

SPOTLIGHT



LAMBETH VINTAGE STYLE CAKE

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PROJECT SHEET



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LAMBETH VINTAGE STYLE CAKE

i BEGINNER

SINGLE TIER CAKE

WHAT YOU'LL NEED

- 6in Cake (any flavour)
- 8in White Round Cake Board
- Serrated Cake Knife
- Colour Mill Gloss Frost 2L
- Colour Mill Oil Blend (Lemon, Peach & Blue Bell or any colour of choice)
- Colour Mill 12in Piping Bags
- LOYAL Piping Tips: 27, 1M, 2C, 4B
- Colour Mill 6in Serial Scraper
- 3 x Small Mixing Bowls
- 3 x LOYAL Silicone Spoon Spatulas
- 6in Straight Spatula

INSTRUCTIONS

Step 1 - Once your cake is completely cooled, use a serrated knife to cut any rounding off the top to create a nice and flat cake.

Step 2 - Microwave your Colour Mill Gloss Frost in the microwave for approximately 30 seconds to soften.

Step 3 - Place a dab of Colour Mill Gloss Frost onto the centre of your cake board and place your cake upside down on top.

Step 4 - Place 1 Litre of Gloss Frost in a small mixing bowl and colour it with Colour Mill Oil Blend Lemon.

Step 5 - Using a straight spatula, place a good amount of Gloss Frost on the top of the cake, spreading it across the top and down the sides of the cake.

Step 6 - Once the cake is fully coated in a thin layer of Gloss Frost, smooth it down with your straight spatula. To smooth the top, scrape around the outer edges and move in towards the centre of the cake with your pallet knife on a 45 angle to create a clean edge.

Step 7 - Using your Colour Mill Serial Scraper, scrape around the sides of the cake to create a perfectly smooth base.

Step 8 - Place it in the fridge to set for approximately 15 minutes.

Step 9 - In the meantime, divide the remainder of your Colour Mill Gloss Frost into three bowls. Colour one bowl with Colour Mill Oil Blend Lemon. Colour the second with Colour Mill Oil Blend Peach. Colour the third bowl with Colour Mill Oil Blend Blue Bell.

Step 10 - After 15 minutes remove your cake from the fridge, it's time to decorate!

Step 11 - Place a mark on top of the edge of the cake... your marks need to be North, South, East and West or 12,3,6 and 9 like a clock; this is to help guide you in the scallop work.

Step 12 - Place a #27 Piping Tip onto a Piping Bag and fill with Peach.

Step 13 - To create the scalloped banners, hold your Peach piping bag at a 45-degree angle with the tip pointing upwards. Following the cross-section you marked out, squeeze, lifting your piping bag upwards and then slowly release pressure, pulling away to create a tail moving in the shape of the scallop. Pipe downwards, stopping in the centre of your cross-section and start to lift back towards the next point to create a consistent curve.

Step 14 - Add LOYAL Piping Tip #1M to a piping bag and fill with Lemon coloured Gloss Frost.

Step 15 - To pipe the rope border around the outer edge of the top of the cake, hold the piping bag at a 45-degree angle then squeeze, rotating from the wrist, move your piping tip in a repeated circular motion to mimic a rope and then slowly release pressure towards the end to create a clean finish.

Step 16 - Place a #4B Piping Tip onto a Piping Bag and fill with Blue Bell.

Step 17 - To pipe the border around the bottom edge of your cake, hold the Piping Bag on a 45-degree angle then squeeze, lifting your Piping Bag upwards and then slowly releasing pressure, pulling away to create a tail, repeat this step until the full border is complete.

Step 18 - To pipe the border on the side of your Lemon rope border, repeat step 16.

Step 19 - Piping on the inside of your Blue Bell border with your Peach piping bag, squeeze lightly creating loops with every second loop going in the opposite direction.

Step 20 - Add LOYAL Piping Tip #2C to a piping bag and fill with Lemon coloured Gloss Frost.

Step 21 - On each of the 4 marks you previously created (at North, South, East and West) angle the piping bag at a 90-degree angle with the tip facing directly down at the top of the cake, squeeze in 1 motion, pulling upwards while continuing to squeeze. Once you have reached your desired height, release pressure and stop pulling away.

DOUBLE TIER CAKE

WHAT YOU'LL NEED

- 2 x 6in Cake (any flavour)
- 8in White Round Cake Board
- Serrated Cake Knife
- Colour Mill Gloss Frost 2L
- Colour Mill Oil Blend (Peach, Sunset & Sand or any colour of choice)
- Colour Mill 12in Piping Bags
- LOYAL Piping Tips: 27, 1M, 2C, 4B, 3
- Colour Mill 6in Serial Scraper
- 3 x Small Mixing Bowls
- 3 x LOYAL Silicone Spoon Spatulas
- 6in Straight Spatula

INSTRUCTIONS

Step 1 - Once your cakes are completely cooled, use a serrated knife to cut off any rounding off the top to create a nice and flat cake.

Step 2 - Microwave your Colour Mill Gloss Frost in the microwave for approximately 30 seconds to soften.

Step 3 - Place a dab of Colour Mill Gloss Frost onto the centre of your cake board and place your first cake upside down on top.

Step 4 - With your LOYAL Silicone Spatula, add a 0.5cm layer of Colour Mill Gloss Frost to the top of the cake and smooth out with a Pallet Knife, ensuring the layer is level.

Step 5 - Place your second cake layer on top, upside down, making sure it's secure and level.

Step 6 - Place 1 Litre of Colour Mill Gloss Frost in a small mixing bowl and colour it with Colour Mill Oil Blend Peach.

Step 7 - Using a straight spatula, place a good amount of Colour Mill Gloss Frost on the top of the cake, spreading it across the top and moving down the sides of the cake.

Step 8 - Once the cake is fully coated in a thin layer of Gloss Frost, smooth it down with your straight spatula. To smooth the top, scrape around the sides and move in towards the centre of the cake with your pallet knife on a 45 angle to create a clean edge.

Step 9 - Using your Colour Mill Serial Scraper, scrape around the sides of the cake to create a perfectly smooth base.

Step 10 - Place it in the fridge to set for approximately 15 minutes.

Step 11 - In the meantime, divide the remainder of your Colour Mill Gloss Frost into two bowls. Colour one bowl with Colour Mill Oil Blend Sand. Colour the second with Colour Mill Oil Blend Sunset.

Step 12 - After 15 minutes remove your cake from the fridge, it's time to decorate!

Step 13 - Using the edge of your straight spatula mark your cake on the top edge in 7 even slices, this will be the guide for your scallop work.

Step 14- Add LOYAL Piping Tip #27 to a piping bag and fill with Sand coloured Gloss Frost.

Step 15 - To create the the scalloped banners, hold your Sand piping bag with tip #27 at a 45 degree angle with the tip pointing upwards. Following the cross-section you marked out, squeeze, lifting your piping bag upwards and then slowly release pressure, pulling away to create a tail moving in the shape of the scallop. Pipe downwards, stopping in the centre of your cross-section and start to lift back towards to the next point to create a consistent curve.

Step 16 - Add LOYAL Piping Tip #1M to a piping bag and fill with Sand coloured Gloss Frost.

Step 17 - To pipe a shell border around the base of your cake hold your bag at a 45 degree angle with the tip pointing in the corner between your cake and the cake board. Squeeze, lifting your Piping Bag upwards and then slowly release pressure, pulling away to create a tail, repeat this step until the full border is complete.

Step 18 - Repeat this technique with the #27 piping tip to pipe the border around the top, outer edge of your cake.

Step 19 - Add LOYAL Piping Tip #3 to a piping bag filled with Sunset.

Step 20 - Holding your bag at a 45 degree angle and following the cross-sections you marked out, pipe a straight border on the inside of the shell border you piped earlier.

Step 21 - Add LOYAL Piping Tip #4B to a piping bag filled with Sunset.

Step 22 - Using the same technique as the #1M tip border previously piped, pipe a border around the top edge of your cake.

Step 23 - With your #27 piping tip, pipe a rope border on the inside of the Sunset border by squeezing and repeatedly looping by rotating your wrist until the border is complete.

Step 24 - With your #4B piping tip, pipe 3 llarge shells (using the same technique as the previous Sunset coloured border around the top of your cake) where each scallop meets.

Step 25 - With your #3 piping tip held at a 90 degree angle to the side of the cake, pipe small teardrops underneath these shells. Squeeze lightly to create a small dot and slowly release while pulling downwards to create the tail.