

Vintage Cake

By Kathy Moore



This amazing 1930's style cake follows the graceful and elegant lines of that era. A stunning design carefully created to exude style, elegance and sophistication with a modern day twist! The colour of the icing is parchment, made to recreate the colours of the 1930's. The fabulous crystal gem design is inspired by the beaded dresses and distinctive shapes and designs seen throughout that period and greatly aspired to now. The gems are simply beautiful and reminiscent of glorious designer couture and sophistication, even down to replicating the rich bronze and marquisette so often used in that era.

The design of the cake is suitable for those with experience in sugarcraft skills although for those with less experience, a similar, less demanding design can be created by simply not shaping the cake. As an alternative, the top tier could be made using a polystyrene dummy and shaped or for an easier option simply using a standard square 20cm cake for an equally stunning result.

Materials and Equipment you will need for the 1930's Inspiration Cake

<p>20cm/8" square cake x 1½ depth 25cm/10" square cake¹ 30cm/12" square cake 4.9kg White Regalice 4.4kg Marzipan (see note 1)</p> <p>Sugarflair Spectral Paste Colour Autumn Leaf</p>	<p>15cm/6" square cake board x 2 25cm/10" square cake board 38cm/15" square cake drum Dowels Cake smoothers Cake Pics Paper, ruler and pencil Ivory Butterflies Silver Pearl diamante tip sprays F5735 Mirrored Flower Spray F5745 Bronze Gem Flower F5740 Tapered Perspex Tower separator 4341 Cream Rose Ribbon F5744 12mm Ivory Ribbon 25mm Sand Check Edge Sheer Ribbon White florist tape Silver florist wires</p>
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It is worthwhile reading through the instructions before you begin to be certain you have everything you need.

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.

Notes

The top tier of the design uses an extra depth cake base. The cake base can be baked in a very deep cake tin with increased mixture or as two shallower cake bases. The finished height is approximately 120mm (4¾") Covering a Trapezoid shaped cake, which is any greater than 1½ x depth is challenging and demanding. A 20cm standard depth cake (3" /75mm generally) would need a square of sugar paste no less than 35cm wide. 1½ x the depth needs a square no less than 42.5cm. A 20cm cake with double height sides (approximately 15cm) needs a square no less than 50cm and this then needs to be worked in to a 15cm cake base. So the greater the depth the more paste you will need to ease in at the base of the cake.

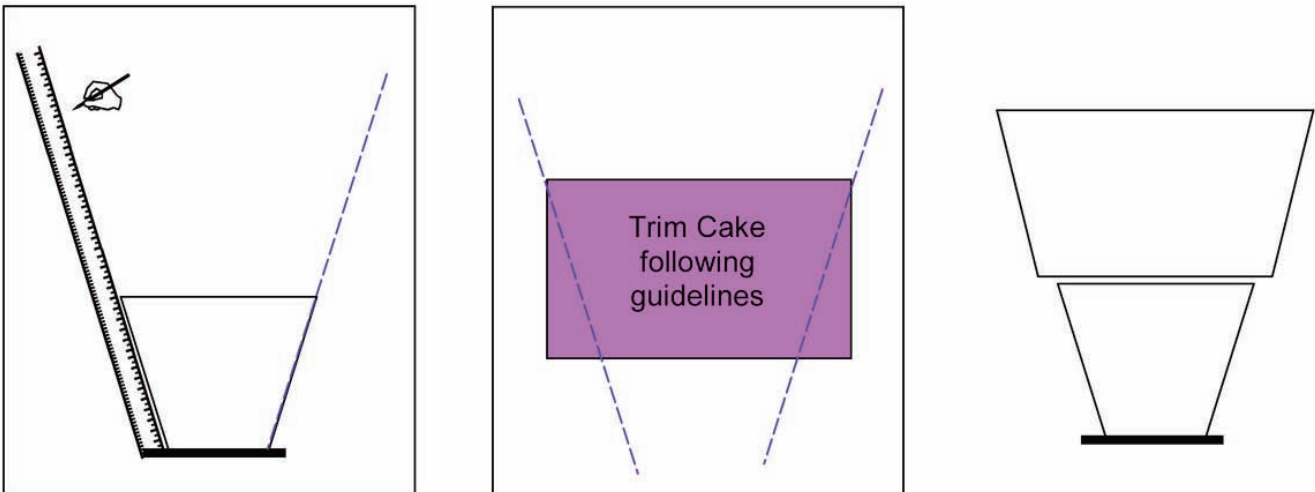
I would choose a firm cake base for this type of shaped cake.

To make the parchment coloured sugar paste, use either Sugarflair Spectral Paste Colour Autumn Leaf .Be certain you make up as much coloured paste, as you need to complete your cake. It is a good idea to make up extra and to make up the day before, as this will take some time.

Preparation

To trim cake (Trapezoid shape)

- Trim two opposite sides of the cake to the same shape as the separator. A more accurate line is achieved if you first make a template. Place the separator onto a large piece of paper (sellotape A4 together or use a spare bit of wallpaper!). Place the ruler against the side of the separator and using the pencil, follow the line of the ruler extending well beyond the separator. Place the cake onto the paper and trim following the pencilled line. This ensures the shape follows exactly the lines of the separator.



- Colour the paste to a parchment shade using either Sugarflair Spectral Paste Colour Autumn Leaf. Keep airtight until needed.
- Place the two shallow cakes together with one of the 15cm cake boards in between and one under the base. Place the 25cm cake onto the 25cm cake board. Place both cakes onto larger spare boards or similar for easier covering.
- Place the 30cm cake onto the 38cm cake drum.
- Cover each of the cakes in marzipan/marzipan and then in the prepared icing
- Cover all three cakes in the parchment icing.
- 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.

Decoration

- Attach the chiffon ribbon to each of the tiers, securing with a tiny ball of sugar paste moistened with cooled boiled water.
- Place the Rose ribbon around in the same way to the bottom two tiers.
- Arrange three sprays of gems. Twist the wires together neatly to form a symmetrical pattern adding or using additional silver wires as necessary. Tape the excess wires together, ensuring there is sufficient length to fit into your cake pic.

- Insert cake pics into the middle tier where the gem spray is to sit.
- Insert the gem spray. The gem sprays on the top and bottom tiers as shown in the image, are attached to the underside of the board/drum using adhesive tape.
- Using a non-toxic solid glue stick, attach the ivory ribbon around the edges of the cake drum.

Assembly

- Dowel the bottom tier of the cake.
- Place the separator centrally onto the middle tier. If the top tier is heavy, the middle tier will need to be dowelled ensuring the dowels are positioned under the separator.
- Place the top tier on the separator to complete.

Other ideas

- Use the gems to decorate gift boxes, invitation cards, name cards, table gifts and napkin rings for a fully co-ordinated theme.
- Wrap around fresh flowers and bouquets.
- Add to hair clips, handbags and fabric bows.