

Lace, Rose and Butterfly Cake

By Kathy Moore



This spectacular Rose and Butterfly cake is rich in design and offers style, glamour and sophistication. The stunning cake stand presents a beautiful alternative to traditional stands and at last, something that can be used time and time again. Choose alternative colourways to suit your theme and by selecting either one two or three tiers, the cake is suitable for a wide range of occasions.

Ingredients and Materials

20cm (8") round deep cake*
25cm (10") round deep cake*
2.4kg Regalice Celebration
2.4kg marzipan
Sieved Apricot Jam*
Buttercream*
SFP White x 2 packets (or other petal paste)
Brown food paste colour
100g - approximately - Royal icing white
Edible lustre colour, snowflake
169 White/silver sugar flowers
Cooled boiled water

20cm + 25cm cake boards
82987 Great Impressions Lace Butterfly Mould
82985 Great Impressions Lace floral scroll large
JF562 All White Sugar Rose Spray
JF563 All White Sugar Roses with leaves
WP281 Gold edged glass cake stand
Piping bag, No. 1 tube/tip
3mm White ribbon
Dusting brushes
Sharp fine craft knife
Three dowels
1 sheet of stiff cardboard

*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.

A standard cake base depth is 3". When using rich fruit cakes, to achieve the 4½" deeper cake bases shown in this design simply add two or three cake drums to the base of a standard depth cake prior to covering. If using a firm sponge cake base, use two or three cake base layers to give the required depth or use cake drums as above. Two methods have been provided as, when cut, a piece of rich fruit cake 4½" deep may be over facing, whilst a sponge cake is often used as an alternative for a dessert and the greater depth welcomed.

Preparation

Using the brown food paste colour, deepen the Celebration Regalice to a rich cream.

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.

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. Attach the 3mm White ribbon to each tier securing at the back with a dab of royal icing. Place the cake on a spare cake board, worktop saver/tray until the design is complete.

Decoration

Large Butterfly

Using SFP or other petal paste, kneed until soft, stretch and smooth. Work the paste into the butterfly mould with fingers, ensuring excess paste is removed from the edges as you work. Release the butterfly from the mould onto a non stick board and trim away any surplus paste. Use the tip of the piping tube/tip to create holes in the wings (optional). Dust with snowflake lustre. Fold the cardboard to form a right angle, lightly dust with icing sugar and place the butterfly into the right angle and leave to dry. Make a second butterfly and attach to the top tier of the cake using cooled boiled water.



Side scroll decoration

Using petal paste and the same method as for the butterfly, make enough scroll pieces to fit around the cake. Use either the whole of the scroll mould or parts of the mould whichever is preferred. The design shown uses parts of the mould. Dust the pieces with snowflake lustre.

Using royal icing, attach the shaped butterfly to the bottom tier as in the image. You may need to support the butterfly until the icing is dry. Attach the decorative scroll pieces around the sides of both tiers using either royal icing or cooled boiled water.

Finishing

Attach the white and silver sugar flowers to the cake tiers randomly. Pipe tiny dots around the flowers.

Place the cake onto the cake stand and lay the sugar rose sprays on the top tier.

Other ideas

Scatter the white and silver sugar flowers onto tables to create a co-ordinating effect. Use them to decorate matching cup cakes.

Make extra butterflies and attach them to strong wires using royal icing or small pieces of moistened petal paste. Use to decorate tables or place in vases with coordinating twisted/curled coloured wires adding diamante jewels to butterflies for additional effect.

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.