

# Summer Garden - Sweet Pea and Lily of the Valley

By Kathy Moore



This pretty cake features colourful sweet peas and crisp white lily of the valley sprigs and is set off beautifully by the fluid lines of the ripple edged glass cake stand. The cake stand can be used for many different occasions and is an excellent choice for its versatility and sheer beauty. The flowers on the cake are available ready-made allowing you to create an outstanding centrepiece with minimal effort and maximum effect.

## Ingredients and Materials

20cm (8") round cake*	20cm + 25cm cake boards
25cm (10") round cake*	WP282 Ripple Edged Glass Cake stand
1.5kg White Regalice	Piping bag, No. 1 tube/tip
1.5 kg marzipan	3mm lilac ribbon
Sieved Apricot Jam*	Three dowels
Buttercream*	1 Cake pic
200g - approximately - Royal icing white	Green 24# florist wires
SF5172 Sweet Peas Sugar flower sprays 5 x 4	Nile coloured Stemtex florist tape
SF5173 Lily of the Valley sprays 5 x 4	

\*Rich fruit or firm sponge cake bases are suitable. Before covering in Regalice 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](http://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.

### Assembling the tiers

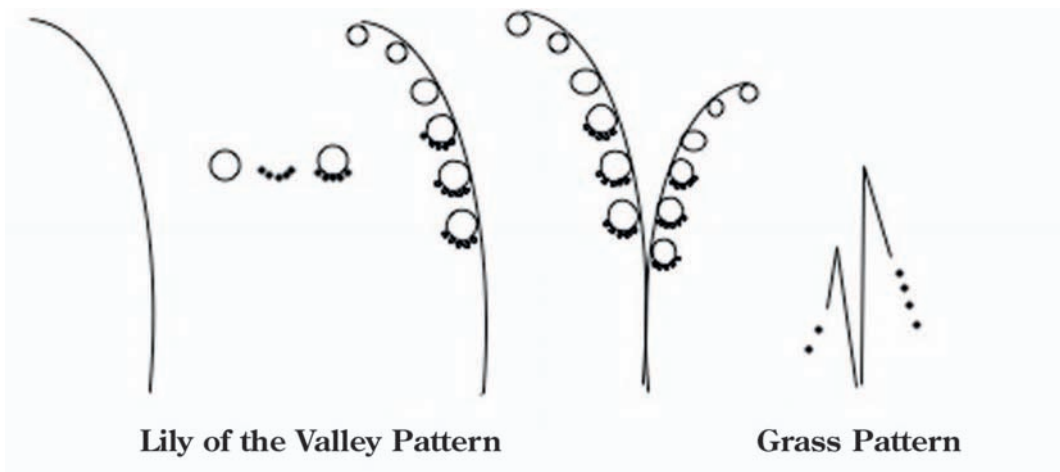
Dowel the bottom tier of the cake and place the top tier above. Full instructions and diagrams for correct use and placing of dowels are given in 'Cakes from Concept to Creation' by Kathy Moore. Place the cake onto a spare cake board, worktop saver or tray during decoration.

### Decoration

Attach the 3mm lilac ribbon to each tier securing at the back with a dab of royal icing. Using the 24# green florist wires, wrap a wire around a pencil or similar, to form a tight corkscrew Sweet Pea curl. Repeat making approximately 10 curls. Neatly wire together a spray of Sweet Peas and curls plus the Lily of the Valley using the Nile green Stemtex tape.

Make a further spray to sit at the bottom of the cake if desired.

Lily of the Valley piping. Using pattern below as a guide, pipe sprigs of Lily of the Valley around the cake, adding small grass leaves in-between as shown in the image.



### Finishing

Place the cake onto the cake stand. Secure the end of the flower spray into the cake pic. Gently push the cake pic into the centre of the top tier, ensuring that the cake pic remains clearly visible. If using the second spray, sit against the base of the bottom tier.

**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.**