

Bead Lace Dragonfly and Pearl Cake

By Kathy Moore



This fabulous cake is set off with a stunningly magnificent cake stand. The cake stand can be used for many different occasions and is an excellent choice for its versatility and sheer beauty. The crisp clean lines of the cake design are created using ready made decorative pieces resulting in an outstanding centrepiece with minimal effort and maximum effect. The delicately formed dragonflies and flowers offer a delightful decorative choice and in addition are able to be used for a wide range of coordinating ornamental purposes.

Ingredients and Materials

20cm (8") round deep cake*	20cm + 28cm cake boards
28cm (11") round cake*	WP282 Ripple Edge Glass cake stand
2.5kg White Regalice	Piping bag, No. 1 tube/tip
1.4kg marzipan	3mm white ribbon
Sieved Apricot Jam*	Three dowels
Buttercream*	Silver wires
100g - approximately - Royal icing white	3mm silver ribbon
169 White/silver sugar flowers 2 packs of 12	F5775 Lace Bead Dragonflies White (approx 10)
F5769 Pearl sprig bunches (approx 6)	F5793 Lace Bead flower spray, white x 10

*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 base 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

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.

Decoration

Attach the 3mm silver ribbon to each tier securing at the back with a dab of royal icing.

Neatly wire together the lace dragonflies, pearl sprigs and beaded flower sprays to form an irregular garland, long enough to fit around the base of the upper tier. Use additional silver wires where needed. Leave a short length of wire at each end of the garland. When wiring together, remember that most of the bunched sprays can be separated to form single units allowing further flexibility in their use. Place around the base of the top tier and secure by twisting or hooking together the spare lengths of wire at each end.

Finishing

Using tiny dabs of royal icing attach the white and silver sugar flowers to the cake tiers randomly. Place the cake onto the cake stand.

Other ideas

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

Use the dragonflies and flowers etc., to make napkin rings, to decorate table crackers, twist around wine glass stems or to include in floral arrangements.

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.