

INTERNATIONAL

Cake Exploration

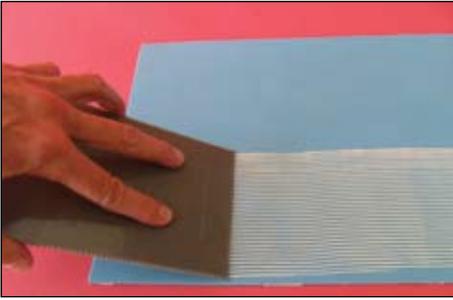
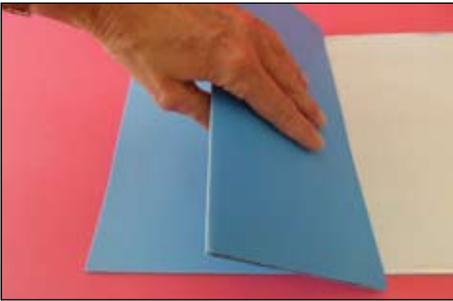
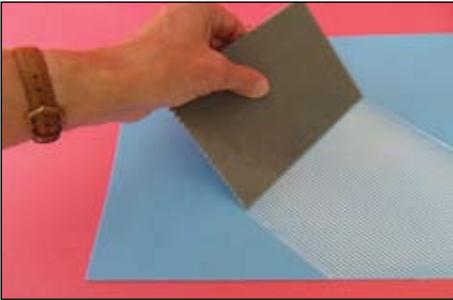
SOCIÉTÉ

A Well-Groomed Cake
by Michele Hester, MO



A Well-Groomed Cake

—Michele Hester, MO



SUPPLIES

3½", 6" and 10" round layered cakes

Chocolate ganache

SugarVeil® Confectionery Icing

SugarVeil® Confectionery Comb

Silicone mat

Matte-textured silicone mat or reverse side of SugarVeil® Lace Mat

SugarVeil® Confectionery Spreader or wallpaper smoother tool

Food color powder for dark colors

SugarVeil® Icing Dispenser

Gold dusting powder

Thin plastic placemat for cut pattern pieces

Torte, fill, and ice cakes, finishing with poured ganache icing. Stack layers.

PREPARE SUGARVEIL®

Following instructions, prepare 1 cup white SugarVeil® mix (add 1/3 cup + 2 tablespoons boiling water; beat on high speed for 4 minutes) and use as follows:

1. With the "Fine Lines" edge of SugarVeil® Confectionery Comb, comb an 11" x 16" section of diagonal lines on a matte silicone surface and allow to set completely. *Do not remove lines from mat.*
2. Spread a thin, solid 6" x 16" area of SugarVeil® onto a matte silicone surface for the 2-piece collar and pocket handkerchief.
3. Comb a length of lines using the "Deep Lines" edge of Confectionery Comb.

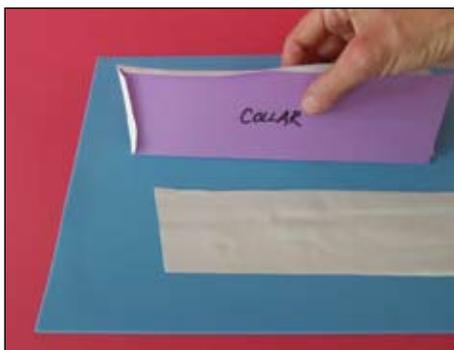
Store set pieces from #2 and #3 between parchment sheets in an airtight zippy bag out of sunlight for later use.

From the diagonal lines, remove set diagonal lines 3-6; skip five lines, then remove three more lines. Repeat this pattern as shown.

To ½ cup of prepared SugarVeil®, add blue color and dilute with several drops of water to a painting consistency. Paint over the "set" diagonal lines using a soft brush. Use a ball tool to create a clean border at each of the edges (this provides a "handle" for ease in peeling SugarVeil® when set). Allow to set again.

Mix a small amount of prepared SugarVeil® with red color and smooth onto a silicone mat for "fabric" to make the crest shape. When set, store in an airtight zippy bag, as above.

Cover the remaining prepared SugarVeil® with plastic wrap and keep to use later for the pocket design.



Mix 1 cup SugarVeil® mix with brown powdered food color. Add 1¹/₃ cup + 2 tablespoons boiling water, beat on high speed for 4 minutes, spread thinly onto a silicone mat, and allow to set.

COLLAR

Please note that the matte side of SugarVeil® is to be on *both visible sides* of the collar.

Using the white set SugarVeil® “fabric”, cut two collar pieces, one ¼” larger at the top and both of the sides. Notch at curves of collar and crease edges by bending around pattern piece towards shiny side of SugarVeil®.

Remove pattern and using a barely moist fingertip, dampen the edge and secure the “hem”.

Moisten the hem and with shiny sides facing together on the inside, fasten the two collar pieces together.

Wrap collar around top of the cake as shown.



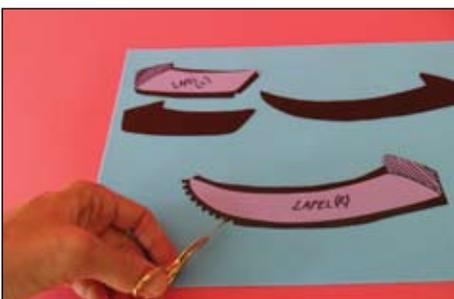
LAPELS

Note: Do not add a “seam allowance” on the diagonally-marked line section of patterns. These diagonally-marked sections turn under the lapel and attach the lapels to the cake. Use the shiny side of the brown “fabric” as the outside of the pieces.

Cut two each of the right and left lapel patterns, one the exact size of the pattern, and the other ¼” larger on all sides, except the diagonally-marked section (cut this area as marked). Notch curves and bend the larger pieces around the pattern to crease.

Remove the pattern piece of the right lapel and encase the smaller lapel piece inside of the larger one. With a damp fingertip, attach pieces at diagonally-marked section. Dampen the hem, securing both pieces together. Repeat for left lapel.

Dampen lapel pieces at diagonally-marked areas and attach right and left lapels to cake as shown.



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POCKET

Cut pocket piece from the shiny brown SugarVeil®, ½" larger all around. Notch curves. Bend edges over pattern to crease; dampen and secure top hem of pocket.

Cut the crest shape from the red SugarVeil® sheet.

Dilute the prepared SugarVeil® mixture with a few drops of water and fill into an Icing Dispenser cartridge; twist on a pink tip. Grease a piece of cellophane with shortening and place over griffin design. *Very lightly* place index finger over the hole of the dispenser to outline and fill in griffin shape. Allow to set.

Mix red, yellow, and blue colors of SugarVeil® into cartridges to trace and decorate the crown, using greased cellophane. Allow to set.

When set, slide the griffin and crown decorations over a sharp table edge to separate them from the cellophane. Dampen the back of the griffin to attach to the red crest and attach crest and crown to pocket, as shown.

Dampen the "seam allowances" on the edges and bottom of hem pocket and attach the pocket to the cake in the position shown. The pocket is designed to attach to the cake with both sides parallel.

Note that the pocket will open a bit from the cake.



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ASCOT

Loosen all four sides of diagonal-lined ascot fabric and peel from mat.

Cut neck band piece and an 8" x 15" main ascot piece. Make a small hem on both long sides of ascot pieces. Attach neck band around collar as shown and gather the short edge of main ascot piece.

Dampen right side of gathered edge of ascot fabric and attach to cake. Drape fabric down front of cake, tucking in places to secure drape.

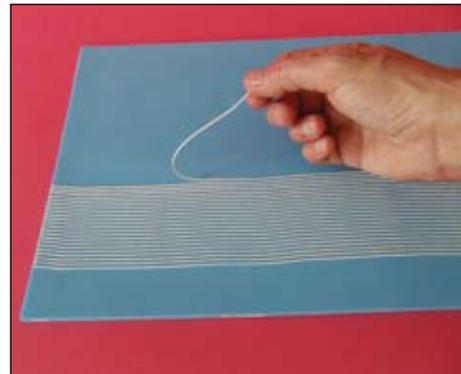
Dampen a center line lengthwise down the reverse side of lapels. Attach left lapel under right lapel with a bit of moisture. Trim excess ascot beneath lapels.

Secure pointed end of long lapel to the cake.

POCKET HANDKERCHIEF

Cut the handkerchief piece from white SugarVeil® sheet (mat side will be the right side). Using combed SugarVeil® lines as a "rolled hem," dampen four lines and place near the edge of the handkerchief. Trim outside the attached lines.

If necessary, warm the handkerchief between your hands to make the SugarVeil® very supple. Pinch reverse (shiny) side of the handkerchief at the center, arrange, and place pinched end in pocket.



SUGARVEIL® TIPS

Allow SugarVeil® to set about 90 minutes to “settle” after mixing.

Remember to rebeat (by hand, if you wish) for about a minute when using SugarVeil® mixture that has been idle for more than an hour. After that time, SugarVeil® will become off-white and dull; this signals the need to rebeat until white-white and glossy.

When spreading SugarVeil® to make a solid “fabric,” or when combing lines, finish all edges with a ball tool to provide a “handle” to help peel the set SugarVeil®.

If combing lines and other lines are not consistent, refrigerate SugarVeil® for about 30 minutes for perfect lines.

When greasing cellophane or silicone mat (note: SugarVeil® Lace Mat does not need to be greased),

use solid vegetable fat, not spray oil.

Practice light fingertip pressure when using the Icing Dispenser for the finest possible lines (you should be able to produce a hairline-size SugarVeil® line). Your finger needs to cover the entire hole, but very lightly.

Remember to add a few drops of water to dilute SugarVeil® before piping/pouring into cartridges of the Icing Dispenser.

SugarVeil® decorations are intended to be eaten. In areas where there are several layers of SugarVeil® decorations (in this case, that would be the pocket), clip through SugarVeil® using the Confectionery Snips or small, thin scissors before slicing the cake, so the decorations can be eaten with each portion.

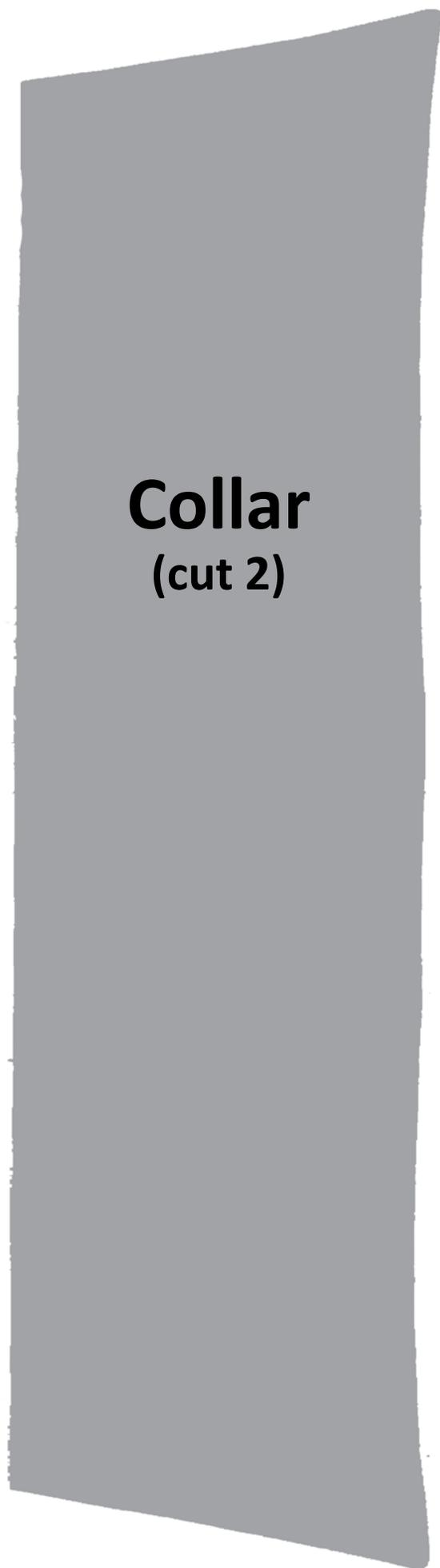


Michele Hester is the creator and patent-holder of the award-winning SugarVeil® Confectionery Icing. She and SugarVeil® are the recipients of awards for both product innovation and design, and Hester's creations have been featured in multiple magazines. For more information, visit SugarVeil.com and youtube.com/SugarVeil.

See pattern pieces on following pages.

A Well-Groomed Cake

PATTERN PIECES



A Well-Groomed Cake

PATTERN PIECES

Cut the
Ascot Front
8" x 15".

Ascot Neckband
(cut 1)

Crest
(cut 1)

A Well-Groomed Cake

PATTERN PIECES

Diagonal Lines
(attach to cake)



↑
Turn under
↓

**Right
Lapel**
(cut 2)

**Left
Lapel**
(cut 2)

Pocket
(cut 1)

