

# ***Nativity Cake***

**By Kathy Moore**

This simply stunning cake is perfect for beginners as the clever design uses boards and accessories to create an impressive cake. A one-piece stable is quick and easy to make and the ready-made nativity figures complete the picture. The unusual shape is achieved simply by cutting a slice from the front and back of a basic round cake creating a splendid Christmas centrepiece. The stable is made with a hard setting icing, Pastillage, and even this is made easier by using a packet mix.



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Equipment and Materials		
	✓	✓
10" round rich fruit cake (or Madeira/chocolate etc., see notes below)		Sharp serrated knife
1kg Marzipan		Non stick rolling pin
1.3kg white sugarpaste (approx for cake and boards)		Craft Knife
Sieved icing sugar		30 # gauge white florist wires
Packet Pastillage		Oval Cake Drums 12 x 14" and 14 x 16"
Magic Sparkles – Hint of Green		Culpitt Nativity Figures
Pearl Dusting Powder for trees		Gold cake banding
Gold Dusting Powder for stars		Red and gold beading
Culpitt Snowflake Cutters		A little Royal Icing
PME Christmas Tree Cutters		Cake Pic
Star Cutters		
FMM Tree Bark Mat		Solid glue stick

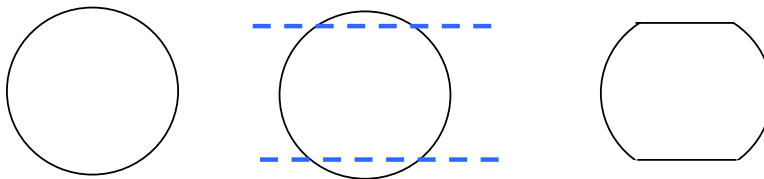
The cake can be made with a rich fruitcake or a firm sponge type such as Madeira or chocolate. Sponge cakes can be covered with buttercream or marzipan. They may also be split and filled but be certain the filling is not too soft otherwise the weight of the covering may compress the cake causing misshapen 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. Trim the cake

Cut a small slice 2.5cm x 15cm (1" x 6") from the front and the back (or just the front) of the cake.



Place your trimmed cake onto the centre of the smaller 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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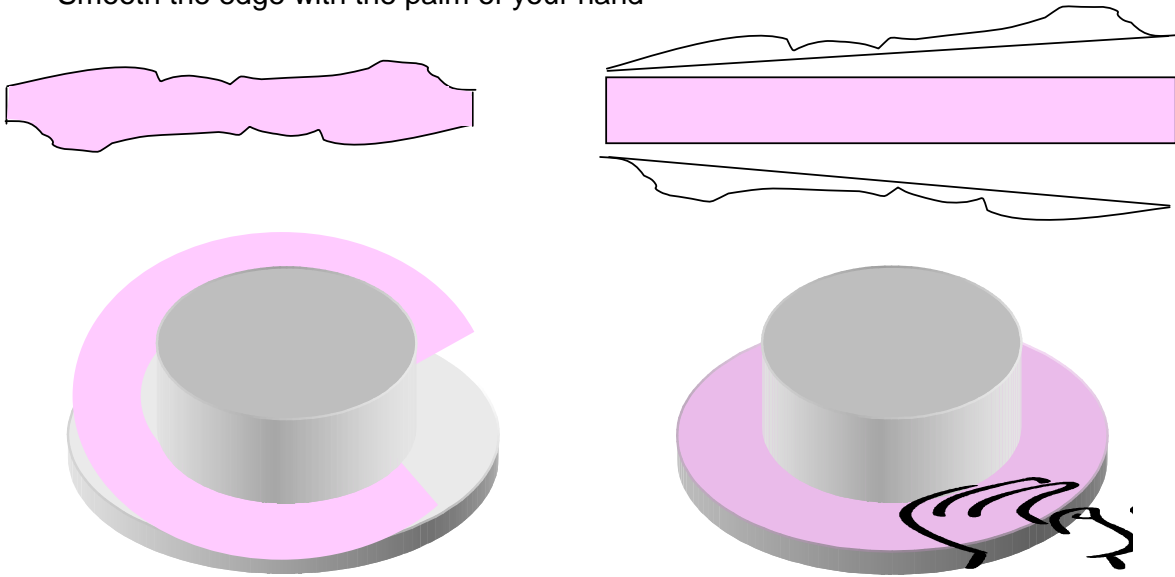
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## **2. Cover the cake drum**

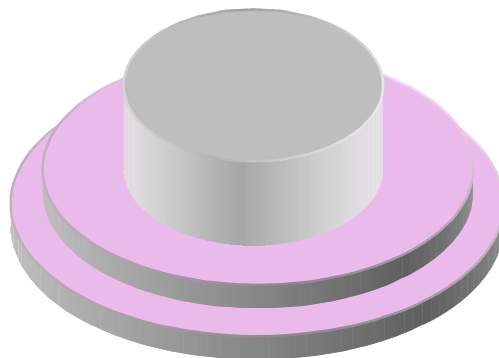
Roll a piece of sugarpaste long enough to go around the cake drum and wide enough to cover the cake drum to the edge. Cut a straight line along each long edge of the sugarpaste.

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



Place centrally onto the larger cake drum and cover the edge in the same way.



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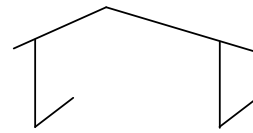
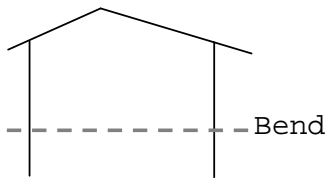
## 3. Make the Stable

Cut out the template from the pattern provided. Have ready an upturned square cake tin or similar e.g. square edged worktop/top of fridge/top of microwave, to shape the stable lightly dusted with sieved icing sugar.

Make up the pastillage as per the instructions on the packet. Roll out to approximately  $\frac{1}{4}$  -  $\frac{1}{2}$  cm thick.

Place the stable template on top of the pastillage and using a sharp craft knife, cut out the stable in one piece.

Carefully transfer to top of the tin, bend the legs, and leave to dry thoroughly in a warm dry place (airing cupboard etc.) This may take 24 hours or more and in the meantime, leave undisturbed.



## 4. Make the snowflakes

Roll out the petal paste very thinly on a non-stick board lightly greased with white fat (White Flora/Tex).

Leave the paste for a few minutes to allow the paste to become slightly firm. (This aids cutting out very small and intricate pieces).

Cut out the snowflake shape and remove it from the cutter using the tool provided. Leave to dry flat. Cut 10 to 20 of the snowflakes, some larger, some smaller.

To make the snowflake bursts, place a small dab of royal icing (or sugar glue) on to the back of a snowflake and attach a 30# white wire to the icing. Leave to dry.



### To make Sugar Glue

Take a walnut sized piece of sugarpaste and place into a cup. Add a few drops of boiling water and stir to a thick paste.

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## **5. Make the Trees and Stars**

Roll out some petal paste and if wished, impress with an FMM tree bark mat. Dust the whole piece of paste with Culpitt Pearl dusting powder. Cut out the trees in all three sizes and transfer to a flat surface, lightly dusted with sieved icing sugar, to dry.

Roll out some white petal paste on a surface lightly greased with white fat. Turn the paste over and dust with Culpitt Gold dusting powder, (The underside will give a smoother, even, gold finish as the gold dusting powder will adhere extremely well).

Cut out stars, preferably in two sizes, and leave to dry. Cut out a large star for the top of the stable and leave to dry. Attach stars to the tops of the trees with either sugar glue or a dab of royal icing.



## **6. Assembly**

Attach the red and gold cord to the base of the cake as illustrated. Using a solid glue stick, attach the gold banding to the cake drum edges to finish.

Place the stable onto the cake top and secure with royal icing or sugar glue. Place a mound of royal icing (or sugar glue) to the base, and around the stable, covering the legs at the back (This will also make the stable very secure). Sprinkle with Culpitt Magic Sparkles.

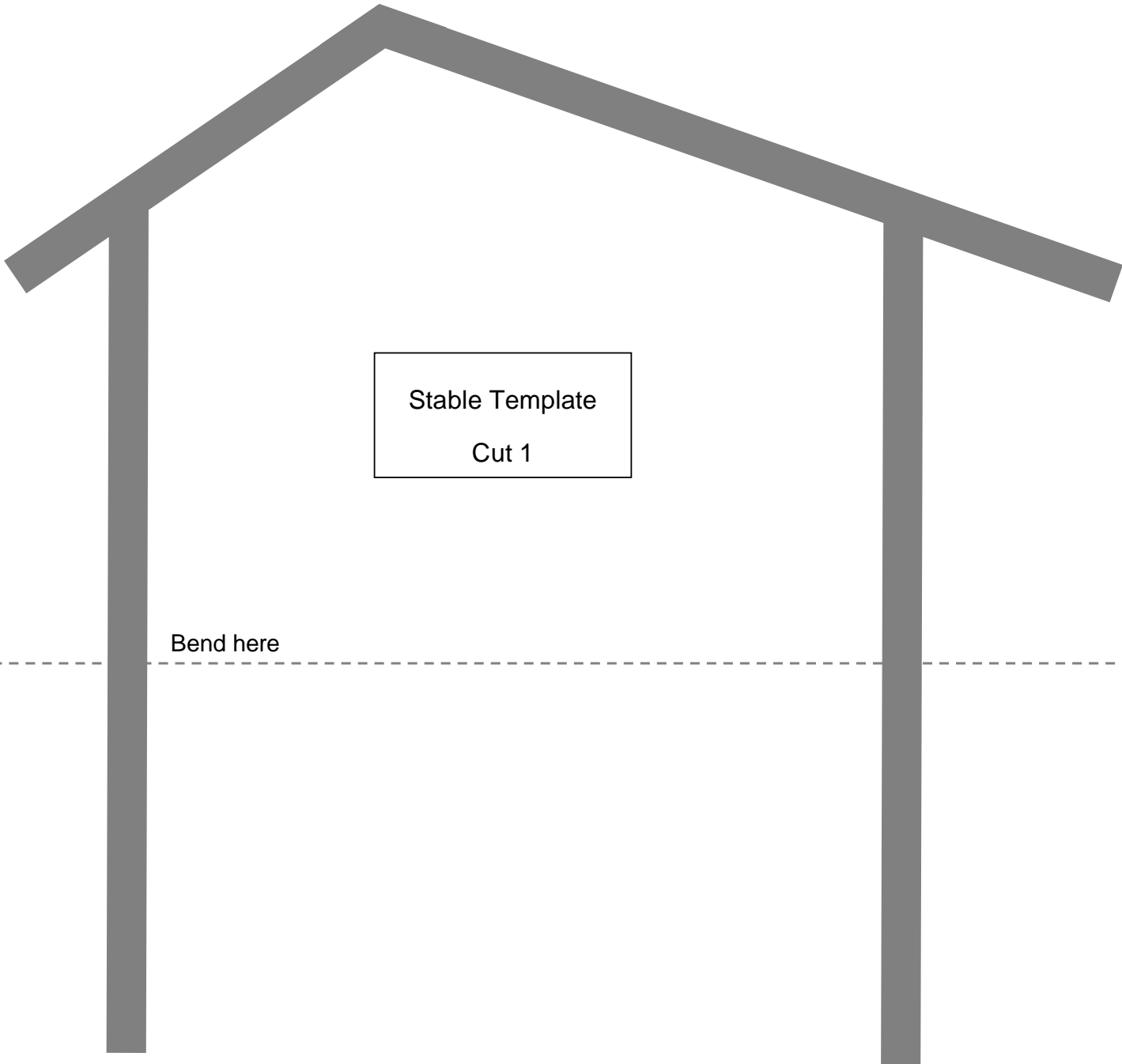
Place the figures into and around the stable.

Twist the wires of a few of the snowflakes together to secure. Place into a cake pic and insert into the cake behind the stable. (For safety be certain the cake pic shows slightly above the cake to alert anyone cutting the cake of its presence).

Attach some of the gold stars to the cake sides and onto the base to complete the design.

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Stable Template

Cut 1

Bend here