



SHOW US
WHAT YOU'RE
MAKING



SPOTLIGHTSTORES
#IMADETHIS
#GETCREATIVE

**GET
CREATIVE**

TAKE + MAKE

INCREDIBLES CAKE

INTERMEDIATE

SKILLS LEVEL

Cake - beginner to intermediate.
Toppers - Intermediate to advanced.

WHAT YOU WILL NEED

Cake Equipment

- 6 inch round Mondo pro cake pan
- 8 inch round Mondo pro cake pan
- Cake mix/batter to make 2 x 3-4* inch high cakes in above sized tins (*this design the top tier is 6 inch round 6 inch high)
- 12 inch black Mondo round cake board
- 6 inch round Mondo silver compressed cake board
- 8 inch round Mondo silver compressed cake board
- Mondo cranked spatula
- Mondo cake turntable
- 1 large bucket of Over the top buttercream (for filling and base under fondant, may require more depending on how much filling you use)
- Wide plastic drinking straws or dowels for supports

Cake Styling And Toppers

- Fondtastic Fondant - yellow (908g tub), Red (908g tub), Black (225g pot gumpaste, 908g/225g dependent upon amount of decorations for cityscape), Orange (225g pot), Brown (225g pot - or colour yellow, red or orange fondant), White (225g pot), Ivory (225g pot - or colour white fondant).
- Mondo Fondant Smoothers
- Mondo Acrylic Smoothers
- Mondo Fondant rolling pin
- Fondtastic Fondant Mat
- Toothpicks
- Mondo Fondant modelling tools
- Mondo Balling Tools
- Over The Top Edible glue
- White Chefmaster gel colour (small amount)
- Thin paint brush

INSTRUCTIONS

Step 1 - Baking

Bake cake according to instructions. 3 x 1 inch high layers of 6 inch and 8 inch rounds. Alternatively, you can use 3-4 inch high cakes without torting (filling) layers with buttercream if you choose. This design you can choose to bake additional layers for top tier up to 6 inch high. Let cakes cool and trim to level.

Step 2 - Buttercream filling

Stack cakes on cake board with buttercream in between layers. Makes sure base of cake is stuck to cakeboard using buttercream or melted chocolate. It is easier to torte and cover cakes using piping bag to apply buttercream. Don't over fill piping bag, snip end and pipe onto each layer whilst turning cake turntable to assist with even spread. Smooth buttercream over outside of cake in thin layer with spatula and chill for at least 15 minutes (Crumb coat). This initial Crumb coat layer does not have to be perfect. The aim is to keep the crumbs of the cake from showing in the second layer.

Step 3 - Buttercream cover

Repeat process of covering Crumb coat in smooth layer of buttercream for final outer layer if you want a perfect finish beneath fondant cover.

** Alternatively, you can use ganache instead of buttercream if you prefer as outer cover for cake prior to final cover in fondant.

STACKING CAKES - fix 8 inch cake to 12 inch cake board.

Use wide drinking straws as supports to top tier by pushing into 8 inch cake - 1 in centre and 4 within the 6 inch diameter to hold up top tier. Cut excess straw so it is level with top of 8 inch cake.

Step 4 - Fondant Cover

Cover base tier yellow. Roll out yellow fondant using Fondtastic mats to cover 8 inch cake - approx 500g (3 inch high)

Cover top tier using panel/wrap method. Roll out yellow lid to cover top of cake - approx 100g. Allow to set whilst preparing pane/wrap for wall of cake.

Roll out red fondant to measure 19 inch width 6 inch high for wall of cake - approx 450g. Use panel/wrap method to cover wall of Kate using Fondtastic mat to wrap around cake. (Wrap/panel method you can use the rolling pin to roll it out around cake, but it can be easier to use Fondtastic mats).

Once covered, stack cakes.

Step 5 - Decorations

Prepare fondant or gumpaste according to instructions. Use templates to guide creation of decoration and toppers.

Mask - use black gumpaste - approximately 30g. Roll out gumpaste with thicker edge at base of mask to allow insertion of supports (toothpicks, floral wire...). Cut out shape of mask. Insert supports using small amount sugar glue. If supports break through back of mask apply additional gumpaste to strengthen and cover. Lay mask over side of 8 inch round styrofoam until set to have curved shape.

City scape - use fondant (optional to add Tylose) or gumpaste - approximately 400g. Fondant will taste better. Tylose is added to assist strength and drying time of fondant. Make sure you mix Tylose in well to fondant if you choose this method. Roll out to 2mm thick and cut out variety of city scapes. Allow to dry. Then adhere to cake once logo attached (refer below). Can use royal icing or melted chocolate to stick - as water or sugar glue may soften pieces and they may collapse.

Logo - yellow - 15g, white - 5g, black - 30g, orange - 60g (approximates only)

Use template to cut out shapes. You can either stack logo pieces on top of each other - i.e. orange oval, then black oval, then yellow 'i', and white dot. Or you can cut out shape to fit into each other so that logo is flat. Start with yellow 'i' then fit remaining shapes around it. Use baking paper to build logo. Once complete flip onto fondant mat and place in position on front of 6 inch top tier using edible glue.

Baby - use template to assist sizing and shapes.

Start off with building body and securing onto toothpick using small amount of edible glue. Body should be gumpaste or fondant with added Tylose. Make legs then arms and stick to body using edible glue. Make black sleeve/cuff and glue to arm, then stick on ivory hands. Make neck disc with black fondant or gumpaste. Allow body to firm up to support weight of head without losing form.

Make head from ivory fondant (optional tylose) and shape. Use small end of Mondo #12 piping tip to make mouth and shape using Mondo fondant modelling tools. Use a small amount of black for mouth, and make tongue from pink/red fondant. Place head onto support and adhere to body with small amount edible glue. Attached ears, mask and hair.

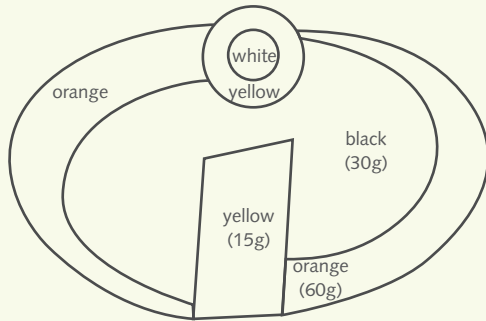
Eyes - make white eyes (flats semicircles), attach and allow to firm up. Use blue chefmaster pen or Tiffany blue for iris, black for pupil and white for highlight.

Use chefmaster pens and paintbrush with small amount of water to add colour to toppers i.e. pink to cheeks.

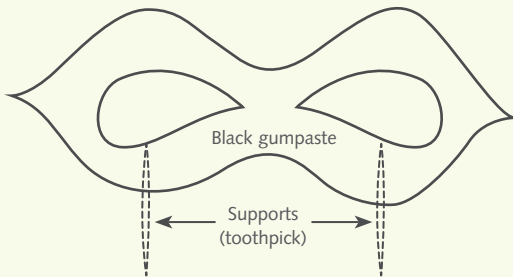
TIP: if using fondant then mix a small amount of Tylose to assist with hardening. Prepare on baking paper so it is easy to move without damaging. You can also place in oven for 10 minutes at 25 degrees to assist drying (do not touch until cooled).

Step 6 - Placing decorations

Pre make some holes for the toothpicks when placing your mask and baby topper in so it is less likely to break.



Logo (approximate quantities only)



Mask



- 0.5g ball (approx)
 - └ Hands & Ears - Ivory
 - └ Neck - Black
- 0.1g ball (approx)
 - └ Sleeve & Feet x2 - Black
 - └ Flat Disc Eyes - White



Arm 2g each



Leg 3g each