

BLUE FAULT LINE CAKE

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PROJECT SHEET



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BLUE FAULT LINE CAKE

ADVANCED

WHAT YOU'LL NEED

- 1 x 7" Mondo Square Baking Tin
- 2 x Portions of your favourite Butter cake recipe
- 1 x 1.7 litre tubs of White Over the Top Buttercream
- 1 x 10" round white Mondo Cake Board
- 1 x bottle Sky Blue Chefmaster Gel Colour
- Wilton Candy Melts
- A sharp knife
- A small Mondo Offset Spatular
- 2 x Unicorn Mix Over The Top Sprinkles
- 1 tall Mondo metal Scraper
- 1 pot of Over the Top Gold Metallic petal dust
- A small paint brush
- A little vodka or decorator spirit

INSTRUCTIONS

Step 1 – Bake 2 x your favourite Butter Cake recipe and place aside to cool.

Step 2 – Pop a drop or 2 of the Chefmaster Sky Blue Gel colour into your tub of buttercream and mix – or transfer the buttercream to another large bowl or into your mixing bowl and let your mixer blend the colour for you. Continue to add colour until you have the shade of blue you want. We opted for a bright shade so only needed 2 or 3 drops to colour the entire tub.

Step 3 – Slice up your cake into even layers with a sharp knife – We like to do cakes with 1" high layers so for this cake, we did 6 layers plus frosting which made it around 7" high in total.

Step 4 – Place a little buttercream onto your board using your Mondo offset spatula. Secure on the first layer of cake. Using the offset spatula, smother on some luscious

Over The Top Buttercream and smooth it out so that you have an even surface for the next layer to go on.

Step 5 – Pop on the next layer and as you add each layer, check that it's even and not wonky. There is nothing worse than getting to the end and realizing you have built a wonky cake. Place the 3rd layer on, always making sure it's level and even.

Step 6 – Repeat the same process until you have all 6 layers on and then crumb coat the cake, this means, cover the entire outside, top and side, with a light layer of Buttercream, to seal in any crumbs. Pop your cake into the fridge to firm up and set for 15 to 30 mins.

Step 7 – Next up, cover the outside with a nice thin layer of Buttercream, this is for the sides only, we suggest about a few millimeters thick to prepare you for the next step for the sides. For the top you need just enough coverage so that you can't see the cake through it. With a tall scraper, give it a little smooth around the sides and pop into the fridge to firm up for 10 or so minutes.

Step 8 – While the cake is firming up in the fridge, you can create the chocolate sail topper. Fold a square of Baking Paper into ¼'s and then 1/8's – have a tall wide mouth vase or jar nearby. Melt some white Candy Melts in a heat proof container.

Handy tip, place the Candy Melts into a heat proof container and microwave for 20 seconds at a time, stir between each blast of 20 seconds. When it's almost melted, leave it sit for 30 seconds and it will melt through without over heating or burning it.

Step 9 – Pour some the chocolate into the centre of your folded paper. Then using your Mondo Off Set Spatula, spread out the chocolate in a rough circle – have messy edges makes it look even better, so don't be neat! Have the chocolate thin, but not so thin so you can see the baking paper underneath. Gently pull the paper up and

slot it gently into the top of the vase to set. Leave aside to set for 30 minutes or fridge for 5 mins.

Step 10 - Next up, take your cake out of the fridge and slather in a little extra buttercream around the middle of the cake – approximately 2” high as shown – this can be rough as you will see why in the next step.

Step 11- With handfuls of Unicorn Over The Top Sprinkles in the palm of your hands, gently press it into the section you just added extra buttercream too. This is messy work, sprinkles will go everywhere. Pick up the ones that dropped off and keep applying all the way around your cake. Once you are finished with the sprinkles clean up your bench and board.

Step 12 - Time for extra buttercream on the top and bottom section of the cake sides so that it just covers the edges of the sprinkles and sticks almost 1 centimeter out from the sprinkle section – try to be even on the application as it will make your life easier next.

Step 13 - With your tall metal scraper, scrap around the cake, taking approx ½ of the extra buttercream off, but leaving a small lip of buttercream from the sprinkles – ours was about 2 to 3 millimeters of buttercream. Now tidy up the tip with your off set spatula.

Step 14 - Regarding the sides, we left it rustic as it's meant to be a fault line cake, but you can make it super smooth, the choice is yours. Pop the cake back in the fridge to firm up for 10 or so minutes

Step 15 - Meanwhile, time to finish off the chocolate topper. Very gently, remove the chocolate sail bowl from the baking paper. Place a little Gold Metallic dust from Over The Top with a small amount of Decorator spirit or vodka. If you prefer not to use alcohol, you can use Lemon essence. Stir with a brush until all combined.

Step 16 - Paint the edges of the chocolate

sail bowl with the gold paint you have created – you can get very creative here and splatter the gold too – we lightly did the edges to highlight the frayed edges of the chocolate bowl – leave aside to dry.

Step 17 - Take the cake out of the fridge and with the gold paint, edge the top and bottom edges of the fault line – as this cake is meant to look as if it's cracked, you can be messy and have a little fun with this! Even splattering gold from the brush onto the cake.

Step 18- Next up, if the buttercream is still hard from the fridge, you can add a little buttercream to the top, or if it's soft, leave the extra buttercream off. It's now time to position your chocolate sail bowl on to the cake. Very gently, press it into place.

Step 19 – Optional – if you want to make the board look a little more tidy, add a little more buttercream to the base and sprinkle the left over sprinkles around the base to finish!