchen Light Gold metallic dusting powder. Attach to the base of the cake with royal icing. Repeat to go all the way round the base of the cake.

## Heart Tier

Cover heart cake with Celebration Regalice. On a lightly greased board, roll out some white or ivory petal paste thinly. Texture with the Jem Rice Roller and dust with Squires Kitchen Light Gold. Cut out the Lacy Leaf shapes using the second largest

## Hints and Tips 2

The flower and leaf shapes give even more interest to this exquisite Tudor design, by allowing the outer edges to remain slightly elevated from the cake surface.

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size. Leave to dry over a former to create a curve (rolling pin, empty kitchen roll holder etc.).



Roll out small lengths of modelling paste as used for the middle tier design, on a board lightly greased with white fat. Place into the bead maker as per instructions, remove and dust with Squires Kitchen Light Gold metallic dusting powder. Attach to the base of the cake with royal icing. Repeat to go all the way round the base of the cake.



## **Base Tier – Round**

Measure the diameter of the top of the marzipanned cake and draw a circle to the same size to use as a template when covering the top with sugarpaste.

Make a soft modelling paste using 30% petal paste and 70% Celebration Regalice and add a little white fat.

On a lightly greased surface, roll out a strip long enough to go round the cake and deep enough to cover the sides. Texture using the Jem Rice Roller. Trim one long edge and dust the whole strip with Squires Kitchen Light Gold Metallic dusting powder. Very lightly moisten marzipan with cooled boiled water or clear alcohol. Attach the strip to the cake with the cut side against the cake board. Trim the top edge neatly with a sharp craft knife. (By using this soft modelling paste, it gives more strength and stretch to the paste so retaining the shape of the textured surface, allowing more manoeuvrability whilst attaching to the cake and remaining soft enough to eat).

Roll out a large circle of sugarpaste. Using the template made earlier, cut out a circle to fit the top of the cake. Moisten the marzipan on the top of the tier as for the sides. Lift the circle of paste and lay on the top of the cake. Use smoothers to ease the edges to meet the sides. Dust with Light Gold.

Cover the board to the edge with Celebration Regalice.

Make beads to go all the way round the edge as for the previous tier and attach with a fine line or small spots of royal icing.

## **Large base board**

Cover the board in white sugarpaste. Using the Wilton Pattern cutters, impress a design around the perimeter. Decorate in the same way as for the sides of the middle tier.

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## **Assembling the cake.**

Paint 4 or 6 of the Gum Paste shapes with Squires Kitchen Gold Paint and leave to dry.

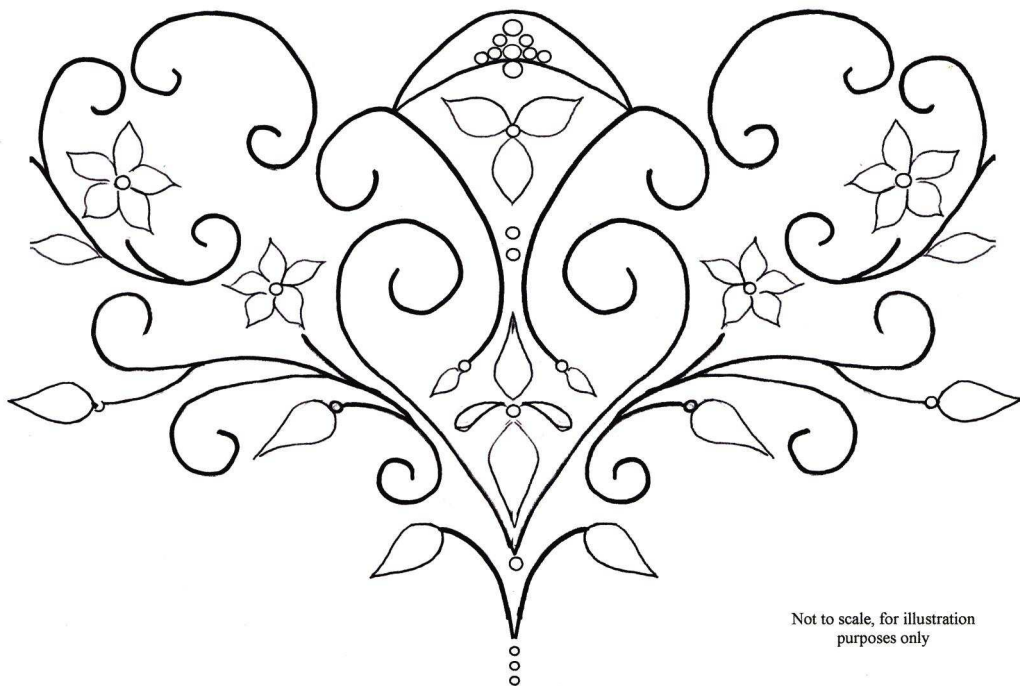
Dowel both the bottom and the middle tiers.

Stick the two 6" cake drums together and attach the ribbon. Place onto the large decorated base board with the bottom tier on top followed by the middle tier and finally the heart tier. Attach the curved Lacy Leaf shapes to the heart tier.

Attach the Gum Paste shapes to the middle tier as illustrated using a small dab of royal icing.

Wire the Jewels into the Sugar Flower Spray and place on the top tier to complete.

## **Double Height Middle Tier - Template**



Not to scale, for illustration purposes only