

# ***Trailing Rose Cake***

By Kathy Moore

Deep red roses and a matching plaque are used to create this stunning design.

The roses, sprays, leaves and plaques come ready made allowing the cake to be decorated in the minimal amount of time and resulting in a superb finish.

Alter the sizes of the cakes and the shape to suit.



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Materials for the Ruby Rose Cake		
	✓	✓
20cm & 25cm (8" & 10") Round Rich Fruit or Firm Sponge cake of your choice		Culpitt rose spray pack. Culpitt Rose leaf sprays (approximately 6)
20cm (8") cake board 33cm & 38cm (13" & 15") round cake drum 2 x 25cm (10") round cake drums		Culpitt rose leaf veiner
*2.2kg Marzipan		2.5 metres 15mm scarlet ribbon
2.5kg white Regalice		Jem heart cutter (Wedding set) or similar
Snowflake dusting powder and brush		Sharp knife and scissors.
Small amount of white petal paste		Non toxic solid glue stick
Cool boiled water		Dowels x 3
Celebration plaque		Green floral tape
		Culpitt burgundy gems
		12cm x 12cm x 12cm triangle template

The cake can be made with a rich fruitcake or a firm sponge type such as Madeira. Sponge cakes can be covered with buttercream or marzipan. They may also be split and filled but be certain the filling is not too soft otherwise the weight of the covering may compress the cake causing misshapen cake sides. Very light sponges, when covered with sugarpaste, may sag under the weight. A marzipan layer provides a firm, smooth and level surface for the sugarpaste.

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

## 1. Covering the Cakes

Place the smaller cake onto the 20cm (8") cake board.

Cover in marzipan and then white sugarpaste. (If you are using a Madeira/sponge, split and fill if you wish, then cover with either buttercream or marzipan. Cover with sugarpaste).

Stick the two 25cm (10") cake drums together.

Place the larger cake onto the drums (this gives the bottom cake more depth)

Cover the cake including the drums in marzipan and then white sugarpaste. (If you are using a madeira/sponge, split and fill if you wish, then cover with either buttercream or marzipan. Cover with sugarpaste).

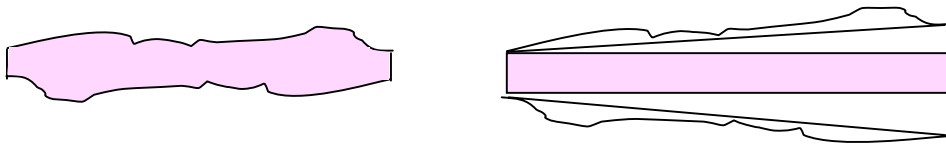
Place the larger cake centrally onto the 33cm (13") cake drum

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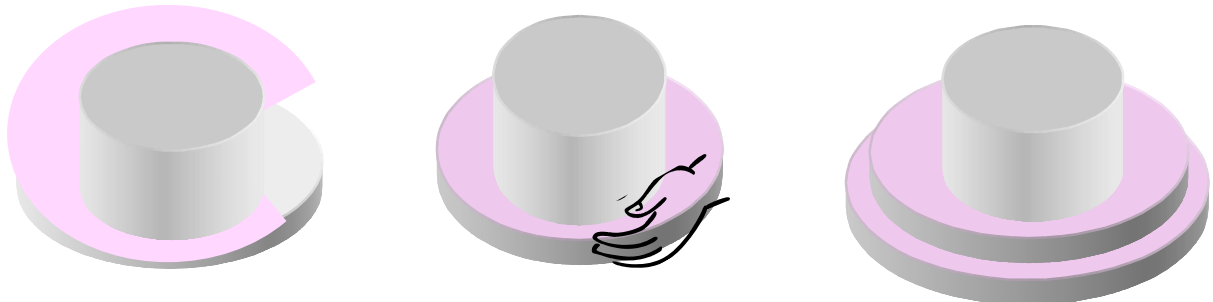
## 2. Covering the Cake Drums

Roll a piece of sugarpaste long enough to go around the cake drum and wide enough to cover the cake drum to the edge. Texture the strip using the Rose Veiner and dust with Snowflake lustre powder. Cut a straight line along each long edge of the sugarpaste.



Lightly moisten the edges of the cake drum with cooled boiled water.

Starting at the back of the cake, neatly place the strip all the way round the cake, meeting up at the back. Trim the sugarpaste to give a neat finish. Smooth the edge with the palm of your hand. Attach the ribbon to the cake board edge using the solid glue stick. Place cake onto the larger board, cover board edge and finish with ribbon in the same way.



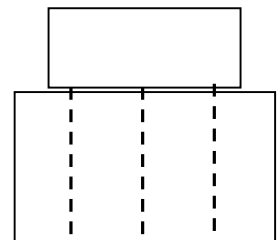
## 3. Dowel the Large Cake

Find the central point of the large tier – place a pinprick at this point. Using the triangle template place the central point of the template over the central point of the cake and mark the cake with a pinprick at each corner of the triangle. These are the marks to use for each of the dowels.

Push the plastic dowels down into the cake at one of the corner pinpricks. Using a pencil mark the dowel where it comes out of the cake. Remove the dowel and using strong scissors or a serrated knife, trim them 1mm above the mark.

Stick them dowels back into the cake.

Place the smaller cake on top of the large one, ensuring the cake is positioned centrally.



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## **4. Decorating the Sides of the Cakes**

Roll out some white petal paste, quite thinly.

Texture with the rose veiner and dust with snowflake lustre.

Cut out the heart shapes with the cutter and then cut a rectangle around.

Attach to the cake with cooled boiled water. (Use the little hearts from the cutter to decorate the cake).

## **5. Rose garland**

Cut some green floral tape into ½ widths. Starting with a rose leaf spray, attach another spray and secure with the florist tape. Start adding the rose sprays and the gems, and finish with two more rose leaf sprays securing the garland as you work, with the florist tape.

The amount of gems, roses and leaves you use will depend upon personal choice and the size and shape of your cake. Remember, the sprays can be used whole or dissembled and used in parts making them quite versatile.

Make one garland for each tier.

## **6. Assembly**

Place the garlands around the cake securing at the back with either ribbon tied to either end or by bending the wire over at one end and hooking together.

Place a small piece of sugarpaste beneath the plaque and place onto the top of the cake.

## **7. Finishing touches**

Consider using gold wires around the plaque and table confetti to co-ordinate the design theme. Place cards with paper roses on, red paper roses twisted around champagne or wine glass stems, favour boxes and red rose petals sprinkled on the table all make a superbly co-ordinated and special celebration!

### **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.