

Love Hearts Cake

By Kathy Moore



Simply stunning! This delightful 'Love' Hearts Cake can be made using one, two or as many tiers as preferred. The versatility of the 'Love' Pippings provides celebration ideas for weddings, engagements, anniversaries, valentines and birthday! Everything on the cake is edible including the gold ribbon behind the Love Hearts. Consider combining tiered cakes with cup cakes or for valentines, think about placing black edible ribbon behind the love hearts and sprinkling edible sugar sparkles to the base of the cake.

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
Radiant Gold Edible Lustre x 2
Sieved icing sugar
Squires Kitchen MMP
168 'Love' Sugar Pippings 2 or 3 packs of 12

15cm, 20cm cake cards
33cm (13") cake Board
Piping bag, No. 1 tube/tip
6 dowels and 3 small cake pics
Tiny, Small and medium PME plunger -
heart cutter 84041
Dusting brushes
Gold glass cake stand WP281
12mm Sand ribbon
Non toxic solid glue stick
White fat e.g. Trex/Flora

*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.

As an alternative to using royal icing, edible glue can be used. Make by mixing a few drops of cooled boiled water with a knob of white Regallice. Mix to a thick paste and use a brush or a piping bag to attach the Love Hearts to the edible gold ribbon.

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

Covering the cake board

Lace the 25cm cake onto the 33cm cake drum. Lightly moisten the surface of the cake drum. Roll a strip of white Regallice long enough to fit all the way round the cake drum. Trim one long edge and, starting at the back of the cake, lay the cut edge strip against the base of the cake, continuing all the way round the cake board to the back. Trim and join the paste neatly. Trim the edges around the cake drum and smooth with the palm of your hand for a professional finish.

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.

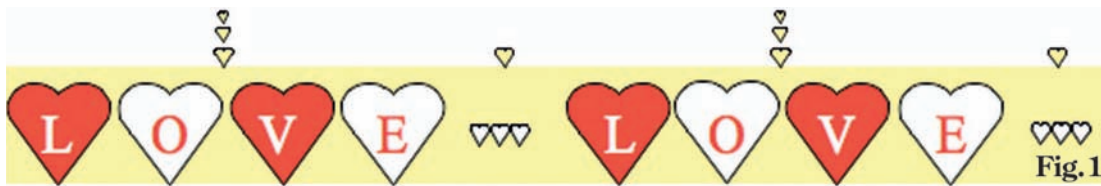
Decoration

Edible ribbon - on a non stick surface greased with white fat roll out a strip of MMP (modelling paste) long enough to fit around the largest of the cake tiers. Turn the paste over and brush generously with the Radiant Gold Lustre colour. The colour will intensify with continued brushing and a deep shine develop. Trim the strip to the same width as the 'Love' Sugar Pippings. Brush lightly around the base of the cake and starting and finishing at the back, place the edible ribbon neatly around the cake base, ensuring a snug fit. Trim excess. Repeat for all three tiers.

Hearts - roll out some MMP, turn over and brush with the gold lustre as above. Cut out approximately 15 medium sized hearts, 8 small sized hearts and 6 tiny hearts.

Roll out a plain white strip of MMP and cut out approximately 35/40 medium sized hearts.

Love Hearts - place the piping tube/tip into the piping bag. Add a small amount of royal icing or edible glue to the bag and start to attach the love hearts using the icing to secure.



Add the smaller hearts as in the template shown in Fig. 1. Use either edible glue or royal icing.

Finishing

Place the cake onto the cake stand.

Using the non toxic solid glue stick, attach the ribbon to the cake board.

Other ideas

Use the 'Love' Hearts on top of cup cakes, gateaux or home made chocolates.

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.