

Rainbow Animal Cake

By Kathy Moore

Equipment and Materials for the Rainbow Animal Cake

	✓		✓
6" round cake		Non stick board and rolling pin	
9" round cake drum		Sieved icing sugar for rolling	
750g White sugarpaste		Rainbow ribbon for cake drum edge	
Petal paste - red, yellow, green, blue and violet		Claydough Animals	
Paste colours red, purple, blue, green		Claydough Noah's Ark	
Sharp craft knife		Non toxic solid glue stick	
Wilton Decorative Punch			

Notes: The cake can be made with the cake base of your choice. Madeira, sponge type, chocolate, or rich fruit etc. Cover rich fruit cakes in marzipan, before covering in sugarpaste. Sponge type cakes can be covered in marzipan or buttercream before being sugarpasted, with the exception of very light sponges (e.g. fatless) as the weight of the marzipan and the sugarpaste combined may compress the sponge and result in a misshapen cake.



Cover Cake

Place the cake onto the cake board (drum) and cover cake in white sugarpaste.

Covering the cake board

Roll a strip of sugarpaste, long enough and wide enough to go all the way around the cake board. Cut a straight line along one long edge.

Lightly moisten the cake board and starting at the back of the cake, lay the sugarpaste strip around the cake board with the cut side to the cake. Overlap the strip at the back and using the knife, cut through the overlap. Remove the excess paste, and lay the two cut edges neatly together.



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Decorating the cake

Roll out a strip of sugarpaste long enough to go round the base of the cake and approximately 5cm deep. Use the knife and cut a wavy line along one edge and a straight along the other. See picture.

Lightly moisten the base of the cake with cooled boiled water or clear alcohol and, starting at the back of the cake, attach this strip. Overlap the strip at the back and cut away the excess in the same way as for the cake board.

Colour walnut sized pieces of sugarpaste red, purple, blue and green (or colours of your choice) to use for the pattern around the cake base. (Optional)

Attach the large Tulip disc to the Wilton Decorative Punch and impress the pattern randomly around the cake. Remove the flower parts. (Or leave them white if you wish). Using the coloured sugarpaste impress the Wilton Decorative Punch and remove the coloured tulips. Insert into the patterns around the cake.

Rainbow

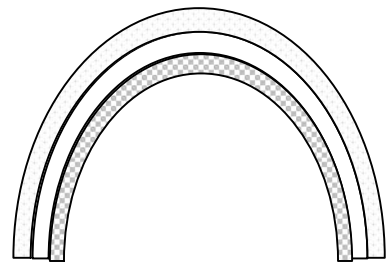
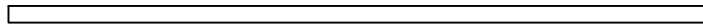
Roll out the red petal paste and cut a long strip approximately 6 or 7mm wide and 40cm long. Shape into an arc.

Place onto a flat surface lightly dusted with icing sugar to dry. (Avoid getting the icing sugar onto darker coloured pastes as it is difficult to remove and may spoil the finish).

Roll out the yellow paste and cut a long strip in the same way. Moisten one long edge and place next to the red strip.

Repeat with the green, blue and violet strips, making sure each edge is tight against the next.

Allow to dry thoroughly.



Attach the rainbow to the back of the cake with a small knob of moistened sugarpaste at the base of the rainbow. Leave to dry.

Finishing Touches

Glue round the cake drum edge and attach the rainbow ribbon.

Place the Noah's Ark onto the top of the cake and secure with a very small knob of moistened sugarpaste beneath the Ark.

Place the Animals around the cake base securing in the same way as the Ark.