

flower faces

cupcake bouquet

Fabric techniques have long been a staple of cake decorating, but new technologies put a different spin on these ideas, while opening the door to completely new options borrowed from paper- and metalcraft.



cupcakes Michele Hester
photos Mike Chaloupka

ACD
AMERICAN CAKE
DECORATING

[essential elements]

8-inch Styrofoam half-sphere
1-inch nylon paintbrush
10-inch pedestal cake plate
2 Packages SugarVeil Confectionery Icing, 1 pound each
Food coloring: black, blue, brown, green, orange, pink, and yellow
Tweezers
Smooth silicone mat (Ateco)
Plastic wallpaper spreader tool
3 pound-cake loaves, 10 ounces each
12 ice cream cones, colored style
Patterns, page 64
Wooden skewers
Border punch (Fiskars)
Flower-shaped paper punches
Sun punch (Fiskars)
Decorative-edged scissors
Orange, peppermint, lemon, and vanilla flavoring
Art brushes
Metalcraft tools for shaping Ten Seconds Studio

[pourable SugarVeil buttercream icing]

Makes 4 cups icing.
2 cups (250 grams) SugarVeil Confectionery Icing mix
2/3 cup (154 grams) boiling water
1/2 pound (228 grams) salted butter,* room temperature
1/2 cup (122 grams) heavy whipping cream

Stir boiling water into SugarVeil mix until completely moistened, then beat mixture immediately on high speed for three minutes. Add butter and beat for 10 minutes, until smooth. Heat cream in a microwave for 45 seconds, then stir into the icing until smooth.

Crumb coat a cake, or place petit fours on a wire rack. Pour icing in a circular motion to cover.

* *Manufacturer recommends Plugra butter for best results.*

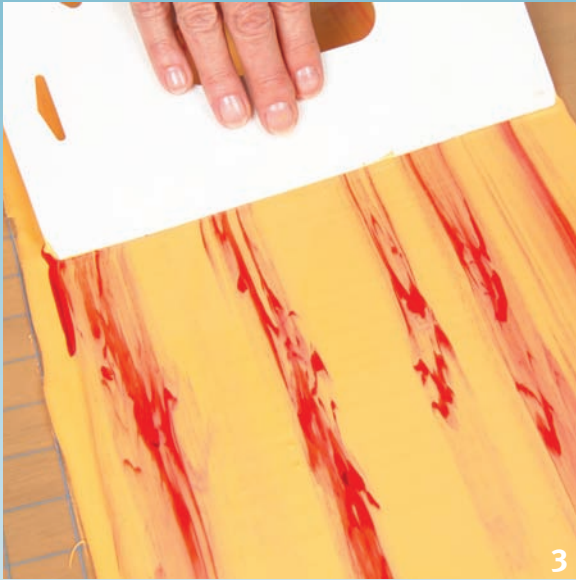


[prepare base]

1. Prepare 1 cup SugarVeil mix as directed on the package, then tint it a bright yellowish-green hue using yellow food coloring blended with a little bit of blue. Dilute the mixture with warm water, thinning it to the consistency of heavy cream. Paint the Styrofoam base with the icing and allow it to dry.

[icing sheets]

2. Stir 1 1/3 cup plus 2 teaspoons boiling water into 3 cups SugarVeil icing mix, then beat the mixture immediately on high speed for 2–4 minutes. Divide the icing into 5 parts and add coloring to 4 of them, making shades of green, pink, orange, blue, and leaving 1 white. Pour icing onto a smooth silicone mat and use a wallpaper spreader to draw the icing into a broad, paper-thin coating. Draw a ball tool (or a fingertip) along one side of the icing to release the edge, making it easier to remove the sheet once it has set. Make icing sheets of each color.



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3. For variegated/marbled sheets, place drops of food coloring directly on the icing surface, then lightly smooth with the spreader.

4. When the surface of the sheets are no longer sticky to the touch, they are “set.” Peel the icing off of the mat. To keep the icing sheets supple, store them between sheets of parchment paper, rolled and sealed in an airtight bag or container (or cut to lay flat in a plastic container).

[cake]

5. Trim the dark edges from all sides of cake loaves and reserve the trimmed pieces. Using a spring-loaded ice cream scoop, cut 12 half-sphere-shaped portions of cake. Obtain a smoother surface by compressing the cake slightly into the scoop before ejecting it. Lay the cakes flat on a wire rack.

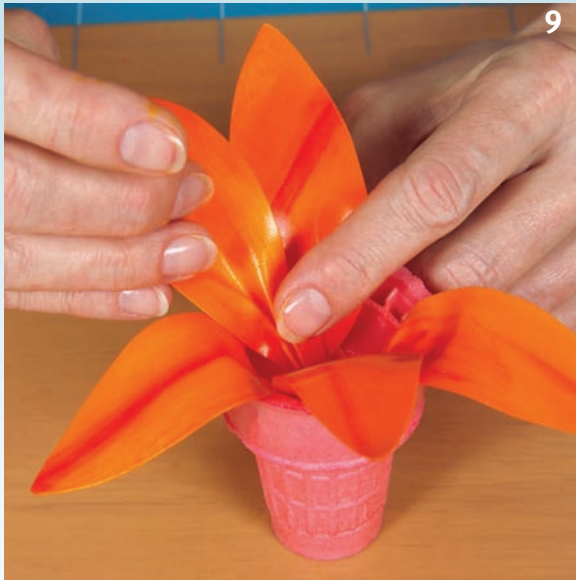
6. Prepare a batch of Pourable SugarVeil Buttercream, divide it into 4 parts, then tint and flavor each. Place the wire rack holding the cake scoops over waxed paper and pour buttercream over the top, coating the scoops. Allow the icing to firm.



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7. Fill the ice cream cones with the reserved cake scraps, drizzling them with the remaining buttercream icing. Place cake scoops atop 7 of the cones using a spatula to support them.

[flower cones]

8. The remaining 5 cones will be ornamented with flower petals before adding the cake scoop to the top. Work with one icing sheet at a time, keeping the rest sealed to prevent excess drying. Position the first sheet on the work surface and lay the lily pattern from page 64 over the top. Scribe around the shape with a skewer or pin (6 are required for each lily), then cut out the petals with scissors.

9. To help the petals stand upright, pinch the petals together at the broken lines marked on the patterns. Moisten the petal slightly to secure the dart. Attach to the inside of the cone by moistening the bottom edge of each petal. Lily blossoms should be constructed in 2 layers of 3 evenly spaced petals. Add a cake scoop last, securing with a bit of icing.

10. For tulips, place the larger, no. 1 petals first. Pinch the dart and space each evenly inside the cone. Place the three smaller, no. 2 petals in the spaces between the first set of petals and secure. To create ragged-edged petals, as with parrot tulips, use decorative-edged scissors to cut out the petals. Add the cake scoop last, as above.



11. For the 5-petal flowers, dart and place the first petal, then work clockwise around the cone. Each new petal should overlap the previous one. Add a cake scoop to complete.

[decorate base]

12. Cut several 3-inch strips from yellow icing sheets. Using a border punch, cut a decorative border pattern along the edge of each.

13. Gather the punched strips and attach them to the edge of the cake plate to form a ruffle. A bit of moisture is all that is needed to anchor the icing. Attach the base to the plate with a dollop of icing, hiding the inner edges of the ruffle. Insert the blunt end of a skewer into the center of the base, and distribute the remaining 11 in the same way.

[decorate cupcakes]

14. Cut strips of icing 2 inches wide. Fold over the top 1/3 of each strip along its length. Gather the strip with your fingertips while adhering the bottom edge to the iced cake scoop. Repeat layers as desired, moistening slightly to adhere each strip to the preceding layer.



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15. Punch 5-petal flower and “sun” shapes from the icing sheets. Place a flower upon a dry cosmetic sponge or soft petal pad and press into the center with a ball tool or round-tipped Teflon tool to “cup” the flower.

Michele Suggests: *The Teflon-tipped tools shown in this project are actually metalworking tools available through www.tensecondsstudios.com. The Teflon works especially well with SugarVeil icing.*

16. Pinch the flower together from the backside, holding it together with a dab of moisture.

17. Push the tip of a cone tool into the center of the sun shape to gather and form stamens for the flower’s center.

18. Place the stamen cluster in the center of the slightly moistened flower.

Michele Suggests: *The SugarVeil Icing Dispenser Pick and Place tool uses suction to make the positioning of small pieces simple and precise.*



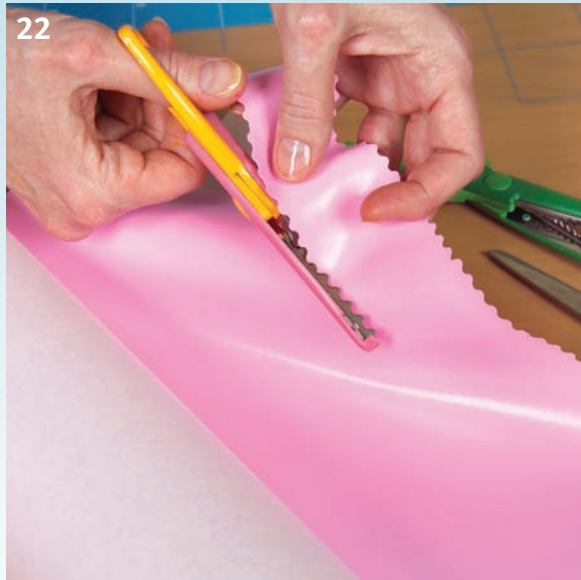
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19. Punch large quantities of shapes in a variety of colors to ornament the flower scoops. Arrange them in various patterns to create interest and energy.

20. Use a small spiral punch to create strands of hair, or cover the head with blossom-shaped punches of different shapes.

21. Use scraps and leftover pieces to create faces for the flowers. Cut sun punches in half for eyelashes, and try punched scraps for eye and mouth details.

[pedestal bow]

22. Cut 2-inch wide strips of pink and white icing (4 each) to create a bow for the pedestal column. Use a decorative-edged scissors to cut the pink, and the border punch to decorate the white.



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23. Brush the edge of the pink strip with water, then overlap white over the pink, so that color shows through the decorative border design. Gather the ends of 2 strips into bow loops. Give the third a full twist in the center to create tails.

24. Arrange these pieces into a bow, using moisture to adhere them, and wrap with the last strip around the center as a knot. Trim the excess in the back and attach to the cake pedestal.



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.

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