

Orchid Cake

By Kathy Moore

For something really different with a real 'Wow' factor this fantastic Orchid cake certainly fits the bill for those with advanced sugarcraft skills! For those with fewer sugarcraft skills, the designs can be used on more simply shaped cakes such as rounds or ovals, whilst still resulting in a stunning centrepiece. The vibrancy of the bright pink orchids and the emerald green of the Bamboo are striking and by using ready made sugar flowers, makes up for the challenge of covering the cake! The design uses 4 x 20cm (8") cakes, although if you find you need much less cake, the bottom half could be made up of polystyrene dummies. Versatile, spectacular, dramatic and worth the effort!

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

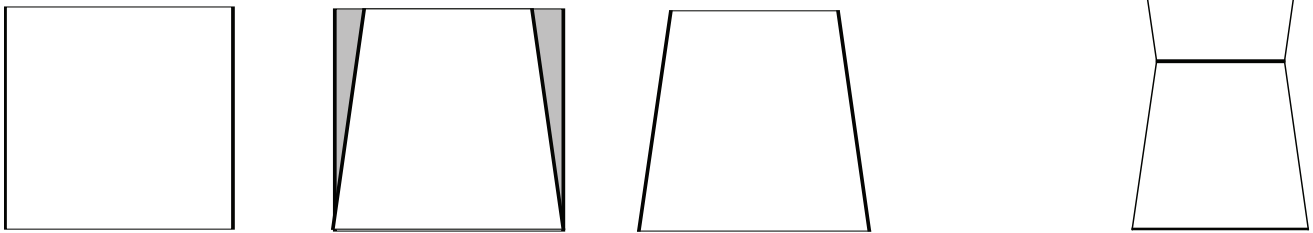


Materials and Equipment you will need for the Orchid Cake

<p>4 x 20cm/8" square cakes*</p> <p>40cm/16" Round Cake drum</p> <p>20cm/8" Cake board</p> <p>15cm Cake board</p> <p>18cm(7")</p> <p>4kg Marzipan</p> <p>5.7kg White Regalice</p> <p>500g Professional Pink Regalice</p> <p>Small amount of white petal paste</p> <p>Cool boiled water</p>	<p>Rose paste colour + painting brush</p> <p>Pink shimmer and Snowflake edible dusting powders + Dusting brushes</p> <p>Pair cake smoothers</p> <p>3mm Paris pink ribbon</p> <p>Hot house chiffon ribbon</p> <p>24# wires</p> <p>Brown and green florist tape</p> <p>FMM Decorative design tappit set</p> <p>Cake pic</p> <p>Dowels</p> <p>Selection of ready made Orchid sprays</p> <p>Ready made Bamboo</p> <p>Non toxic solid glue stick</p>
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Preparation

- Place two cakes on top of each other and mark 2.5cm (1") in from the edges.
- Trim each side at an angle, which will leave the top 17.5cm (7") and the base 20cm (8") (see diagram).
- Repeat with the other two cakes.



- Place a 17cm (7") cake board between the two cakes.

*The 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. For detailed information on covering cakes go to

www.culpitt.com



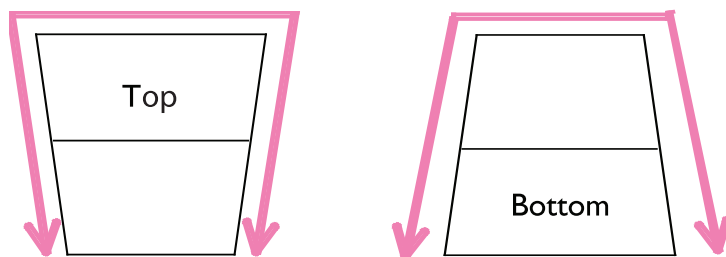
Covering the board

- Cover the 40cm cake drum in white sugarpaste.
- Mix some Rose paste colour into the 500g Professional Pink paste to achieve a bright pink.
- Roll out a circle and cut out a 33cm /13" or 36cm/14" circle and place centrally onto the cake drum. Cut out a square the same size as the bottom tier of your cake, and remove the square of paste, exposing the cake drum. (In relatively rare circumstances there is the possibility of a reaction between the sugarpaste and the cake, which may cause fermentation to begin. If the cake is to be cut within a few days, it is not necessary to take these precautions).

Covering the cakes

To achieve the crisp angled corners on the cake, it is necessary to roll out the sugarpaste (and marzipan), cover the cakes, trim the excess paste from each of the corners then use your hand to join the paste together again. Once this is complete, use the smoothers to form the corner. This takes nimbleness of fingers as the corners need to be formed before the paste dries out too much. Alternatively, cover with royal icing.

- Cover the bottom and the top and bottom tier with marzipan as indicated in the diagram.



- Cover the top and the bottom tiers with White Regalice in the same way.
- Sit the 15cm cake board on the top of the bottom tier and place the top tier above. (There will be a difference in size where the top and bottom tiers meet and this will be addressed later and also covered with the ribbon).

Decoration

- Roll out the white petal paste thinly. Dust with the snowflake lustre and use the FMM tappits to tap out the designs.
- Attach to the cake using cool boiled water
- Make the twigs by covering some of the 24# wires with the brown florist tape. Twist into interesting shapes as in the image.
- Paint the Orchids and the buds with Rose paste colour, water down to the desired depth of colour.
- Wire the Orchids, the Bamboo, and twigs together to form the main decoration.
- Make a smaller decoration for the top of the cake and colour a single large Orchid to sit at the base.

Assembly and finishing touches

- Place the cake onto the cake drum.
- Attach the 3mm ribbon to the base and the top of the cake edge as shown.
- Roll a small sausage of white paste and use to fill any difference where the top tier meets the bottom. It does not have to be exact as the ribbon will cover virtually all.
- Attach the two overlapping rows of chiffon ribbon to the centre of the cake as shown. Join using a small ball of moistened sugarpaste.
- Insert a cake pic just above the ribbon on the front of the cake and attach the large orchid display.
- Place the large single orchid to the base and the smaller spray to the top of the cake.
- Use any spare tappit shapes and scatter around the base.
- Attach the ribbon to the cake drum edge using the non toxic solid glue stick.

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.