

Shades of Pink Feather Cake by Kathy Moore

A simply stunning cake, which makes clever use of shading to maximise the impact of this superb, design.

The pleats on the upper tier of the cake make the design suitable for those with fewer sugarcraft skills as each pleat is applied individually and only a single strip of paste needs to be handled. Using a mixture of ready-made leaves and sprays together with hand made leaves and feathers has created the fabulous leaf and feather arrangement. An unusual and delicate feather leaf cutter and veiner have been used to form a focal point to the base of the arrangement with impressive results!

The use of an extra cake drum and a small spacer placed on top creates additional height and style to the finished design. You can alter the size by adding larger base tiers as required or proportionately increasing the overall sizes of the cakes used.



Shades of Pink Feather Cake

by Kathy Moore

Materials and Equipment you will need for the Shades of Pink and Feather Cake	
2 x 15cm/6" round cakes ¹ 20cm/8" round cake (minimum 7.5cm/3" deep – or use additional cake drum)*	40cm/16" Round cake drum 30cm/12" cake drum 20cm/8" cake drum* 15cm cake board 15cm cake drums x 2 (for spacer)
1.75kg marzipan	
1kg White Regalice 1kg Shell Pink Regalice 1kg Professional Pink Regalice	3mm Babe pink ribbon 12mm Lipstick Pink ribbon 12mm Paris Pink Ribbon
	24#, 26# green florist wires 28# white florist wires + a few 18#
Cool boiled water	Moss Green florist tape
	Pair cake smoothers
Ruby or Rose paste colour	Cake pics
Foliage green extra paste colour	Dowels + Non toxic solid glue stick
	Selection of ready-made sugar leaf sprays including Eucalyptus plus ready-made sugar leaves including Ivy.
Petal paste, Green and white.	Culpitt Feather cutter and veiner Culpitt Large leaf veiners 100 & 70mm Culpitt Hop Leaf veiner Culpitt Poppy Leaf veiner Culpitt Violet Leaf veiner

¹ 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

Shades of Pink Feather Cake

by Kathy Moore

Materials and Equipment you will need for the Shades of Pink and Feather Cake	
	Culpitt Oak Leaf veiner
Confectioners glaze, cleaner & brush	Dusting brushes
	2 Ready made sugar orchids, both from Medium Orchid Spray
Dusting powders	Non stick board & Non stick rolling pin
Edible glue and brush	Petal Pad
White fat (e.g. White Flora)	Dog bone tool
	Dresden tool
	Scissors and wire cutting scissors

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

Preparation

Place the 20cm cake onto the 30cm cake drum.

Sit the 15cm cake board between the two 15cm cakes

Covering the large cake drum

Take approximately 600g Professional pink icing and mix to a slightly darker shade using either the Ruby or Rose paste colour.

Roll out the paste and cover the large cake using the smoothers to obtain an even finish.

Covering the base tier

Cover the base tier with marzipan in the usual way.

Using Professional pink Regalice, cover the base tier. Use the smoothers to obtain a smooth level finish. Roll a strip of the same coloured sugarpaste and cover the cake drum. (For full details on covering cakes and boards, go to www.culpit.com)

Covering the double top tier

Each pleat takes approximately 150g of sugarpaste and each layer is a shade lighter than the previous. Make the first pleat using Professional pink mixed with 15g (approximately) of white sugarpaste. Continue to shade the tiers using mixtures of Professional Pink, Shell Pink and white.

Cover the top and then the sides of the cake in marzipan (or buttercream – see note above) - this is easier than covering in one piece because of the height of the cake.

Roll out a strip of sugarpaste approximately 10cm x 52cm.

Fold one of the long edges over to a depth of 1cm or thereabouts.

Shades of Pink Feather Cake

by Kathy Moore

Lightly moisten the marzipan using cooled boiled water (if using buttercream on a sponge cake this will not be necessary) at the base of the cake.

With the fold at the bottom of the cake, attach the first pleat, join at the back, trim and neaten.

Repeat for a further 6 layers (or to the size you require) ensuring each layer is a shade lighter than the previous layer.

For the top layer, lighten the paste, which should now be almost white.

Moisten the top of the cake with cooled boiled water as before.

Roll out a circle large enough to cover the top of the cake and to form the depth of the pleat (see image).

Fold under 0.5cm around the edge and place onto the top of the cake. Ease the pleat to fit against the cake.

Making the feathers and the leaves

The hand made leaves have been made to complement the shading of the cake and are made in various shades of green finishing with feathers almost white in colour. Ready made leaves can be dusted to alter their colour. For further details on making leaves go to www.culpit.com

For the almost white feathers, use the white wires and for the remaining feathers, the green wires.

Cut the wires into smaller lengths depending on the size of leaf being made.

Roll out the paste on a non stick board lightly greased with white fat

Cut out the leaf/feather shape

Vein and transfer the leaf/feather to the petal pad.

Use the dog bone tool to smooth round the edges.

Lightly glue the end of the wire and lay it halfway down the leaf.

Fold the leaf over and press just where the wire is

Pick up the leaf and pinch where the wire is - it should be right against the fold in the leaf.

Holding the leaf between your thumb and finger, use the Dresden tool to open the leaf out. If you want a curved leaf, gently bend the wire at this stage.

Transfer to a former or similar to dry remembering to give shape and movement to your leaf.

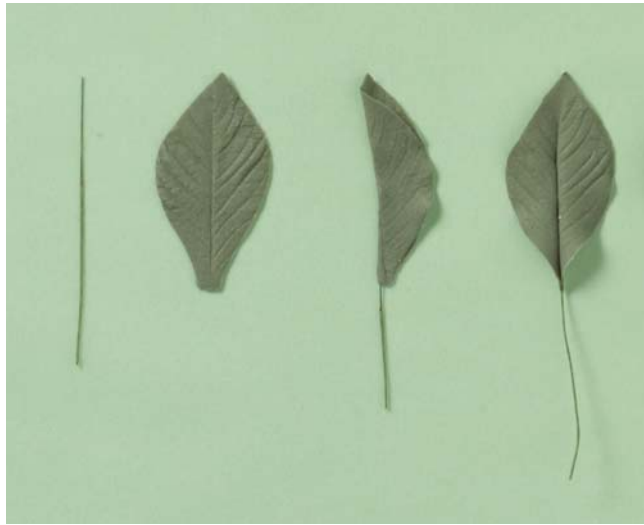
Colour using dusting powders.

Quickly and carefully pass through the steam from a boiling kettle to set the powders.

Glaze the leaves as appropriate, using confectioners glaze in either full or half strength. Half strength will be diluted with 50% Isopropyl alcohol (or glaze cleaner) and give less of a shine.

Tape up all the leaves using $\frac{1}{4}$ or $\frac{1}{2}$ width tape depending on the size of leaf.

Shades of Pink Feather Cake by Kathy Moore



Shades of Pink Feather Cake

by Kathy Moore

Making up the leaf arrangements

Start with the palest feathers and tape them together with ¼ width Nile green tape. Add more feathers to the spray, increasing the size of the spray and the depth of colour (see image).

As the size of the arrangement increases, make smaller sprigs of leaves and add into the arrangement.

Start to use the 18# wires for additional support as the arrangement becomes larger and heavier.

Finish with the largest and darkest of the leaves.

Make a small arrangement including one of the orchids to fit around the base of the cake.

Assemble and finishing

Attach the Paris pink ribbon to the large baseboard using the non-toxic solid glue stick.

Attach the Lipstick pink ribbon to the cake drum of the bottom tier.

Attach the Babe pink ribbon to the base of the bottom tier.

Stick the two 15cm cake drums together using either the glue or moistened sugarpaste (my preference!) Attach two rows of the Paris pink ribbon. Sit the drums centrally on the large base board.

Dowel the bottom tier.

Place the bottom tier of the cake onto the separator drums and place the pleated cake on top.

Place a cake pic into the top of the pleated cake and insert the leaf arrangement. Place the final orchid on top.

Sit the small spray to the base of the cake – the use of a cake pic may be necessary