

Starlet Cake

by Kathy Moore



The pure sophistication and glamour of the 1930's is recreated here in this fabulous Vintage Chic design, Style exudes using glorious marquisette style adornment and ribbons in the colours most often associated with this period. Match the size of cake to suit your own needs, whether smaller or larger tiers or the number of tiers. Look at the same style with different colour ways to suit The pattern around the sides of the cake reflect the design of the brooch and are made to sparkle with edible glitters – elegantly stunning.

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

Materials and Equipment you will need for the Vintage Chic	
15cm/6" round cake	15cm/6" round cake board
20cm/8" round cake ¹	20cm/8" round cake board
25cm/10" round cake	33cm/13" round cake drum
1200g White Regalice 1200g Celebration Regalice	Cake smoothers
2000g Marzipan (see note 1)	Dowels
	Cake Pics
Royal icing	Cake scribe
Piping tubes/tips size 0 or 1	
Piping Bag	Fine paintbrush and cooled boiled water
Magic Sparkles – 54923 Hint of Green, 54921 Hint of Pink, 54922 Hint of Lilac, 54931 Hint of Lemon	12mm Ribbon for board edging 38mm Ribbon for cakes and bows
	Optional - Jem Daisy Centres JC452
Small amount of petal paste Liquorice paste colour 5316	
Edible Silver paint 59520	Paper for design
Edible Gold paint 59519	Fine Paintbrush and Brush cleaner

Preparation

- Mix equal quantities of White and Celebration icing and in sufficient quantities to complete the cake and cover the board.

¹ The cakes can be made using either a rich fruitcake base or a firm sponge type base such as a Madeira cake. Before covering with Regalice, rich fruitcakes need to be covered in marzipan whilst sponge type cakes can be covered with butter cream 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.

- Place the 25cm cake onto the 33cm cake board. Place the 20cm cake onto the 20cm cake board and the 15cm cake onto the 15cm cake board. Place both of these cakes onto spare larger boards or drums to make icing easier.
- Cover each of the cakes in butter cream/marzipan and then in the prepared icing
- Dowel the bottom two tiers.
- Remove the top two tiers from the spare boards and stack all three tiers.
- Roll a strip of sugar paste 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 12 mm ribbon to the edge of the cake drum.

Decorations

- Place the wide ribbon around the cakes securing with a small ball of sugar paste moistened with cooled boiled water.
- With the template provided, transfer the design onto a strip of paper either by scanning or tracing by hand. Place the template around the side of the cake so the design will start just above the level of the ribbon. Use a scribe to transfer the design to the cake. The important areas to scribe are the lines, as the leaf and ball parts of the design are not piped but added individually.
- Take the Magic Sparkles and put equal quantities of each colour into a small container. With a teaspoon or similar small tool, crush the Sparkles until they become fine.
- Colour some royal icing to a pale grey.
- Colour a piece of petal paste pale grey using the Liquorice paste colour.
- Using the small Jem Daisy centres (or making small balls by hand) make a centre and remove. Moisten the top very lightly with the cooled boiled water and then dip into the crushed Magic Sparkles. This gives a sparkle effect very similar to the brooch. Repeat, making as many small and medium sparkle gems as required.
- Make the Sparkle gem leaves in the same way but mould by hand. It is relatively easy to make by starting with a ball, elongating at either end. Moisten and dip as before.
- Pipe the outlines of the design with the royal icing. Leave to set. Using the fine paintbrush, over paint the lines carefully with a mix of edible gold and edible silver paint, to give the best colour match to the brooch.
- Moisten the back of the sparkle gems and leaves with cooled boiled water and attach to the design.

- Make a large bow and attach the largest of the brooches. Take a ball of moistened sugar paste and stick to the back of the bow then to the ribbon on the cake. Make a similar decoration for the top tier in the same way.

- If you want to secure the brooches further, cut a length of 20# white wire and bend it in half over the pin on the back of the brooch. Tape the wire using white florist tape. Insert a cake pic where the brooch is to be placed and then place the taped wire into the pic.

Other ideas

- Uses bows with brooches to decorate the tables at the wedding.
- Add the brooches to bows decorating Wedding or special occasion dresses.
- Use them to decorate curtain tiebacks for Christmas and New Year or any other occasion to add glamour when and where you want it!
- Incorporate them with floral arrangements giving a totally co-ordinated and glamorous theme.
- Use them for hair decorations too!

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.

