

Cherry Blossom Cake

By Kathy Moore



The striking design of this oriental inspired cake is achieved using ready made sprays of delicate Cherry blossom in partnership with bejewelled dragonflies and butterflies. Matching coloured wires in strong purple and pink coordinate with the theme adding an extra dimension to the cake. The icing used is white, but consider using other colours such as pale china blue or pale eau de nil, to suit your own theme. This magnificent cake is opulent in looks and versatile in design and a dazzling centrepiece for any occasion.

Ingredients and Materials

15cm (6") round cake*
20cm (8") round cake*
25cm (10") round cake*
2.5kg White Regallice
2.5kg marzipan*
Sieved Apricot Jam*
Buttercream*
100g - approximately - Royal icing white
Rose pink food paste colour
Sieved icing sugar
Walnut sized piece of either Squires Kitchen
MMP or a small knob of any petal paste
Lengths of brown florist tape cut into ¼ and ½ width

15cm, 20cm + 25cm cake boards
Piping bag, No. 1 tube/tip
3mm White ribbon
6 dowels and 3 small cake pics
F5773 Purple Gem butterflies on wires x 4
F7785 Purple Diamante Dragonflies on wires 3 x 4
JF565 Cherry blossom flower sprays 5 x 2
1384BP Bright pink and 1384PU Bright purple wires
Small and medium sizes of 5 petal blossom
cutters for embossing
3mm Babe pink ribbon and 3mm Ice Blue ribbon
JC452 Jem daisy centre moulds

*Rich fruit or firm sponge cake bases are suitable. Before covering in Regallice rich fruit cakes are covered in marzipan whilst a firm sponge cake may be covered in either marzipan or buttercream. Finest finishes are obtained using cake bases with straight sides and level tops to start with. Firm sponge cakes may be split and filled with buttercream (or other suitable filling) prior to covering. If the filling is too soft or too thick the top cake base may slide away from the bottom causing misshapen sides. Consider splitting the cake into three with two thinner layers of filling rather than one thick one.

It is worthwhile reading through the instructions prior to decoration to ensure you have everything you need.

Preparation

Please refer to www.culpitt.com for detailed information on covering cakes.

Split and fill the sponge cakes and place onto their respective cake boards. Cover cakes with buttercream (or marzipan) and then Regalice. If using rich fruit cakes, place onto their respective cake boards and cover with marzipan in the usual way prior to covering with Regalice.

Using the blossom cutters, emboss the sides of the cakes as in the image. The design on the cake above uses embossing to the area in the vicinity of the floral sprays only.

Assembling the tiers

Dowel the bottom tiers of the cake and place the middle and top tiers above. Full instructions and diagrams for correct use and placing of dowels are given in 'Cakes from Concept to Creation' by Kathy Moore. Place the cake on a spare cake board, worktop saver/tray until the design is complete.

Decoration

Attach the 3mm Babe pink and Ice blue ribbon to each tier securing at the back with a dab of royal icing.

Flower centres

Use either the MMP or mix the petal paste with a knob of Regalice to form a modelling paste. Colour the modelling paste to a very pale pink, imitating a paler shade of the cherry blossom. Push a small piece of paste into the daisy centre and remove. Make several in sizes to suit the centres of the embossed flowers. Attach the pink centres to the flowers with a dot of royal icing or cooled boiled water.

Finishing

Place the cake onto the cake stand. Using the brown florist tape, wire together 3 sprays of the cherry blossom, incorporating the butterflies, dragonflies and the coloured wires taking into consideration that when assembled onto the cake the idea is for the blossom to appear as one spray. Twist the wires around rolling pins, remove and tease into similar shapes as shown in the image.

Place each of the sprays into a cake pic and place the cake pic into the cake, ensuring it is clearly visible above the icing. Adjust the flowers so as to appear as one large spray.

Place the cake onto the cake stand. Finish by piping small dots around the embossed flowers.

Other ideas

Use the butterflies and dragonflies to form matching napkin rings, to decorate table crackers, twist around wine glass stems or to include in floral arrangements. Use to create coordinating invitations and table place cards etc.

Remember, if there are any items on your cake which are not edible, or which may cause harm, they must be removed prior to cutting. If you are not cutting the cake personally, this information must be passed to the person who will be undertaking this for you.