

SPOTLIGHT

JO JO SIWA INSPIRED CAKE

Nº 01.19.07
PROJECT SHEET



**SHOW US WHAT
YOU'RE MAKING**

 /spotlightstores

 @spotlightstores

JO JO SIWA INSPIRED CAKE

A ADVANCED

WHAT YOU'LL NEED

- 'Fondtastic' Pink/white/tiffany blue Fondant
- 'Over the Top' Buttercream
- 2kg 'Roberts' Vanilla Mud Cake mix
- 2kg 'Roberts' Chocolate Mud Cake Mix
- White chocolate ganached
- 'Over the Top' edible confetti & Love hearts sprinkles
- 12" Round Masonite Cake board
- Round Cake board 8"
- Fondant glue
- Fondant smoothing tools
- Buttercream Scraper and spatulas
- 'Wilton' Treatology honeycomb flavour
- 'Chefmaster' colours soft pink and sky blue
- Cake Dowles
- Floristry wire
- Small paint brush & water
- Turntable
- Empty sauce bottles
- Wooden Skewers & toothpicks

2 X 10" & 2 X 8" CAKES

Step 1 - Line the base and sides of cake tin with baking paper.

Step 2 - Bake 2 x 10" cakes using Roberts Vanilla mud cake mix & 2 x 8" cakes using Roberts Chocolate mud cake mix. Refer to instructions on the back of the pack.

Step 3 - Allow to cool completely before continuing.

PREPARING YOUR DECORATIONS

Step 4 - Roll out some fondant in varying colours and cut to shape some small hearts as well as some stars.

Step 5 - With the stars insert them into the floristry wires you have at varying lengths. These will be inserted on top of the cake at a later stage.

Step 6 - Using Wilton piping tip #10, cut out some circles to be placed on the bow later.

PREPARING YOUR BOW

Step 7 - Roll out the tiffany blue fondant to about 2mm thick and cut into a rectangle, 20cm x 8cm.

Step 8 - Cut it equally into two pieces. Using a tissue, roll it up and place it on top of the fondant piece. Then fold the fondant over the tissue so that both ends join. Apply some glue on one end and gently pinch the two ends together to get that gathered look in a bow. Put aside to dry. Repeat this step with the other side of the bow.

Step 9 - Then apply some glue to the centre and join both sides of the bow together.

Step 10 - Cut a 8cm x 3cm rectangle piece of fondant and turn it over pinching the length of the piece to give it a gathered look. Then place it over the centre of your bow and glue the two ends at the back together cutting away any excess fondant.

Step 11 - Put your bow aside to dry; ideally overnight or a few hours.

BOTTOM TIER

Step 12 - Prepare the buttercream by giving it a good mix.

Step 13 - Secure 10" cake on a cake board with some buttercream in the middle.

Step 14 - Then pipe the perimeter of the cake with buttercream using Wilton tip #2A.

Step 15 – With a spatula fill the inside of the cake with buttercream until it is all covered.

Step 16 – Secure second 10” cake on top and then coat the cake with ganache, creating a crumb coat and refrigerate until it has hardened.

Step 17 – Apply another layer of ganache around the cake and smooth with scraper, refrigerate until ready to use again.

Step 18 – Roll out the pink fondant, to 2 mm thickness and cover cake using the fondant smoothing tool.

Step 19 – Cut away any excess fondant from the bottom.

Step 20 – Using some water and small paintbrush, add some water to the back of the hearts prepared earlier and scatter them around the pink fondant covered bottom layer.

TOP TIER

Step 21 – Secure first 8” cake on 8” cake board, with a little buttercream in the middle.

Step 22 – Pipe the perimeter of the cake with buttercream using Wilton tip #2A.

Step 23 – With a spatula fill the inside of the cake with buttercream until it is all covered.

Step 24 – Secure second 8” cake on top and using the buttercream, cover cake creating a crumb coat, refrigerate for at least half an hour.

Step 25 – Remove from fridge once it has hardened and cover a thick layer of buttercream, using a scraper to smooth it out.

Step 26 – Refrigerate for at least 2 hours.

Step 27 – Prepare your coloured ganache required for the chocolate drip.

Step 28 – Fill each colour into an empty sauce bottle. If ganache is too thick, microwave in 5 sec bursts to get the right consistency for the drip.

Step 29 – Remove cake from fridge, the colder the buttercream the better the chocolate drip will set once it drips.

Step 30 – Slowly squeeze bottle with the blue ganache creating a drip around one half of the cake. Then using the pink ganache repeat the same method to complete the drip right around whole cake. Return to fridge to set.

Step 31 – Retrieve the 10” fondant covered tier and measure out cake dowles and insert them in the centre of the cake to help support top tier (3 should be enough).

Step 32 – Now place the 8” cake tier on top of the 10” cake tier, securing it with some buttercream underneath.

APPLYING DECORATIONS

Step 33 – Apply some white buttercream around the edge of bottom tier on the Masonite cake board and sprinkle the edible confetti and love hearts all around.

Step 34 – Do the same with gap exposed between the top tier and second tier. Using a wet wipe, wipe the fondant lightly to make it sticky and sprinkle with edible confetti & hearts.

Step 35 – Then with the top tier, apply some buttercream to the top and cover the whole top up until the chocolate drip begins with edible confetti and love hearts sprinkles.

Step 36 – Arrange the stars on wires evenly on the top.

Step 37 – Finally, grab your pre prepared bow and glue the white fondant circles evenly around.

Step 38 – Then remove all tissues and place the bow on the side of the top tier and gently push it into the buttercream. You can secure it more by pushing in some toothpicks into the back part of the bow.