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With Easter just around the corner, we have a sprinkling of cakes perfect for the season. It may be a birthday party or catching up with friends for the Easter break, you will find something to create in this issue of Creative SugarCraft.

Our amazing cover cake for this issue is a beautiful Peter Rabbit cake designed by Tracy Warncken. A

perfect cake for Easter or just an amazing cake for you to create for any occasion.

Also, make sure you check out our news and shopping guide pages! If you have any exciting news or stories that you would like our Creative SugarCraft readers to know about, please send an email to editorial@wpco.com.au

We hope you enjoy this issue and welcome your thoughts and submissions for future issues of our magazine. Please send these through via email to csc@wpco.com.au or post to Creative SugarCraft, PO Box 8035, Glenmore Park, NSW, 2745.

Yours in decorating!

Simon and the Team

Project Rating



= easy project



= you need some experience



= artists with considerable expertise.

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Cake and Baking Trends



Dessert Display



Drip Cakes



Marble and Stone



Copper

Dessert Display

Looking for the perfect addition to your next big celebration? Why not add a dessert table at the event! If you have trouble deciding on one cake, offer your guests an amazing selection of mini desserts. Macaroons, tarts, chocolate treats and delicious cakes are just a sample of what you can have. If you don't want an elaborate dessert display with backdrops and over the top cakes, seek out simple, classic sweets that make just as much of an impact and pair them with dainty table embellishments. Ensure you have a centrepiece in your display - dessert towers are very popular and look stunning. Macaroon, eclair or strawberry towers are a great choice, with many bakers taking inspiration from the classic croquembouche. For a fun and quirky display, add brightly coloured doughnuts, candied popcorn and novelty cupcakes to impress your guests.

Drip Cakes

Carrying over from 2016, the drip cake is as popular as ever. Bakers are truly outdoing themselves with unique and stunning cake designs this year. Perfectly smooth surfaces and effortless drips help make these cakes look almost too good to eat. The signature pile of sweets placed on top of the cake is literally the cherry on top of this sweet style. Although the cakes look complicated to make, they are relatively easy to decorate. Just get creative! Try to follow a theme for your delicious decorations, whether that be salted caramel, pastel candy or rainbow brights. Over the top embellishments including full chocolate bars, lollies, fairy floss and ice-cream cones make for some exciting cakes!

Marble and Stone

This year, bakers and cake decorators will be taking inspiration from stone, marble and all things rocky. Shiny gemstone edible decorations will add

an earthy glam look to your cakes, and pairing these embellishments with a trendy mirror cake will be a sure hit. Creating dreamy marble designs on your cakes is right on trend this season, and is a look that is quite easy to master. Taking inspiration straight from the popular home décor trend, it appears that light grey patterns for your marble cake will look the best.

Copper

Sliding over from the metallic trends of last year is everyone's new favourite shade – copper. This sophisticated colour looks stunning on baked treats, and works perfectly well with a variety of shades such as pastel blues, dusty rose, soft marble and navy. Copper is extremely versatile and can be used in a range of cake embellishments from cupcake patties, icing and decorating gels. There are plenty of options when it comes to copper, so get creative and see what works best with your baking style!

Shows and Exhibitions

Australia and New Zealand

Cake Expo

Dates and location TBA. The Cake Expo is set to return again in 2017, showcasing demonstrations from leading local, interstate and international bakers to bring you the latest baking and decorating tools and tricks. There will be cake decorating classes from renowned tutors and of course, an endless variety of sweet treats! For more information, visit www.cakeexpo.com.au

The Great NZ Food Show

13 - 14 May 2017. Hamilton, NZ. Prepping is well underway for The Great NZ Food Show, showcasing the best in food, wine, delicious edibles and innovative products. All your favourite parts of the show are back! The Heathcote Appliances Cooking Theatre is bursting full of well known & local chefs. The Wintec Cooking Classes will teach you to create a restaurant quality dish and you will enjoy the fun and inspiration that comes from our local chefs competing in the Vilagrad Winery Mystery Cook off.

You can even take a break from shopping and being entertained by indulging in a gourmet lunch over a beer, wine or cider in our Seat & Eat Zone. Don't miss your seat at the table, at The Great NZ Food Show, where you will find products from an extensive range of exhibitors, enjoy scrumptious tastings, while discovering the newest gadgets and most delicious produce. For more information, visit www.greatnzfoodshow.co.nz

International

Bakewell Baking Festival

12 - 13 August 2017 Derbyshire, UK. The world's first and the UK's premier baking festival is back at the spiritual home of baking.

The festival is a celebration of the wonderful world of baking and bakes with a big vintage feel all set in the beautiful Peak District National Park, with onsite weekend camping.

Cake International

2-23 April 2017 London, UK. The UK's leading cake decorating, sugarcraft & baking show. Cake enthusiasts must experience this unique event that brings together the latest trends and supplies, cutting edge workshops and demos and the world famous Cake International competition display!

New book releases

Bake Off: Creme

De La Crème by
Martin Chiffers and
Emma Marsden

Make your cooking the creme de la creme - learn the tips and tricks of Britain's greatest pastry chefs with the book of the spectacular BBC series, from the team behind Great British Bake Off. With patisserie skills broken down to their simplest elements, you will soon be familiar with the ingredients, equipment and chemistry behind the show stopping creations you see on-screen and in the best restaurants, and be inspired to make your own irresistibly indulgent treats. **RRP \$39.00**



Have Your Cake and Eat it: Nutritious, Delicious Recipes for Healthier, Everyday Baking by Mich Turner

Celebrity baker Mich Turner rises to the challenge with a smarter take on sweet bakes - so you can have your cake and eat it! Her yummy recipes, which include cakes, cookies, meringues, bars, muffins and cupcakes, are made healthier and more nutritious by including fresh and dried fruits, nuts and seeds, and also alternatives for gluten, fats, sugars and dairy to accommodate your personal diet and lifestyle. The secret to Mich's recipes is a fine balance between delicious and nutritious. Baking and eating healthier cakes doesn't have to mean bland and boring, and Mich shows you how in this wonderful book of sweet treats. Mich offers suggestions for substituting fats,

flours and sugars so you can choose what to bake. In addition, there are smaller bakes so you can portion-control your servings, which helps steer you through the jungle of information.

RRP \$33.15





Peter Rabbit Cake

Part 1

'Once upon a time there were four little rabbits and their names were Flopsy, Mopsy, Cotton-tail and Peter' but Peter was perhaps the most naughty and therefore the most famous for being in Mr McGregor's garden eating his veges.

INGREDIENTS

- 1 x 6inch round x 6inch tall cake
- 1 x 9inch round x 4inch tall cake
- 1 x 12inch round x 3inch tall cake
- Ganache
- 500gm Pale Copper Coloured Fondant
- 1.3kg Pale Blue Fondant
- 650gm Pale Green Fondant
- 450gm White Gum Paste or Fondant with Tylose added
- Small Amounts of coloured fondant for decorations as desired
- Chocolate Crunch Biscuits (or similar)

Continued ...



COVERING THE BOARD

STEP 1

Use a tiny amount of the Wilton Copper Coloured Gel colour to colour approximately 500gms of fondant so that it becomes a pale terracotta colour. In my opinion, the terracotta gel colour was too pink for the effect I was trying to achieve.

STEP 2

Use the large rolling pin to roll out a piece of fondant that is big enough to cover the 15inch base board.

STEP 3

Carefully transfer onto the board and cut away the excess with a pizza wheel. Smooth over the surface with a cake smoother until you are happy with the finish.

STEP 4

Take the impression mat and place it face down on the centre of the board. By starting in the centre of the board where the cake will be sitting you will get an idea of how hard you will need to press to imprint the pattern evenly. If you make a mistake here, it won't matter as it will be covered by the cake. Continue to imprint the pattern until the whole board is covered. (Photo 1)

STEP 5

You will notice that the edges of the mat also make imprints in the icing. To disguise these lines, bend the mat so that only the centre of it is touching the cake and "stamp" it on top of the heavier lines until they are blended in. (Photo 2)







Peter Rabbit Cake

Part 1



EQUIPMENT

- 1 x 6inch Round Board
- 1 x 9inch Round Board
- 1 x 15inch Square Base Board
- 8 Wooden Skewers
- Large Rolling Pin
- Non-Stick Mat
- Brick Pattern Impression Mat
- Pizza Wheel
- Cake Smoother
- Assorted Paint Brushes
- Wilton Gel Colour in Copper, Corn Flower Blue, Moss Green, Pink, Lemon Yellow.
- Americolour Regal Purple Gel Colour
- Decorator's Alcohol
- Small Non-Stick Rolling Pin

Continued ...



STEP 6

Mix a small amount of tan coloured petal dust with decorator's alcohol (rose essence) and paint the lines in between each brick. You can also dust over the area with dry dust if you wish. (Photo 3)

At this stage you can spray the board with a clear glaze if you wish.

STEP 7

Add some small cleats to the underside of the board. These can be purchased at Complete Cake Decorating Supplies or a hardware store. They are small "feet" that raise the board up slightly which makes it easier to move without damaging the covering especially when the heavy cake is on it. Set the board aside to dry.



COVERING THE CAKES

STEP 1

Place each cake on a cake board the same size. Attach with a small amount of ganache. Attach the cake and cake board to a larger working board.

Cover each cake with a layer of ganache, creating as smooth a finish as possible. This will make a perfect base for the fondant icing to go over. Set aside and let the ganache set until it is hard (overnight is best).

STEP 2

Use a pastry brush to give each cake a light coat of water. This will help the fondant to stick. Cover the 12inch round cake with approximately 650gm of pale green fondant.



Continued ...

EQUIPMENT

- Metal Ruler
- Assorted Shapes Tin Cutter Set
- Small Decorating Tool Set
- Cutting Wheel
- Silicone Small Rose Mould
- Petal Dust in Cocoa Brown, Tan, Black (see note)
- 18gauge Florist Wire
- Wire Cutters
- Sugar Glue
- Royal Icing Mixture
- No 3 and 4 Plain Piping Nozzle
- Piping Bag
- Coupler
- Leaf Nozzle
- Edible Black Texta
- Craft Knife
- Scissors
- Edible Image of Characters
- Tiny Blossom Ejector Cutter
- Small Daisy Ejector Cutter

NOTE – You can either use pots of petal dust in individual pots or use chalks. Chalks for decorating must be non-toxic and used on decorations that aren't to be eaten but generally there is a wider range of colours in a packet which can be more cost effective. Use a sharp knife to shave some dust off the stick of chalk onto paper towel and then use the same way as pre-packaged dust.



STEP 3

Make approx. 1300gm of pale blue fondant and cover both the 6 and 9inch round cakes with it.

STEP 4

Set all three cakes aside to allow the icing to harden slightly before decorating. (Photo 4)

STEP 5

Remove the 12inch cake from the working board and attach to the covered square board with ganache or royal icing. Prepare it for stacking by adding wooden skewers and cutting off at surface level.

STEP 6

Remove the 9 and 6inch cakes from the working boards and stack with skewers supporting each tier. (Photo 5)

TO MAKE THE FENCE

Making the fence first will mean that it has time to set hard before being



added to the cake with less chance of breakage.

STEP 1

Use the small rolling pin to roll out some white gum paste (or fondant with tylose powder added) to approximately 3mm thick.

STEP 2

Use a pizza wheel and a metal ruler to cut out a rectangular piece. Use the ruler and pizza wheel to now cut this rectangle into thin strips. (Photo 6) Use a cutting wheel to add wood grain pattern to each fence picket (Photo 7)

STEP 3

Keep the strips all in line together and then use the medium (or large depending on the size of your fence pickets) to cut the top of each piece into triangular shape.

STEP 4

Push 18gauge wire into the bottom of each piece and set aside on baking paper to harden. (Photo 8)





9



10



11

TO MAKE PETER RABBIT

You will need approximately 250-300gms of white gumpaste or fondant with tylopor added to make the rabbit.

STEP 1

Roll approximately 200gms of white gumpaste into a pear shape to create the rabbit's body (Photo 9). When you are happy with the overall shape, place it on the work surface with the largest part at the bottom so that it will stand on its own.

STEP 2

Use the small cutting wheel to add texture like fur all over the body piece (Photo 10).

STEP 3

Use the small ball tool from the tool set to make indents around the base of the body to look like the rabbit's legs. Carefully rub the ball tool back and forth to make a

fairly deep indent. If you find the ball tool is catching in the icing, dust the body and the tool with a small amount of icing sugar or corn flour. (Photo 11)

STEP 4

Roll two small oval shapes of icing for feet. Attach them to the base of the body at the front with a small amount of sugar glue. (Photo 12)

STEP 5

Roll a piece of white fondant into a ball. Shape it so that it is slightly larger at the bottom than the top. (Photo 13)

STEP 6

Begin to shape the ball into the rabbit's head and face. Use your fingers to flatten and indent the areas where the eyes will be.

STEP 7

Use the ball tool to smooth down the centre of the face to make the nose area stand out.



12



13



14

Peter Rabbit Cake

Part 1



STEP 8

Smooth under this for the mouth and then add two cheeks.

STEP 9

Continue to use the ball tool and your fingers until you are happy with the overall shape and the features. Add a small ball for the nose. (Photo 14) Use the cutting wheel and/or one of the tools from the tool set to create fur texture around the eyes and on the head area.

STEP 10

Push a skewer down into the body of the rabbit leaving a small amount protruding from the top (You may need to cut some of this off). Paint a small amount of sugar glue

around the top of the rabbit's body where the skewer is sticking out and then slide the head onto the skewer also. (Photo 15)

STEP 11

Roll out two small pieces of gumpaste into thin sausages.

Use the ball tool to indent the inside of each one to create the ears. If you wish you can stick some thin florist wire into the base of each ear and then attach it to the head or you can set them aside to harden and then attach with sugar glue. (Photo 16)

STEP 12

To add the colour to the rabbit, begin by using a pale yellow/tan colour to dust the



15



16



17



Peter Rabbit Cake

Part 1

rabbit's body and face. Leave the chest area and the area around the eyes white. (Photo 17)

STEP 13

Now use a darker brown colour to add depth around the rabbits body. It will need to be darker around the tops of the legs, the base of the body and the base of the ears. Add some to the face but leave it reasonably light. (Photo 18)

STEP 14

Mix the darker brown colour with alcohol to create a fairly thick paint and paint his shoes and nose the dark brown colour. (Photo 19) Paint the eye and add a black pupil. (Photo 20)

STEP 15

Roll out a small rectangle of gumpaste that has been coloured blue. Cut the short ends so that they angle in slightly. Measure this around the rabbit's body to see that it fits like his coat. (Photo 21)

STEP 16

Once happy with the size, brush the body with a little sugar glue and attach the coat piece. Roll the top edge down to resemble a collar. (Photo 22)

STEP 17

Roll two small sausages to make the arms. Cut one end off square where the "hands" will go. (Photo 23)





STEP 18

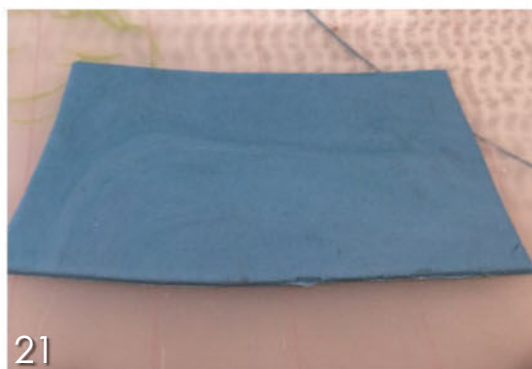
Roll two tiny balls for each of the hands and stick to the cut end of each sausage. Shape to resemble the hands and then add a tiny orange carrot with some leafy green tops, to each one.

STEP 19

Shape and attach the arms to the rabbit's body as desired. They may need to be supported until they are dry enough to hold in place. (Photo 24)

TO MAKE THE DIRT

Place three or four chocolate biscuits in a snap lock back. Crush the biscuits with a rolling pin until they resemble fine crumbs which look like dirt.



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Ferrero Rocher *Cake*

Ferrero Rochers are a round chocolate sweet that includes a whole roasted hazelnut encased in a thin wafer shell which is filled with hazelnut chocolate and then covered in milk chocolate and chopped hazelnuts. What's not to like about that? This delectable cake combines the flavours of a Ferrero (chocolate and hazelnut) to create a deluxe cake perfect for any special occasion.

INGREDIENTS

- 1 x 7inch Round x 3inch tall Chocolate Cake
- 1 x 7inch Round x 1.5inch tall Chocolate Cake
- Choc/Hazelnut Buttercream
- Hazelnuts
- Chocolate Ganache
- Ferrero Rochers

EQUIPMENT

- 2 x 7inch Round Wooden Boards
 - Glad Go-Between (see note)
 - 1 x 10inch Round Wooden Board (gold)
 - Sharp Knife
 - 2 x Cake Scrapers
 - Cake Spatula
- Note – 'Glad Go-Between' can be found with the Gladwrap in the supermarket and is a paper that is similar to that of a freezer bag.

Continued ...



TO MAKE THE CHOC GANACHE

Place the chocolate in a microwave safe bowl. Pour the cream over the top and mix with a fork so that all the chocolate has cream on it. Place in the microwave for two minutes. Remove and stir. Repeat this process in one minute bursts until the chocolate has completely melted. Keep stirring the mixture until all the chocolate has melted and there are no lumps in it. Set this aside to cool completely.

Once cooled it can be whipped to use as a filling in a cake. It can also be heated back to a pourable consistency which can be used for the drizzle.

TO MAKE THE CHOC HAZELNUT BUTTERCREAM

Beat the butter until soft and smooth and lighter in colour (Photo 1). Gradually add the icing sugar until well combined. Add the melted chocolate (Photo 2) and use the mixer to combine (Photo 3). Add Hazelnut essence to taste.



TOAST THE HAZELNUTS

There are two options for toasting the hazelnuts. You can place the nuts in a frying pan over medium heat and shake the pan every few minutes so that they are toasted evenly. Alternately you can place them on a tray in the oven. Either way, it is important





Ferrero Rocher *Cake*

**CHOC GANACHE
INGREDIENTS**
1200gm of Dark
Chocolate Melts
600ml of Cream

**CHOC HAZELNUT
BUTTERCREAM
INGREDIENTS**
• 250gm Unsalted
Butter
• 500gm Icing Sugar
• 80gm Dark
Chocolate
• Hazelnut Essence

to watch them so that they don't burn and become bitter. Once toasted, allow to cool and chop finely with a sharp knife. Set aside.

CAKE PREPARATION

STEP 1

Bake two round chocolate cakes and allow to cool completely. One cake needs to be the full height of the cake tin (approx. 3inches) and the other needs to be half the depth of a cake tin (approx. 1.5inches). Cut the dome off the top to make them level.

STEP 2

Cut the 3inch tall cake in half horizontally. Spread a layer of whipped chocolate ganache through the middle of this cake.

STEP 3

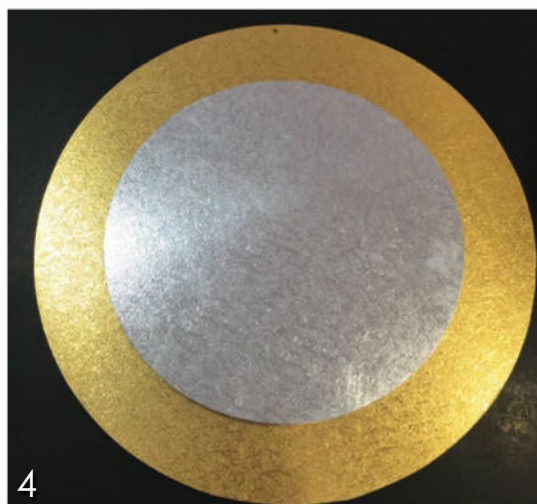
Attach one of the 7inch round cake boards to the centre of the 10inch round cake board. Use a small amount of ganache to hold it in place. (Photo 4)

STEP 4

Attach the filled cake to the 7inch wooden cake board that is attached to the larger board, again using a small amount of the ganache to hold it in place.

STEP 5

Spread some ganache on the top of this cake and place the half depth cake on top. You should now have three layers of cake with filling in between each. (Photo 5)





COVERING THE CAKE WITH BUTTERCREAM

STEP 1

Cover the second 7inch round board with a layer of the Glad Go Between paper. Use masking tape to tape the back down. Spread a small amount of the choc-hazelnut buttercream over the covered surface.

STEP 2

Place this board on top of the cake. Use two cake scrapers to align the top and bottom cake boards. It is important that these boards line up with each other so that your cake has straight edges.

STEP 3

Place the cake on a turntable. Apply a layer of the choc-hazelnut buttercream around

the sides of the cake starting at the top to hold the board in place and fill the top edge (Photo 6). Apply more buttercream to the cake than you need (Photo 7). Hold the cake scraper against the side of the cake so that it touches the top and bottom boards. Slowly spin the turntable while holding the cake scraper in place and scrape away the excess until you have a completely smooth surface all the way around the cake. (Photo 8)

STEP 4

Place some of the chopped hazelnuts onto a teaspoon. Tip the spoon up against the bottom edge of the cake and push them into the buttercream. Continue to do this all the way around the bottom edge of the cake. Brush away any excess from the cake board. (Photo 9)





Ferrero Rocher *Cake*

For Ferrero Rocher
cupcake recipe go
to page 46

STEP 5

When you are happy with the finish, place the cake in the fridge so that the buttercream can set.

STEP 6

When the buttercream has formed a crust and is quite firm to touch, remove from the fridge. Use a knife to cut around the top edge of the go between paper.

STEP 7

The cake board will now be loose. Remove the board and carefully peel off the paper. You should be left with a perfectly smooth cake.

ADDING THE DRIZZLE

STEP 1

Place some un-whipped ganache in a jug and heat in the microwave until a pourable consistency. Carefully pour the ganache around the top edge of the cake allowing some of it to drip down the side of the cake. (Photo 10)

STEP 2

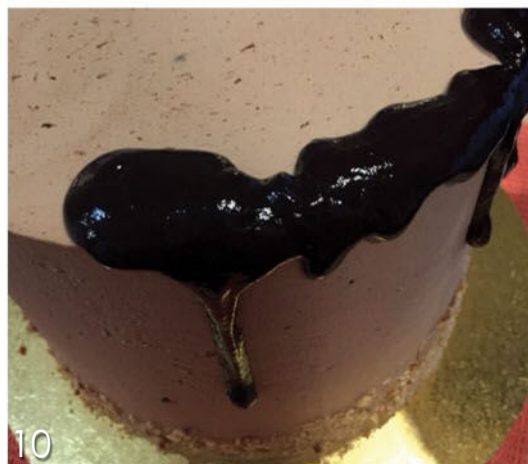
Once it is all around the top edge, pour more onto the top centre of the cake so that the whole thing is covered.

STEP 3

Set this aside. The ganache will not set hard but it will set slightly harder than when poured.

FINISHING OFF

Place some Ferreros on the top edge of the cake – leave some in their wrappers to add contrast. Sprinkle with some more chopped hazelnuts on the top of the cake. Add a few extra Ferreros around the base of the cake, attaching to the cake board with ganache.



10



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Easter Bunny *Pushpops*

Easter is coming! Emma (6 years old) with the help of her Mum made these cute bunnies digging up the Earth to Find Easter eggs!
A fun task to do together over the Easter holidays.

INGREDIENTS

- Premium Gourmet Chocolate Fondant (1kg tub)
- Pink Gel Paste Colouring
- Tylose
- Buttercream icing coloured green (about 250grams)
- Chocolate Cake
- A little cooled boiled water

EQUIPMENT

- 12 Push-Pop Containers
- 4cm circular cookie cutter
- Grass Icing tip
- No. 12 icing tip
- No. 6 icing tip
- Disposable icing bag
- Toothpick



Push-pops are re-useable containers that are used to set mousses, ice creams, cakes or for any lovely edible project your heart desires!

PREPARATION

Pinch off a good amount of Premium Gourmet Chocolate fondant and colour it with the pink gel paste for the bunny's feet. Colour your Buttercream green with gel paste. We used ready-to-use White Buttercream from the USA. It is delicious and easy to colour.

Either buy or make your own chocolate cake. You will be cutting it up with a circle cutter; any off cuts can be used later for cake pops! So freeze it if you wish.

STEP 1

Cut out 12 sets of paw pads. Roll out your pink chocolate paste with a little cornflour to prevent sticking and using your no. 12 tip, cut out 24 circles. Using your no. 6 tip, cut out 36 smaller circles. (Photo 1).

STEP 2

Roll out ball shapes for the bottom of the bunny. Add a good pinch of tylose to each bottom to help it set. You want it to feel like modelling paste in your hand. Make 12 bottoms this way. (Photo 2).

STEP 3

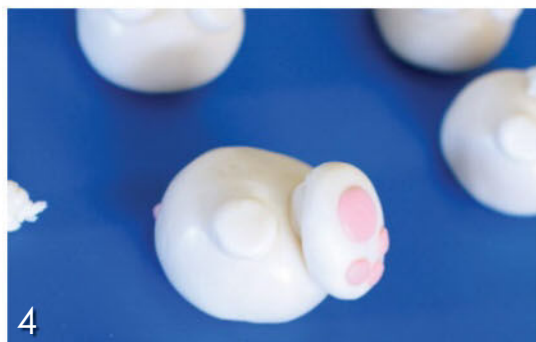
Pinch off a teaspoon size piece of Gourmet Chocolate Fondant - add Tylose







(CMC) to it, to help make it firmer and make it set a little harder. A pinch should do (depending on the heat of the day!) Roll it into a ball and then flatten it with your fingers into an oval shape. Using your pink cut-outs from step one, place them in a paw padded shape on the white oval and place to the side. To help them stick use a toothpick and mix a teaspoon of water with a pinch of Tylose - to make your own sugar flower glue! Alternatively if you have



corn syrup you can use this as glue too. Complete for all 24 feet. (Photo 3).

STEP 4

Roll a pea size amount of Chocolate Fondant, flatten between your two fingers slightly, adhere to the bottoms with your glue (from above), where the ankles of the bunny will be. Then add more glue on the top and carefully place your feet onto the ankles. (Photo 4).



Tips: If it is a warmer day, chocolate fondant does become soft to work with. Keep placing in the fridge if you want it to firm up quickly as you work.

Easter Bunny Pushpops



STEP 5 Cotton Tails

Take a big pinch of fondant and warm up and soften in your hands. Force this through the grass tip to make long stringy bits of fondant (Photo 5) that you can then gently roll into a ball to make the cute cotton tail. (Photo 6). Glue with your Tylose glue to the bottom of the bunny.

Hint: You can place these in the fridge for a short time to help them firm up quickly.



STEP 6

Cut your cake using the cookie cutter into lovely round shapes. (Photo 7). If your cake isn't high enough, you can always cut two and join them in the middle with Buttercream. Then slip these into your prepared push-pop containers. (Photo 8)

STEP 7

Using your Buttercream, disposable icing bags and grass tip, pipe grass onto the top of your chocolate cake. (Photo 9)

STEP 8

Carefully pick up your ready to go bunny bottom and place on top of your grass. Happy Easter and Enjoy!

Find all your fun project equipment at at www.cakesaroundtown.com.au.

Tip: Push-pop containers come in 4 pieces. You simply slot them together before use. They also have a lid that can be used if your bunnies need to travel!





Cherry Swirls *Cake*

Imagine a pretty pink cake with cream swirls with cherries on top and dripping frosting perfect for any cake lover. Now imagine how you are going to deal with fresh cream and where to find cherries and how to get that frosting to drip perfectly. All these things can be a potential nightmare but these decorations are all made from fondant icing, taking all the hassle out of it.

INGREDIENTS

- 8inch Round Cake
- Batch of Ganache or Buttercream
- 500gm of Pink Fondant
- 200gm of White Fondant
- Tiny amount of Red Fondant
- Edible Confetti

EQUIPMENT

- 12inch Round White Cake Board
- Rolling Pin
- Non Stick Mat
- Pizza Wheel
- 8inch Round Card Board
- Royal Icing Mix
- Piping Bag
- No 22 Star Piping Nozzle
- Sugar Glue
- 22 Gauge Green Florist Wire
- Pastry Brush
- Cake Smoother



STEP 1

Bake cake and allow to cool completely.

STEP 2

Trim the crust off the cake and then fill with a layer of filling of your choice. Cover the whole cake with a layer of ganache or buttercream, creating as smooth a base as possible. Leave to set overnight or several hours. (Photo 1)

STEP 3

Use a pastry brush to apply a small amount of water over the whole cake to help the fondant to stick.

Roll out some pink fondant and then place on cake. Begin by smoothing on with your hands and a cake smoother. Cut away excess from around the base of the cake. (Photo 2)



STEP 4

Continue to use the cake smoother to smooth the icing and create as smooth a finish as possible.

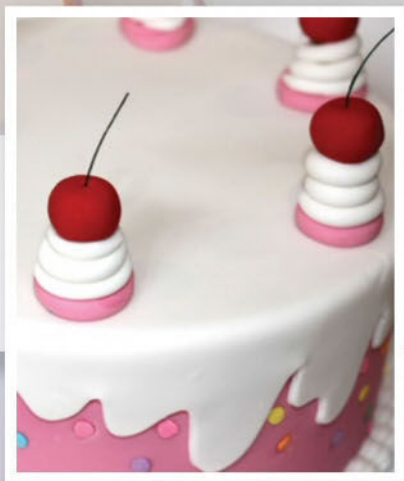
STEP 5

Roll out some white icing for the frosting. Place an 8inch round card board on top of this and use a cutting wheel to cut around it to create drips. (Photo 3)





Cherry Swirls *Cake*



STEP 6

Flip this piece of icing over and spread a small amount of sugar glue around the edges. Place this piece, glue side down on top of the cake and smooth onto the pink. Smooth the white drips on carefully with your hands. (Photo 4 and 5)

STEP 7

Attach pieces of coloured confetti around the sides of the cake in a random pattern. (Photo 6)

STEP 8

Roll out a thin sausage of pink fondant. Use the cake smoother to roll back and forth over it to make it an even sausage without bumps from your fingers.

STEP 9

Coil the pink sausage up (approx. 3 coils) and attach to the top of the cake with a little sugar glue as desired. (Photo 7 and 8)



STEP 10

Repeat this process with white fondant but attach the coil to the top of the pink ones. (Photo 9)

STEP 11

Roll some small balls of red fondant for each cherry. You will need one for each swirl of icing you just made on the cake.

STEP 12

Attach these cherries to the swirls of icing with sugar glue and then push a piece of green wire into the top of each cherry. (Photo 10)

STEP 13

Follow the instructions on the packet to mix up some royal icing. Place in piping bag fitted with a no 22 star nozzle and pipe a shell border around the bottom of the cake. (Photo 11)

Cake by Cake-oh

www.cake-oh.com.au

Project Supplies available from

Complete Cake Decorating Supplies

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Easter Bunny *Cake*

Make this basic butter cake and top it with a cute little bunny for your table centre piece this Easter.

THE CAKE INGREDIENTS

- 250g softened butter
- 2 teaspoons vanilla extract
- 1 1/4 cups caster sugar
- 3 eggs
- 2 1/4 cups s/r flour
- 3/4 cup milk

THE FROSTING INGREDIENTS

- 1 cup of solite
- 2-3 tablespoons milk
- 1-2 teaspoons vanilla paste
- 4 cups sifted icing sugar

THE DAISIES INGREDIENTS

- White fondant with hardener added or white gumpaste
- Yellow Royal Icing or a small amount of yellow fondant

Continued...



TO MAKE THE CAKE

STEP 1

Pre heat oven to 160c fan forced.
Grease and line base and sides of 2 x 6" pans with baking paper.

STEP 2

Beat butter in a bowl, add vanilla and sugar and continue to beat with an electric mixer until light and fluffy. Add eggs one at a time. Turn mixer off and stir in sifted flour and milk in two batches.

STEP 3

Put even amounts of batter into each pan, spreading the tops evenly.
Bake for 45 minutes or until cooked.

STEP 4

Stand in pan for 5 minutes and then turn onto wire rack to cool completely.

TO MAKE THE FROSTING

This frosting is a lovely bright white colour as opposed to standard buttercream which can be quite yellow in comparison.

STEP 1

Add all ingredients to electric mixer except milk.

STEP 2

Beat until smooth and add milk as needed.

TO MAKE THE DAISIES

STEP 1

Roll out a small amount of white fondant with hardener added or gumpaste.

STEP 2

Use the daisy cutter to cut out as many daisies as you need.

STEP 3

Roll small balls of yellow fondant and stick to the middle of each flower with sugar glue or pipe a small dot of royal icing in the centre of each one.

STEP 4

Set aside and leave to dry.

TO MAKE THE RABBIT (Photo 1)

STEP 1

Roll a medium size tear drop shape for body.

STEP 2

Roll a medium size ball for the head. Make a small hole for the mouth.

STEP 3

Attach head to body using flower



glue. Glue two 4mm black sugar pearls for eyes.

STEP 4

Roll two small sausage shapes for arms and make marks with craft knife for paws.

STEP 5

Roll two smaller tear drops and flatten slightly for the feet. Make paw prints again like arms. Attach little pink circles for pads on feet.

STEP 6

For the nose roll a tiny triangle shape and put below eyes.



EQUIPMENT

- Small non stick rolling pin
- Non stick mat
- Daisy Ejector Cutters

THE RABBIT INGREDIENTS

- Fondant with hardener added or gumpaste in your choice of colour for the rabbit

Continued ...



Easter Bunny *Cake*

Continued...

THE RABBIT INGREDIENTS

- 4mm black sugar pearls for eyes (alternatively use small balls of black fondant or black edible texta)
- Small amount of pale pink fondant

EQUIPMENT

- Sugar Glue
- Modelling Tools
- Pink Petal Dust
- Small Paintbrush



2

STEP 7

For the tail, roll a small pink ball and glue on.

STEP 8

For the ears, roll two flat oval shapes. Dust the insides with flower dust and shape ears to your own choice.

OPTIONAL DECORATIONS

Add decorations like bow, bee, extra daisy etc.

TO ASSEMBLE THE CAKE

STEP 1

Cut the tops off the cakes so they are flat and join together with a layer of frosting.



3

STEP 2

Crumb coat, then refrigerate to set crumb coat. A crumb coat is a layer of frosting that creates a base for the subsequent layers to stick to and prevents crumbs from the cake surface showing in the final layer. (Photo 3)

STEP 3

Use a small spatula to apply a rustic second coat of frosting to the cake. (Photo 4)

STEP 4

Randomly apply daisies, add ribbon around base, then place rabbits on cake. (Photo 5)

Wendy Marshall
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Tutorial

Tempering Chocolate

Tempering chocolate is the process of heating, cooling and heating again to make the chocolate set. It creates a shiny finish with that satisfying “crack” sound when a piece is broken.

INGREDIENTS

- 1kg Couverture Chocolate

EQUIPMENT

- Bowl
- Saucepan
- OR Tempering Chocolate Pot
- Digital Thermometer
- Cotton Wool
- Mould
- Plastic Zip Lock Bag

What is the difference between “Couverture” and “Compound” chocolate? Tempering is a method used when using couverture chocolate. Couverture chocolate means that the chocolate is made with cocoa butter. This is far superior tasting chocolate that melts in the mouth without leaving a fatty residue on the pallet. Compound chocolate is made with vegetable fat and does not need tempering in order for it to set. It has many good uses when it

comes to baking but is not the finest quality of chocolate designed for eating on its own.

STEP 1

To temper 1kg of chocolate, place 750gm of the buttons or cut up pieces of couverture chocolate into a bowl and melt over a slow simmering pot of water until it reaches the first temperature setting. (see guidelines below). Alternatively a tempering chocolate pot can be used. The temperatures need to be accurate so it is recommended to use a good quality digital thermometer for best results. Also, keep the chocolate well away from the water as chocolate and water do not mix and will cause the chocolate to seize.

STEP 2

Once the chocolate has reached the first temperature, remove it from the heat and begin the cooling process. Add the remaining 250gm of chocolate. This is referred to as adding the seed. It is needed to ensure that molecular crystals develop which ensures the chocolate's setting ability.

STEP 3

Continue stirring to avoid localized heating or cooling. Once the second temperature





has been reached, place the chocolate bowl back onto a low heat to bring it back up to the third temperature setting.

STEP 4

Once the final temperature has been reached, the chocolate is ready to use. Keep the chocolate consistently at the 3rd temperature setting for as long as needed to make your chocolates.

TEMPERATURES FOR TEMPERING CHOCOLATE

The temperatures required for successfully tempering chocolate, vary a little depending on the type of chocolate you

are using. Use the following as a guide:

DARK CHOCOLATE

1st Temp - 49° C
2nd Temp - 29° C
3rd Temp - 31° C

MILK CHOCOLATE

1st Temp - 48° C
2nd Temp - 27° C
3rd Temp - 30° C

WHITE CHOCOLATE

1st Temp - 46° C
2nd Temp - 26° C
3rd Temp - 29° C

Tutorial

Tempering Chocolate

CHOCOLATE SHOE

STEP 1

Prepare the chocolate mould by wiping it perfectly clean with cotton wool. (Photo 1)

STEP 2

Melt the chocolate carefully and then pour into the chocolate mould. Tip out the excess so that only a thin coating is left on the inside.

STEP 3

Allow this to set and then repeat the process to give a thicker coating, especially if the shoe mould is large and the chocolate needs to be thicker for strength.

STEP 4

Place the shoe mould in the fridge for about ten minutes to allow it to set and

then take out and gently tap the outside to release it from the mould.

STEP 5

Make the other half in the same way and then join the two halves together using a bit more chocolate around the rim to fuse them.

TO DECORATE THE SHOE

STEP 1

Place some chocolate into a small zip lock bag and microwave in small bursts until the chocolate has melted. Massage the chocolate to remove any lumps..

STEP 2

Cut a tiny hole in the corner of the plastic bag which is now ready to use as a piping bag.



STEP 3

Pipe a squiggly pattern all over the shoe.
(Photo 2). Set aside to dry.

Try using different chocolate types for the decoration. E.g. Pipe melted white chocolate onto dark or milk chocolate or dark chocolate onto milk etc.

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Rainbow Easter Egg Cake

Calling all chocolate lovers! Easter is a time for many things including chocolate and this cake sure delivers the goods when it comes to chocolate.

INGREDIENTS

- 1.5kg Bakels Mississippi Mud Mix
- 6 eggs
- 390ml water
- 300ml vegetable oil
- 100gms of Cadbury Dark Chocolate Melts
- 2 x 600gm buckets of m&m crispy speckled eggs

EQUIPMENT

- 2 x 7inch round tins
- 1 x 6inch round card board
- 1 x 9inch round wooden board
- Wooden skewer supports
- Small Spatula
- Large Knife

GANACHE INGREDIENTS

- 1.2 kg dark choc melts
- 600 ml of cream



MAKE THE GANACHE

STEP 1

Place the chocolate and cream in a microwave safe bowl. Place in the microwave for 1-2 minutes. Remove and stir.

STEP 2

Place it back in the microwave for another minute and stir again. Continue to do this until all the chocolate has melted and you have a smooth, silky mixture. Set aside to cool.

STEP 3

Once the ganache has cooled and is the consistency of smooth peanut butter, remove approximately one third of the mixture and place in a separate bowl.

STEP 4

Beat this portion of the ganache until it is lighter in colour and a creamier consistency. This will be used for the filling. Use the rest of the un-whipped ganache to cover the cake. (Photo 1)

TO MAKE THE CAKES

This cake needs to be quite tall so that there is enough room to add the eggs and achieve the pattern with the colours. In this project, two 7inch round cakes were stacked on top of one another and decorated as one.

STEP 1

Bake two seven inch round cakes and allow to cool. Once cooled, level the top of each one while it is still in the tin. (Photo 1)







STEP 2

Attach one cake to the middle of the wooden board using a little chocolate ganache as “glue”.

STEP 3

Cut this cake in half horizontally (Photo 3)
Lift the top off and spread a layer of whipped



ganache over the top of it. (Photo 4 & 5)
Replace the top portion of the cake. You will now have one cake with a layer of filling on the centre of the wooden board.

STEP 4

Fill the second cake with a layer of ganache as done previously with the other cake.

STEP 5

Place three wooden dowels into the bottom cake. Make a mark on each skewer where the top of the cake is. Remove the skewers one at a time and cut away the top of the skewer. Return the smaller part of the skewer into the cake. Repeat this with all the skewers. You should now only be able to see the tops of each skewer.

STEP 6

Spread another layer of ganache onto the top of the cake that has the skewers in it and is on the board. Place a cardboard on top of this layer of ganache. (Photo 6)

STEP 7

Spread a little more ganache on the top of



Rainbow Easter Egg Cake



the cardboard and now place the second cake on top of the board. (Photo 7)
You should now have one seven inch cake attached to a wooden cake board with another seven inch cake on top with a card board in between each. (Photo 8)
The card board and the skewers prevent the cake from sinking and also make it easier to serve so that you don't have tall pieces that are hard to manage.

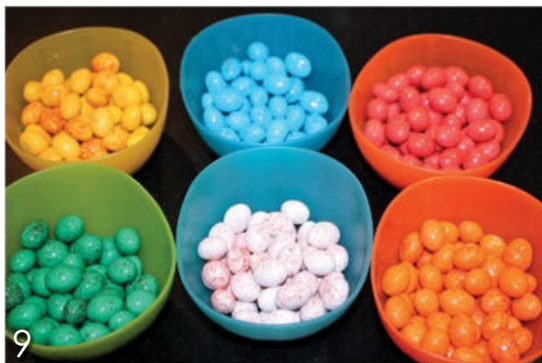
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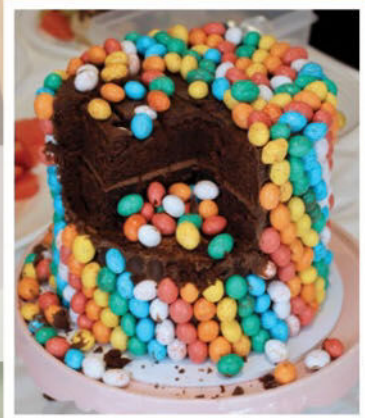
Cover the whole cake with a layer of ganache creating as smooth a finish as possible. It doesn't have to be perfect as the eggs will be covering it.

DECORATING THE CAKE

STEP 1

Sort the m&m's into individual colours. This makes it much easier when you are sticking them onto the cake. (Photo 9)





Rainbow Easter Egg Cake

Tips: It is useful to place the cake on a turn table so that you can easily move the cake around as you stick the eggs on..



10

STEP 2

Start at the bottom and push the eggs into the ganache. Decide on your pattern and continue this all the way around the bottom of the cake.

STEP 3

Once you have been all the way around the bottom edge, start a new layer. For a diagonal pattern, line each colour up so that it is one egg to the left or right of the original. (Photo 10)

Note: The eggs tend to vary a little in size so it can be difficult to maintain the pattern as the



11

layers get higher. It may be necessary to skip a colour every now and then.

STEP 4

Continue doing this until you reach the top edge. Complete the pattern on the top of the cake. If the ganache has crusted and the eggs aren't sticking, melt a small amount of ganache in the microwave and spread it on the cake where you are sticking the eggs. This will act as a "glue". (Photo 11, 12 & 13)

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Shopping Guide

Fairy Tale Cooking Mould

This fairy tale silicone mould helps you create detailed fairy tale themed decorations. There are 7 cavities on this mould (dress, shoes, hoser, carriage, castle). Can be used with fondant, gum paste, resin, clay, soap and more. **RRP \$11.95**



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Wilton Carry-All Tote Bag

Designed for the decorator on-the-go, this stylish, oversized durable canvas bag carries practically anything you may need for Wilton Method of Cake Decorating Course or cake setups. Plus, cleanup is a breeze! The grease-resistant lining zips open easily and wipes clean with damp cloth.

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This mixed pack edible wafer butterflies includes 12 pre cut edible wafer butterflies (1 of each design). These edible butterflies are made out of quality and natural edible wafer paper (dried potato starch & vegetable oil). Suitable for vegetarians and vegans. Each butterfly measures approximately 55 x 48mm with a 0.7mm thickness. RRP \$6.95



Baking Pleasures
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Ferrero Rocher *Cupcakes*

Cupcakes are so versatile in that they can be as basic or as decadent as you like. These cupcakes certainly are not basic! A delicious Ferrero inside each cupcake that is then topped with whipped ganache, another Ferrero and chopped hazelnuts. Decadent and delicious.

INGREDIENTS

- Batch of Chocolate Cupcakes baked in gold patty pans
- Batch of Vanilla Cupcakes baked in gold patty pans
- Chocolate Ganache
- Hazelnut Essence
- 2 x Ferrero Rochers for each cupcake

EQUIPMENT

- Wilton 1M Piping Tip
- Piping Bag

CHOC GANACHE INGREDIENTS

- 1200gm of Dark Chocolate Melts
- 600ml of Cream



TO MAKE THE CHOC GANACHE

Place the chocolate in a microwave safe bowl. Pour the cream over the top and mix with a fork so that all the chocolate has cream on it. Place in the microwave for two minutes. Remove and stir. Repeat this process in one minute bursts until the chocolate has completely melted. Keep stirring the mixture until all the chocolate has melted and there are no lumps in it. Set this aside to cool completely.

Once the ganache has cooled completely, whip it until it is lighter in colour and a creamy consistency. Add some hazelnut essence to taste. (Photo 1)

STEP 1

Bake cupcakes and allow to cool completely.



STEP 2

Unwrap a Ferrero Rocher and push it into the centre of each cupcake. (Photo 2 and 3)

STEP 3

Place some of the whipped ganache into a piping bag fitted with a 1M Piping nozzle.

STEP 4

Pipe a swirl of the ganache on top of the cake that covers the Ferrero that is already in the cake.

STEP 5

Place another unwrapped Ferrero on top of the swirl of ganache. (Photo 4)





STEP 6

Sprinkle with chopped hazelnuts if desired.

Cakes by Cake-oh
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Easter Bunny Figurine

Use fondant to create an Easter Bunny Figurine to sit on top of an Easter cake or cupcake.

INGREDIENTS

- Fondant Icing mixed with Tylopour (CMC) or Flower Moulding Paste
- Pink gel colour
- Sugar Glue

EQUIPMENT

- Paint Brush
- Small knife
- Raw spaghetti



STEP 1

Use flower moulding paste or mix a small amount of tylopour into fondant icing so that it will set hard and better hold its shape. Colour the icing in two shades of pink. All shapes are stuck together using sugar glue.

STEP 2

Using the darker pink icing make a pear



shape for the rabbit's body

Roll a ball of the pale pink icing into an oval shape and stick onto the front of the rabbit's body. (Photo 1)

STEP 3

Roll two small tear drop shapes and flatten slightly for the feet. Use a small knife to make indents for toes. (Photo 2)



**STEP 4**

Attach the feet to the bottom of the body. Push the feet on with your thumbs as shown in Photos 3 and 4 as this gives a nice arch in the foot.



5

STEP 5

Roll two small sausages for the arms and slightly flatten the ends for the paws. (Photos 5 and 6)



6



Easter Bunny Figurine



STEP 6

Use a small knife to make indents at the end of each paw. (Photo 7)

STEP 7

Attach the arms to the body. 8, and 9).



STEP 8

Push a piece of raw spaghetti into the body leaving a piece approximately 1 cm protruding. This will be the support for the rabbit's head. (Photo 10).





STEP 9

Roll a small ball for the head and push it down onto the spaghetti. (Photo 11)

STEP 10

Roll a smaller ball out of the pale pink and stick it onto the front of the head, for the bunny's snout. (Photo 12)

STEP 12

Add two tiny dots for the eyes and black ball for the nose. (Photo 15)

Roll out a small ball of pale pink fondant for the tail and sugar glue in place.

*Daniela Forzosi, Pasticceria Dolce Mia
Email: dolcemiapenrith@hotmail.com*

STEP 11

Roll two small sausages of each colour fondant. Glue pale pink fondant on top of darker pink fondant and flatten and shape them to make ears. (Photo 13)
Sugar glue the ears onto the top of the rabbit's head. Curl the tops over slightly for floppy ears! (Photo 14)



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Pug Life

It's practically impossible to look at a pug and feel angry so what a perfect cake to have at your next celebration!

INGREDIENTS

- 9inch Round Cake
- Ganache
- 750gm of Pale Sandy Coloured Fondant
- White Fondant
- Dark Grey Fondant
- Small amount of Grey Fondant

EQUIPMENT

- Large Rolling Pin
- Small Non-Stick Rolling Pin
- Non-Stick Mat
- 1 x 12inch Round Wooden Board
- Pug Template from Internet
- Tooth Pick
- Round Cutter Tin Set
- Cocoa, Black, Grey and White Petal Dust
- Decorator's Alcohol
- Paint Brush
- Cake Smoother
- Pastry Brush

Continued ...



STEP 1

Bake cake and allow to cool completely. Cut the dome off the top and layer and fill it as desired.

STEP 2

Cover the whole cake with a layer of ganache to create a base for the fondant icing to adhere to. It is not necessary to be too fussy with the finish on the top of the cake as this will be totally covered. Set this aside so that the ganache will set hard (several hours or overnight if time permits). (Photo 1)

STEP 3

Find a picture of a Pug that you can use as a template. If you type "Pug Clipart" into the search bar and then click on "images" you will see many different options. By saving the image or copying it into another



photo/document editing program you will be able to crop out any parts of the image you don't need and resize it as needed.

STEP 4

Cut the image out and lay it on top of the ganached cake. (Photo 2)

STEP 5

Hold the image in place and use a toothpick to scratch the outline into the







Continued ...

EQUIPMENT

- Pizza Wheel
- Cutting Wheel
- Glaze
- Round Clickstix Cutter



ganache. At this stage you will only get a very faint outline through the paper. (Photo 3)

STEP 6

Remove the paper and go over the faint lines you have just indented into the ganache and make them more pronounced. Include the main features and also where the wrinkles in the Pug face are. (Photo 4)

STEP 7

Brush the top of the cake lightly with a little water. This will help your fondant to stick. (Photo 5)

STEP 8

Roll some sausages of white fondant. These will go on the lines you just made and will build up the features on the face. Cut the sausages of fondant to size using a non-serrated knife and lay them on the top of the cake. (Photo 6 and 7)

STEP 9

When you are happy with the base, brush each piece of fondant lightly with water also. (Photo 8)

STEP 10

Colour approx. 750gm of white fondant with a tiny little bit of brown colouring. You are aiming for a very pale brown, almost mushroom colour.

STEP 11

Roll the fondant out so that it is big enough to cover the entire cake. Carefully lift the fondant onto the cake and begin to carefully smooth it over the pieces of fondant on the top of the cake. (Photo 9 and 10)

STEP 12

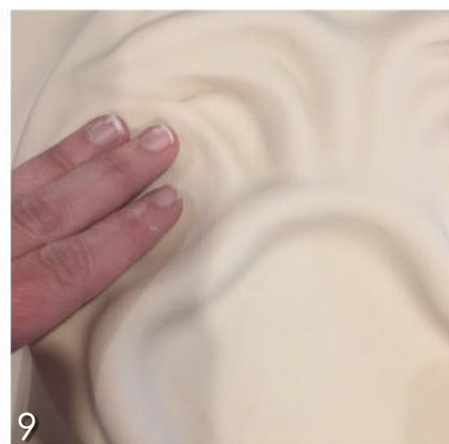
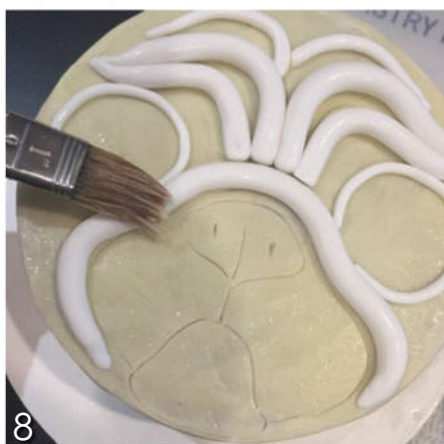
Continue to smooth the fondant onto the sides of the cake and onto the facial features until you are happy with the finish. Cut away the excess fondant from around the base of the cake and smooth the sides with a cake smoother.

STEP 13

Use a large brush to dust Cocoa Brown



Pug Life

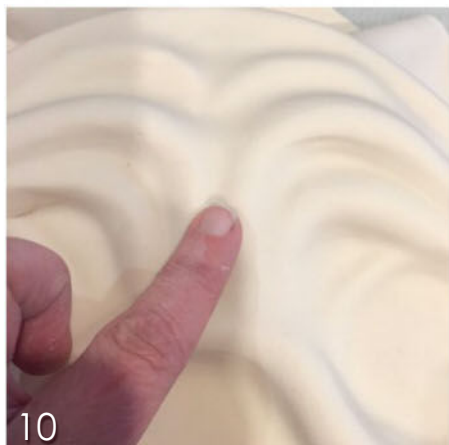


Petal Dust around the features.
Use your template as a guide. (Photo 11)

STEP 14

Colour approx. 400gm of fondant a very dark grey, almost black colour.

Add black fondant to white until you are happy with the colour. You can use straight black if you wish but it is easier, and more effective, to add the highlights and shading to a slightly lighter coloured fondant.





Pug Life

STEP 15

Roll out the dark coloured fondant so that it is fairly thick – approx. 1cm. Cut the muzzle and eyes off the template you are using and lay the pieces on the rolled out fondant. (Photo 12) Use a pizza wheel to cut around the templates and create the muzzle piece. Use a round cutter the same size as the eyes to cut two circles.

STEP 16

Use a cutting wheel to add the details to the muzzle (where the mouth is etc). Use the end of a paint brush to poke some holes into each side for the whiskers.

STEP 17

Roll a ball and flatten and shape it for the nose. Stick it in place.

STEP 18

Attach this piece to your cake. (Photo 13) Use the grey dust to add highlights to the

centre areas of each cheek piece and to the nose. Brush on some black around the edges. (Photo 14)

STEP 19

Mix some black dust with decorator's alcohol to create a fairly thick paint. Paint in a pupil on each eye ball. (Photo 15)

STEP 20

Brush a white highlight across the top of each eye. (Photo 16)

STEP 21

Cut two circle highlights for each eye using the clickstix cutter. You will need two different sizes – one quite small and one slightly bigger. Stick these to the eyeballs.

STEP 22

Attach the eyes to the cake and add a thin sausage of the same colour around each eye.





STEP 23

Paint the eyes and the muzzle/nose with high gloss glaze. (Photo 17)

STEP 24

Make two large triangles with rounded corners. Stick these to the top of the cake and shape them to look like ears. (Photo 18)

STEP 25

Add some ribbon or a strip of fondant around the base of the cake for a collar.

Cut two round grey discs to go on the collar of the dog. The name and age of the birthday girl were added to them in this project. Stick to the cake board. (Photo 19)

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Easter Chick *Cupcakes*

Watch out for these little chicks busting out of their eggs ready to celebrate Easter!

By Zali Dunn

INGREDIENTS

- Fondant in White, Yellow, Orange, Black (or Black Food colour)
- Cupcakes of your Choice

EQUIPMENT

- Fondant Rolling Pin
- Round Cupcake Sized Cutter
- Blunt Knife or Butter Knife
- Sugar Glue



STEP 1

Use your rolling pin to roll out the yellow fondant to a thickness of 2-3mm. Use a round cutter the same size as the top of a cupcake to cut circles for the base of the chick and the egg. (Photo 1)

STEP 2

Repeat step 1 with the white fondant. These white circles will be used to create



your cracked egg shell. To create this you will first need to cut these circles in half. Use your blunt knife to cut a jagged zig zag edge like a broken egg shell. (Photos 2 and 3)

STEP 3

To assemble the cracked shell cupcake, place the round yellow fondant on a flat surface. Use the sugar glue to stick the white 'eggshells' to the yellow circle base.





Make sure you have enough room for the eyes and beak. (Photos 4 and 5)

STEP 4

Use your knife to cut some small diamond

shapes from orange fondant. This will be the beak of the chick. Make an indent across the middle of the diamond to complete the beak. Use Photo 6 as a guide for the beak placement.





Easter Chick *Cupcakes*



STEP 5

You will then need to use both your black and white fondant to create little circles, the white being slightly larger than the black. This will be the eyes. Once completed, use your sugar glue to attach the 'eyes' in the centre of the yellow, between the beak and the shell. (Photo 7)

STEP 6

To make the legs coming out of the eggshell, begin by placing the white circles on a flat surface. Use your blunt knife to cut two little stars in the middle. This is where the feet will look like they're popping out. (Photo 8)

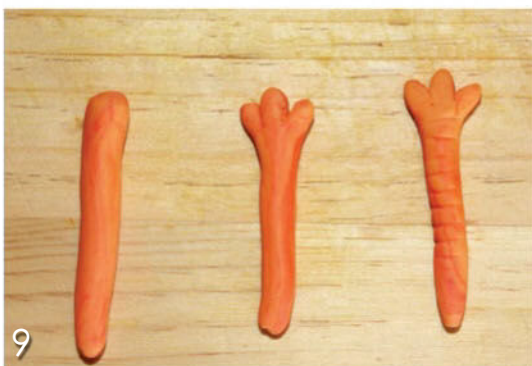


STEP 7

Next you will need to construct the legs of the chick. Start by rolling out your orange fondant so it resembles two sausages. Then using your blunt knife, cut two slits on the right and the left side of the leg to create toes. Use the knife to place lines running from the top to the bottom of the legs. (Photo 9)

STEP 8

Place the white fondant on the cupcake. Place the legs in the star shaped holes and attach with a little sugar glue. Carefully bend the legs forward as if they are sitting. (Photo 10)



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Thomas The Tank Engine

Cake Topper

Thomas and his friends have stood the test of time and continue to be a popular choice for young people's birthdays. Follow these step by step instructions to make a Thomas cake topper and you will soon see it is a series of rectangles and basic shapes that makes him come to life.

INGREDIENTS

- Gumpaste in Blue, Red, Black and a tiny bit of White and Yellow

EQUIPMENT

- Small Non-Stick Rolling Pin
- Non-Stick Mat
- Ruler
- Pizza Wheel
- Small Non-Serrated Knife
- Sugar Glue
- Basic Tool Set
- Piping Gel or Veg Shortening
- Cake Smoother
- Tin Set of Circle Cutters
- For this project, gum paste is used as you can be sure it will set hard over time. You can use fondant with a hardener added such as Tylo pour if you prefer.



STEP 1

Roll out a piece of black gumpaste to a rectangle shape that measures 6 x 12cm and is approximately 1.5cm thick. It is ideal if you have time to leave this to dry and go hard completely as it is the base for the whole train. Alternatively you can cut a piece of polystyrene or foam core board to shape and cover it with black fondant. (Photo 1)



STEP 2

Mix a small amount of grey gumpaste by blending a small amount of black into white. Roll out another rectangle piece that measures 6 x 10cm that is approximately 5mm thick. (Photo 2)

STEP 3

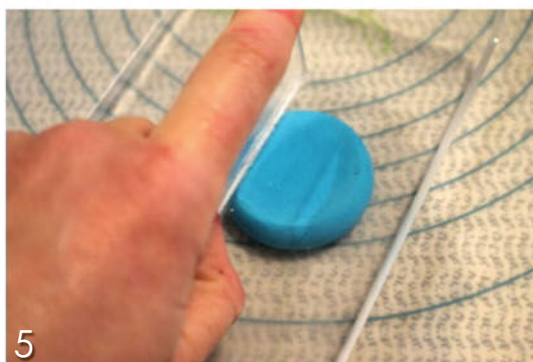
Glue the grey rectangle on top of the black one with two of the short sides in line with







Thomas The Tank Engine *Cake Topper*



5



6

each other. You will have a gap at the front where the grey does not meet the black end. (Photo 3)

STEP 4

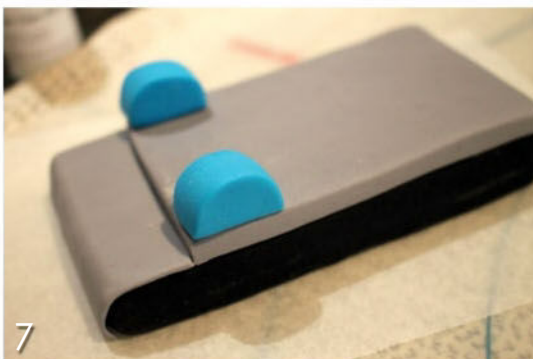
Roll some more of the grey gumpaste to a thickness of approx. 2mm and cut another rectangle measuring 6x 2.3cm. Stick this onto the front and cover the black base. (Photo 4)

STEP 5

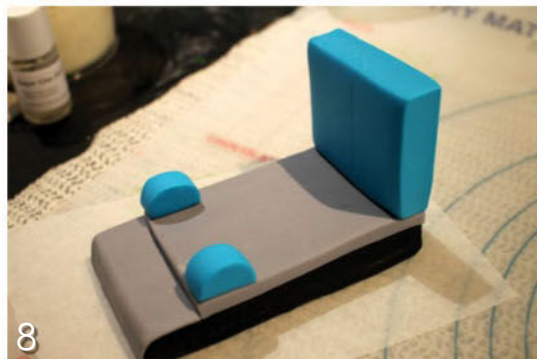
Roll a small ball of blue gumpaste and flatten it with a cake smoother so that it is approximately 1 cm thick.

Use the smallest round cutter to cut a circle from this piece and then cut in half with a non-serrated knife.

Place these pieces at the front of the grey base piece. (Photo 5, 6 & 7)

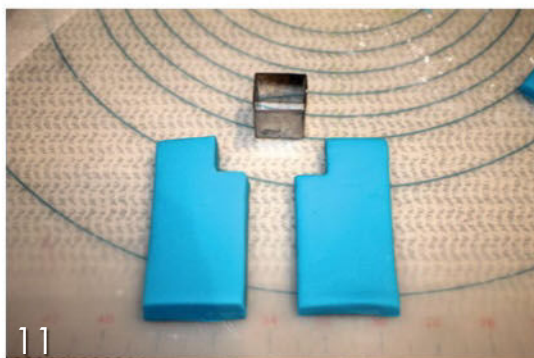
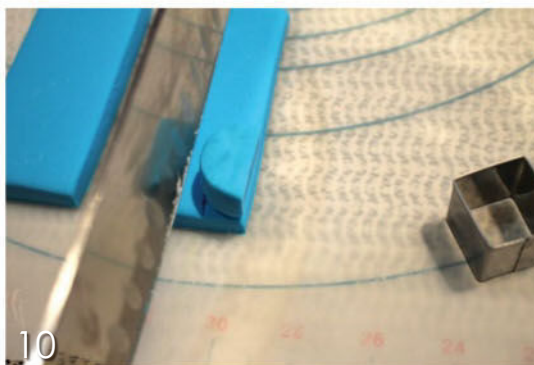


7



8





STEP 6

For the back upright part of the engine, roll another much larger ball of fondant and again flatten it with the cake smoother so that it is approximately 1.5cm thick. Use the non-serrated knife to cut a rectangle that is 6.5 x 5.5cm. Place this at the back of the base piece standing up. (Photo 8)

STEP 7

You will now need to make the side pieces of the engine. Roll out some of the blue gumpaste to around 1cm thick. Cut two rectangles that measures 8 x 2.5 cm. (Photo 9) Place the half circle pieces you cut previously on one of the corners. Mark the height and width with a knife (Photo 10) and then use a square cutter to cut away the corner. (Photo 11) Stand these pieces on the sides of the base piece with the half circle piece fitting under the cut out corner. (Photo 12)

STEP 8

Roll a thick sausage of blue gumpaste that has a diameter of 3.5cm. Cut each end off with the non-serrated knife to create a neat finish. This piece fits in

between the two upright sides and has Thomas face on the front. Measure how long you need it to fit in the space and cut to size. Allow space for the black end of the tube to be added.

STEP 9

To make the curved top cabin part of the engine, roll out some blue gumpaste

Tip: Begin by putting each piece in place without gluing them down so that you can rearrange them as you go. Then glue down when done.





approx. 1cm thick. Cut a rectangle that is 6.5 x 3 or 4cm tall. Use the largest round cutter in the tin set to cut the top off to create a curved edge. (Photo 13)

STEP 10

Use the 3.5cm round cutter in the set to cut a half circle out of the middle of the bottom edge. (Photo 14) This will sit on

top of the cylinder piece of the engine. Put it in place to check the fit. (Photo 15)

STEP 11

Roll some black gumpaste approx. 1cm thick and cut a circle using the 3.5cm round cutter. Attach this to the front of the blue cylinder on the train. Also cut two tiny strips with angled ends to stick down the front of the engine (Photo 16)

STEP 12

Roll out some of the black gumpaste and cut a rectangle that measures 8.2cm. Attach this piece to the curved edge of the previously cut cabin piece.

TO MAKE THE FACE

STEP 1

Roll out some grey gumpaste. Use the 3.5cm round cutter to cut out a circle for Thomas' face.

STEP 2

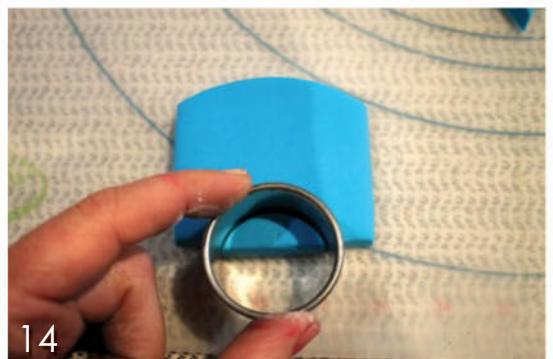
Roll two tiny balls of white fondant for the eyes and squash them flat with your finger. Stick these onto the face piece with a tiny bit of sugar glue. Roll a small ball of grey for the nose and stick this on also. (Photo 17)

STEP 3

Use a hook tool or similar to indent the mouth. Cut a tiny half circle of white and stick this inside the mouth cavity. (Photo 18)



13



14

Thomas The Tank Engine

Cake Topper



STEP 4

Add two tiny circles for the pupils of his eyes. When dry, use an edible texta to draw in the lines around his mouth and the triangular eyebrows. (Photo 19)

STEP 5

Attach the face to the front of the cylinder shaped part of the engine.

FINISHING OFF

STEP 1

If you are happy with the placement/size of each piece, now is the time to stick them in place with sugar glue.

STEP 2

Cut yellow rectangles and then slightly smaller ones to stick on top for the





Thomas The Tank Engine *Cake Topper*

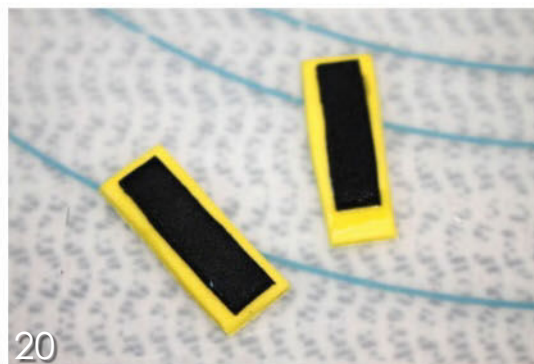


windows. Stick these to the back, side parts of the train. (Photo 20)

STEP 3

Add the lights by rolling small balls of gumpaste and flattening them with your finger. Stick the second colour on each one.

Refer to the picture for colours and placement of the lights. (Photo 21)



STEP 4

Add a strip of red across the front of the engine. Add the lights by rolling two small balls of red and flattening with your finger and then repeat with smaller balls of black. Attach with sugar glue. (Photo 22)

STEP 5

To make the wheels, cut six circles of blue gumpaste with the smallest cutter in the





set. Line them up, using a ruler to make sure they are straight and then cut away a small segment off the top of each. (Photo 23) Take one and place it against the train. The flat edge should be level with the grey base. You may need to cut off a tiny bit more.

STEP 6

Roll a strip of red fondant to go along the edges of the engine across the top of the wheels. Attach with sugar glue. (Photo 24)

STEP 7

Roll some very thin sausages of red gumpaste to add the decoration on the sides of the engine and across the cylinder. Use a cake smoother to roll over the icing so that you get nice, even strips without indents from your fingers. Stick in place with a tiny amount of sugar glue and trim away excess with non-serrated knife or scissors. (Photo 25)

STEP 8

Add a tiny dot of blue gumpaste to the centre of each wheel.



STEP 9

Roll a tiny blue sausage for the pipe and stick it on the top of the cylinder. Roll two tiny sausages of yellow and attach these further back with sugar glue.

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Healthy Microwave "Cup" Cake

This single serve cake is as easy as 1...2...3.... Now you can make a sweet treat without a sugar overload and you'll have no dishes to clean up either!

INGREDIENTS

- 1/4 cup egg whites
- 1 tablespoon water
- 2 tablespoons Coconut Flour
- 1 tablespoon non-fat greek yoghurt
- 2 tablespoons fruit purée (eg. apple, banana, peach)
- 1/2 teaspoon baking powder
- 1/4 teaspoon vanilla bean paste
- 2 teaspoons coconut blossom sugar



STEP 1

Combine all ingredients in a large mug until mixed together well.

STEP 3

Set aside for 3 min - enjoy!

STEP 2

Microwave for 80-90 seconds.

Wendy Marshall

nanawen64@gmail.com







Covering A Cupcake

Preparing and covering your cupcakes.

INGREDIENTS

- Flavoured syrup or sugar syrup
- Cupcakes
- Ganache (approx 20g per cupcake)
- White fondant (we use white Bakels and Satin Ice)
- Hotwater

EQUIPMENT

- Jug
- Paring knife
- Palette knife
- Circle cutters
- Rolling pin
- Flexi smoother

STEP 1

Trim your cupcakes using the paring knife. You are making space for where the ganache is going. Depending on the design of the cupcakes you can shape either a dome or cut it flat. (Photo 1)

STEP 2

Ensure that your ganache is a lovely smooth consistency, similar to peanut butter. Use your palette knife, scoop up some ganache and spread it onto the cupcake. (Photo 2) Make sure the ganache goes all the way out to the edge of the cupcake case. You want to completely enclose your cupcake.

STEP 3

Once you have done a rough coat on all your cupcakes, fill a litre jug with hot water. Dip your palette knife in the water until it is hot and use it to smooth the ganache

on the cupcake. You need the cupcakes to be completely smooth now as any bumps will show through the fondant later on. Gently run a finger along the outside of the cupcake case to tidy up any stray bits of ganache.

STEP 4

Let the cupcakes set for approx 30 minutes.

STEP 5

Using flavoured syrup or sugar syrup, paint a thin coat of syrup on top of the cupcake. This will help the fondant to adhere to the cupcake.

STEP 6

Roll out your white fondant until it is approx 3-4mm thick. (Photo 3) Using a circle cutter, cut out discs that cover the top of the cupcake.





STEP 7

Hold a disc in one hand and a cupcake in the other. Place the cupcake onto the disc (Photo 4) and gently smooth the fondant on using your hand. You may have to use your thumb to gently adjust the size of the fondant if it is slightly too big. Then take your flexi

smoother and gently polish the cupcake until it is smooth all over. (Photo 5) They are now ready for decorating! (Photo 6)

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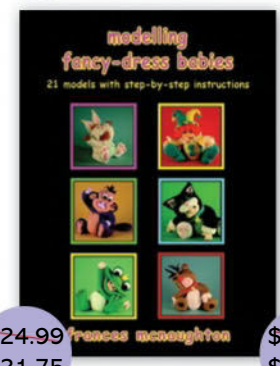
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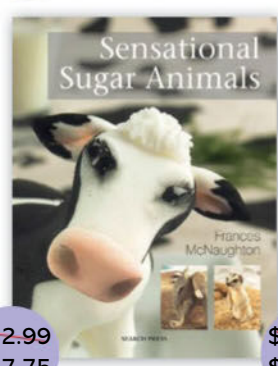
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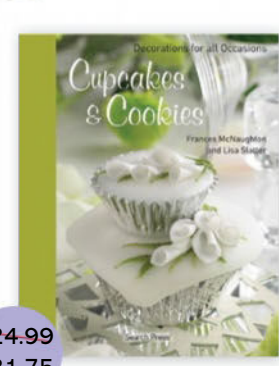
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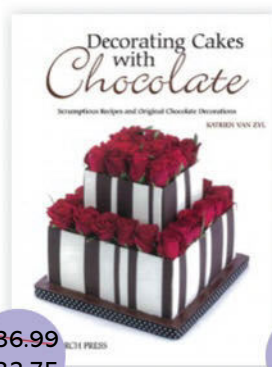
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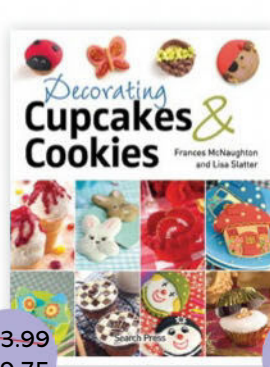
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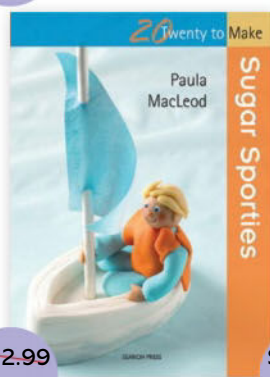
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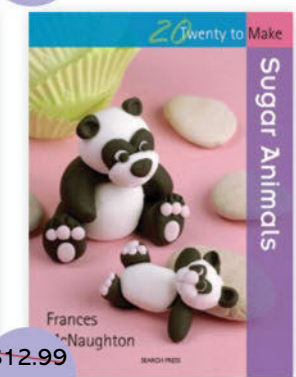
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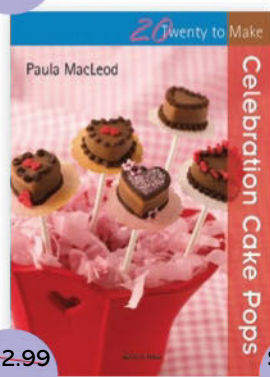
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Piping bag

Glossary

Basic Tools And Equipment

1. WOODEN CAKE BOARDS & CARD BOARDS

These come in a variety of thicknesses and shapes. Thicker cake boards are light weight but still sturdy enough to hold the weight of a heavy, multi tiered cake while the thinner cardboard variety are used between tiers on stacked cakes or for presenting small cakes on.

2. DOUBLE SIDED TAPE

When putting ribbon around the bottom of a cake, use this between the two ends to hold it in place. Do not use it directly onto the cake. It is also useful for attaching ribbon around the edge of the cake board for decoration.

3. LARGE ROLLING PIN

For rolling out large amounts of fondant icing when covering cakes.

4. ROYAL ICING DRY MIX

Instant royal icing mix is quick and easy to prepare by simply adding water until the desired consistency is achieved. It is used for piping details as it sets hard and is also used to stick things together. It can also be used to cover a cake and for adding details to figurines such as hair.

5. ICING SUGAR SHAKER

Put icing sugar or corn flour into one of these shakers and sprinkle some onto work bench to avoid fondant icing from sticking to the work surface.

6. SUGAR GLUE

This edible glue is used to stick decorations onto a cake covered in fondant and also when making sugar flowers or figurines from fondant. Apply a small amount with a paint brush for best results.

7. DECORATOR'S ALCOHOL

This is used to mix with petal dusts to create a quick drying paint and can also be used to remove any unwanted icing sugar/corn flour that may be on the surface of the cake.

8. COCKTAIL STICKS

Use cocktail sticks for adding colour to icing. Dip one end into the colour and wipe it onto fondant icing.

9. CAKE SMOOTHERS

Cake smoothers help to create a smooth finish when covering cake boards and cakes with fondant icing. Using two will help create sharp, neat edges and will avoid any unwanted finger/hand marks.

Spatulas are also useful for picking up small pieces of sugar icing without distorting the shape of the item.



10. BALL MODELLING TOOL

The ball tool can be used to cup small flowers and petals by pushing it into fondant on a soft petal mat. It can be used to create textured patterns such as the dimples in a golf ball and can also be used to soften and frill petals in flower making.

11. FRILLING TOOL

By rolling this tool along the edge of a strip of icing or a flower petal a soft, frilled edge will be achieved. The points on the end of this tool can also be used when making figurines by making indents for eyes, nostrils etc.

12. CRAFT KNIFE

These fine, sharp knives are useful for cutting out templates and edible decorations as well as trimming edges of cut shapes.

13. PASTRY BRUSH

Use this brush for applying sugar syrup or jam glaze to the cake before adding the fondant to the cake.

14. PLAIN EDGED KNIFE

Useful for cutting and trimming fondant icing around the bottom of the cake once it is covered. The plain blade ensures there are no uneven patterns left in the icing.

15. SPATULA/PALETTE KNIVES

Palette knives are used for spreading buttercream or ganache and are an essential tool when using royal icing for stencilling cakes. They are also useful for picking up small pieces of sugar icing without distorting the shape of the item.

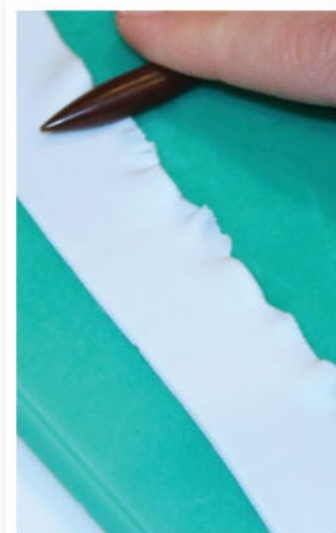
16. SMALL NON-STICK ROLLING PIN

For rolling out small amounts of fondant icing when making decorations.

17. CUTTING WHEEL

These are used for cutting small, detailed shapes. The wheel cuts through the icing without dragging the edges. It can also be used for marking the surface of soft fondant to achieve different effects such as a quilted effect or a wood grain.

Frilling Tool



Basic Tools And Equipment



Paint brush

18. PAINT BRUSHES

A variety of different brushes will be useful for different purposes. They are used for applying sugar glue, brushing away unwanted icing sugar, applying petal/lustre dust, painting details on figurines or picking up small items to avoid squashing them.

19. METAL CUTTERS

There is a huge range of cutters available to make decorating your cake quicker and easier. A set of rounds is useful especially when decorating the top of cupcakes with disks of fondant icing and a set of assorted shapes is useful when a variety of shapes are needed in different sizes.

20. SOFT PETAL MAT

This firm sponge mat softens when pressure is applied to the surface. It is used with the ball or frilling tool to thin and soften the edges of fondant when making petals, leaves and frills.

21. RULER

Useful for cutting straight edges and for keeping continuity in decorations that need precise measurements.

22. SKEWERS

Wooden or plastic, these are used for supporting the upper tiers of stacked cakes and also provide internal support for large, irregular shaped cakes. Wooden dowels must be food grade for safe use inside cakes.

23. CAKE LEVELLER

Available in different sizes and styles these tools assist when making cakes perfectly

level and cutting even layers. The blade can be adjusted to the desired height.

24. COUPLER

This plastic fitting connects piping nozzles to the piping bags. They help to prevent leakage and allow nozzles to be changed over easily.

25. PIPING NOZZLES

Nozzles come in a range of different sizes and shapes to achieve different effects. It is useful to have a variety of plain, star and special tips for different finishes.

26. PIPING BAGS

Disposable piping bags are designed to be used once and then thrown away. The end can be cut to accommodate small couplers/nozzles or the larger cream tubes.

Other piping bags made from vinyl or a thermo material are also available. You can also make your own from parchment or cellophane triangles.

27. LONG SERRATED KNIFE

Useful for leveling and cutting layers into cakes. They are also useful for carving shaped cakes.

28. NON STICK MAT

Available in a range of sizes and materials these mats provide a surface for rolling out fondant or modeling paste. Although a small amount of icing sugar/corn flour may still be needed to prevent sticking, not as much will be needed as for a normal kitchen surface.

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