

Hearts Cake

By Kathy Moore



An outstanding and brilliant contemporary cake cleverly designed to meet the needs of the most exacting of occasions. The versatility of the design is good news to all cake decorators whether as a business or for the individual. Not only can the size of the cake be created to suit the needs of the occasion using more or less tiers, but the decoration can be made well in advance. The stunningly beautiful cake topper can become a treasured keepsake and used for successive events whether for Weddings, anniversary's, engagements, Valentine's or birthdays celebrations. The clear jewelled hearts sitting inside the decoration add a final touch to an imposing and exceptional creation.

Materials and Equipment you will need for the Hearts cake

15cm/6" round cake
20cm/8" round cake¹
25cm/10" round cake

2900g White Regalice
2900g Marzipan (see note 1)

Sugartex – Snowdrop 5436FC
Dusting powders – Snowflake 54404
Magic Sparkles Snow White 54920

15cm/6" round cake board
20cm/8" round cake board
20cm/8" round cake drums x 2
38cm/15" round cake drum x 2
Cake smoothers
Dowels
Cake Pics
Clear heart charms
3mm Bridal white ribbon
24mm Bridal white ribbon
Ateco heart cutters (89004)
Heart cutter set 81829
Wilton Spiral Roller 79989
Wilton Decorative Punch 79985
PME Heart ejector cutter 84041
Orchard 6 petal daisy cutters N5, N6 85699

Notes

The middle tier of the design uses a standard depth cake base which sits on two cake drums to give added height. You can also use an extra deep cake base in place of the standard cake and cake drums. The finished height is approximately 125mm (5") Covering a cake which is any greater than 1½ x depth is challenging and demanding. A standard depth cake (3" or 75cm generally) would need a circle of sugarpaste no less than 35cm wide. 1½ x the depth needs a circle no less than 42.5cm. A 20cm cake with double height sides (approximately 15cm) needs a circle no less than 50cm and this then needs to be worked in to a 20cm cake base. So the greater the depth the more paste you will need to ease in at the base of the cake.

¹The cakes can be made using either a rich fruit cake base or a firm sponge type base such as a Madeira cake. Before covering with Regalice, rich fruit cakes need to be covered in marzipan whilst sponge type cakes can be covered with buttercream or marzipan. Sponges may be split and filled providing the filling is not too soft as the weight of the covering may compress the cake causing misshapen sides.

Best results are with cakes which have level sides and tops.

Preparations

Make up the pastillage as per the instructions on the packet or make a batch using your own recipe.

Secure the two 20cm cake drums together using small amounts of moistened sugarpaste.

Secure the two 38cm cake drums together using small amounts of moistened sugarpaste.

Place the 25cm cake onto the 38cm cake drum. Place the 20cm cake on joined 20cm cake drums and the 15cm cake onto the 15cm cake drum. Place both these cakes onto larger spare boards for icing.

Covering the cakes

Cover all three cakes in buttercream/marzipan and then in white sugarpaste.

Dowel the bottom two tiers. For in-depth details on dowelling cakes see 'Cakes from Concept to Creation by Kathy Moore'

Remove the top two tiers from the spare boards and stack all three tiers.

Roll a strip of sugarpaste wide enough and long enough to fit around the cake drum. Use a sharp knife to cut a continuous line along one long edge.

Lightly moisten the cake drum with cooled boiled water. Starting and finishing at the back of the cake, place the strip around the cake on top of the cake drum. Overlap the paste and then trim neatly.

Using the non-toxic solid glue stick attach the 24mm ribbon to the edge of the cake drum. Place the narrow ribbon around the base of the upper tiers, securing with a small ball of sugarpaste moistened with cooled boiled water. Try to ensure the placing of the paste is invisible to view.

Decorations

Have ready some flat trays or spare boards lightly dusted with sieved icing sugar.

On a surface lightly dusted with sieved icing sugar, roll out some of the pastillage to a depth of approximately 4mm. Using the textured scroll rolling pin roll across the surface of the pastillage leaving the pattern clearly visible. Cut out various heart shapes using a selection of the cutters. Carefully transfer to the prepared trays and place in a warm dry area to set. This may take anything from a few hours to overnight. I prefer my pieces to be left overnight.

Pour some of the Sugartex onto a plate.

Roll out some more of the pastillage. Cut out some hearts and lightly brush the surface with sugar glue. Take the hearts and upturn onto the Sugartex. Transfer to the prepared trays, Sugartex side up.

Cut out more hearts and use the daisy cutter and tiny heart cutter to replicate the design on the cake topper.

Use the lustre colours for some of the hearts and the Magic Sparkles for others, secured to the surface in the same way as for the Sugartex.

Use as many heart shapes and sizes as you wish.

Leave all the pieces to dry thoroughly.

Assembly

Take a short length of 30# white wire and thread it through the hole in the clear jewel hearts. Secure the wire (so it does not show) to the back of one of the hollowed out hearts. Leave to dry. Repeat with as many hearts as you wish.

Using the dried heart shapes, secure them into position with small ball of moistened sugarpaste placing them at various heights and angles until you have sufficient for your design.

Finally, place the heart topper to complete the cake.

Remember, if you are using any item on a cake which is not edible, or which may cause harm, you need to be certain these items are safely removed from the cake prior to cutting.