

# chanteuse

Flexible ornamentation offers a new dimension in decorative style.

## [ essential elements ]

- 2 round 8-inch cake layers  
2 inches tall
- Round 6-inch cake layer  
3 inches tall
- Large cupcake, muffin-sized
- Buttercream icing
- Assorted spatulas
- Rolled-fondant icing
- Airbrush colors: black, blue, and yellow
- Sugarveil Confectionery Icing mix (SugarVeil)
- Soft, flat brush
- Water
- Straw-brimmed hat, washed and dried
- Pastry brush
- Silicone-rubber coated work mat
- Plastic wallpaper scraper
- Decorative scissors
- Confectionery comb (Sugarveil)
- Craft knife
- Parchment or pastry bags
- Icing Dispenser (SugarVeil, optional)
- Small, round brush
- SugarVeil Collection stencil set (Designer Stencils)
- Wafer paper
- Long, wooden skewers
- Filigree border mold (First Impressions Molds)



cake Michele Hester  
photos Michael Chaloupka

The flexible nature of SugarVeil icing allows it to accomplish decorative effects in ways previously considered impossible. In the fall of 2004, Michele Hester and her team dressed a model in a bridal gown made nearly entirely of icing—icing that not only looked like fabric but behaved like fabric—which allowed the model to walk freely without the dress breaking apart.

The cake design featured here is a “technique” cake meant to demonstrate a number of different motifs that can be adapted for use on your own designs. Use one or a combination of these techniques to enhance your creative palette.

**Tips for working with SugarVeil icing:**

1. While working, the icing does not need to be covered, but to maintain its glossy white appearance, beat it every 4 hours.

2. Season the silicone work mat with shortening (hydrogenated fat) before use.

3. The icing will set more quickly in a food dehydrator or a 100°F oven.

4. Finished decorations may be made ahead and stored between sheets of parchment inside an airtight container. Solid sheets of thinly spread and “set” icing may be stored compactly by rolling along with a sheet of parchment.

5. The icing readily adheres to most surfaces, but a tiny dot of water may be used if necessary.

**[ preparation ]**

Torte and fill the cake layers creating two tiers, then ice both the tiers and the cupcake top with buttercream. Refrigerate the iced cupcake. Tint the fondant teal blue (blue coloring with several drops of yellow and a drop of black added), then cover the tiers with fondant.

Mix 3 cups of Sugarveil with 1 ¼ cups plus 2 tablespoons boiling water and beat as directed. Divide the icing into thirds, then color one portion teal blue to match the fondant, a second portion chartreuse (yellow with a few drops of blue) and leave the third white.

Spread a thin layer of the teal icing over the top of the cupcake. Create an ultra-smooth finish by following with a wet paintbrush.

**[ assembly ]**

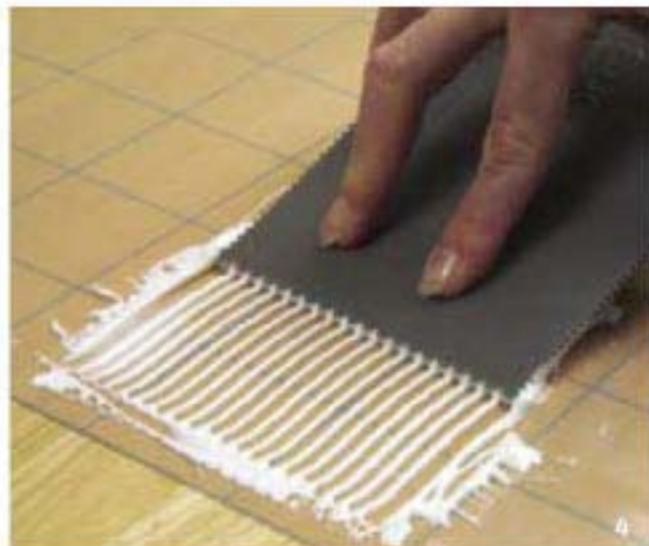
1 Cut the brim from the straw hat. Reserve ¼ cup teal icing for later use. Add 1–2 tablespoons warm water to the remaining icing, thinning it to the consistency of heavy cream. Apply the thinned icing to the hat brim with a pastry brush and allow it to dry. Center the fondant-covered tiers over the dry hat brim, position the cupcake on top.



**[ rick-rack trim ]**

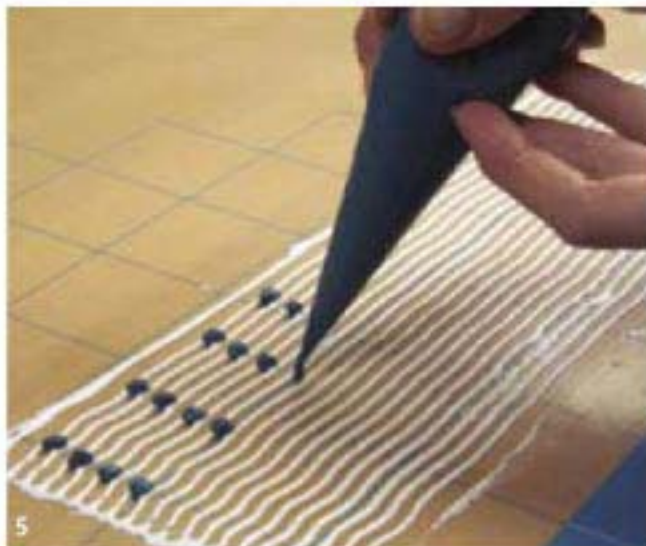
2 Spread white icing onto the silicone mat in a thin, smooth layer at least 20 inches in length. Use the wallpaper scraper to work the icing both crosswise and lengthwise until smooth.

3 Once set, peel the icing sheet from the mat and cut it into thin strips with a decorative scissors. Use the strips to ornament the side of the 6-inch tier, just below the top edge.



[ floating-sphere trim ]

4 Use the "heavy lines" comb edge to create white icing lines at least 10 inches long, and allow the icing to set.



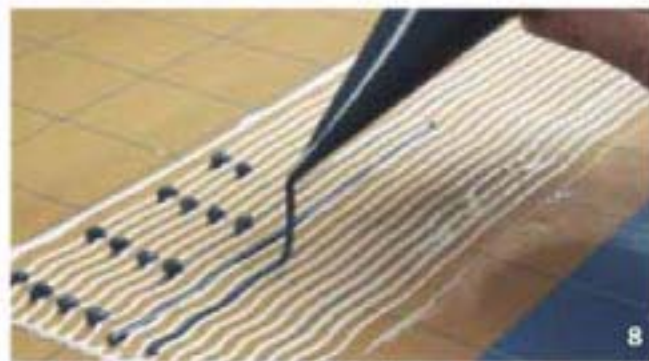
5 Pipe a series of beads between two of the lines. The beads should be piped at regular intervals along the length of the lines, and be large enough to connect the lines together. Pipe four sets of beads and strings, being sure to keep the beads spaced exactly the same in each strand. Allow the icing to set.



6 Attach two completed strands together by joining the beads back-to-back to form full spheres. A dot of moisture applied on the back with a brush will hold them together.



7 Twist the strands to give the icing lines a rope-like appearance. Attach the strands along the edge of the top tier, allowing the beads to extend beyond the edge of the cake.



[ twisted ribbon trim ]

8 Begin by creating more of the lines described in step 4. Pipe a line of teal icing between 2 of the white lines, completely filling the space between them. Allow the icing to set.



9 Peel the two-toned strip from the mat and twist the ribbon along its length to finish the ornament. Attach it to the cake as a base border for the top tier.



[ stenciled shapes ]

**10** Lay a stencil on the silicone mat. Spread icing across the stencil with firm, downward pressure, then spread another thicker layer over the top of the first.



**11** Slowly remove the stencil by rolling it back from the mat, allowing the icing to "pull back into itself" to form a dimensional ornament. Allow the icing to set. Repeat the process for each of the stencils using white icing for leaves and vines, and chartreuse icing for scrolls.



**12** Attach vines to the cake, combining curls of different sizes to create long branching shoots. Carefully arrange the leaves around each vine. Slightly moisten the back of each leaf and position it on the cake.

***Michele Suggests:** The SugarVeil Icing Dispenser's "Pick and Place" tool makes easy work of positioning small decorations. Using suction, fine details and accents can be lifted and placed without marring the cake's finish.*



**13** Use scrolls and curls to create 3-D effects on the hat brim and the side of the top tier. Use moisture to attach only the ends of each piece to the surface, bending, manipulating, and intertwining them for decorations that rise up from the cake.



[ bow ]

**14** Using the technique from step 2, smooth a large solid area of chartreuse icing measuring 10 x 12 inches. Allow the icing to set, then cut two pieces: 4 x 12 inches and 2 x 3 inches.



**15** Stencil a white decorative border along the length of the two larger pieces, 1/2 inch in from the edge. While this dries, cut 4 strips of wafer paper 1/2 x 11 inches. Fold each of these in half lengthwise. Cut 4 more strips 3/8 x 3/4 inch.



**16** Fold the long edge of each piece to create 1/4-inch hems. Moisten the back edge of the icing, and enclose a folded wafer-paper strip inside each of the 12-inch hems.



**17** Gather each end of the first bow strip and attach it to a short wafer paper strip.



**18** Bring the gathered ends to the center of the bow strip, moisten the back of one, and overlap to secure.



**19** Holding the second bow strip in front of you, twist it one full revolution at the center to create tails for the bow.



**20** The remaining strip of icing forms the knot. Gather each of the short ends and attach them to the short wafer paper strips. Attach the bow to the tails, then wrap the knot strip around the two pieces. Overlap the ends at the back of the bow, and moisten to secure. Trim the bow tails at an angle, then shape the bow and use rolled parchment to prop it in place until it has dried.



**21** Select a wooden skewer long enough to anchor the cupcake into the top tier and still stand several inches above the cupcake to support the bow. Wrap the skewer with one white and one chartreuse line of icing to achieve a candy cane-like effect, leaving the portions that are inserted into the bow and the cake uncovered. Use the sharp end of a second skewer to punch a hole in the bottom of the bow, then attach the bow to the top of the decorated skewer.



**22** Pipe tiny dots of white embroidery on the bow to embellish the stenciled patterns.



[ cast filigree ]

**23** Spread chartreuse icing into a silicone Filigree Border mold, and scrape away the excess. Bake at 170°F for an hour, then shut off the oven and allow it to remain for another 30 minutes.



**24** Remove the mold from the oven, then gently unmold the piece by flexing the silicone.



**25** Thread a short line of icing through the filigree piece and knot at both ends.



26 Attach a scroll to the top of the base tier on both sides of the cake, allowing it to extend past the edge of the tier. Tie the filigree piece to each of the scrolls, allowing them to hang freely.

#### about the artist



Michele Hester is the originator of the patent pending SugarVeil Confectionery Mix. She is a novice pastry arts enthusiast who enjoys tweaking the conventions of confection to create artful details with SugarVeil. [www.sugarveil.com](http://www.sugarveil.com).

Originally appearing in the February/March 2006 issue of *American Cake Decorating* magazine.

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