

SPOTLIGHT

OMBRE RUFFLE CAKE

N° 16.23.17
PROJECT SHEET



It's what you make it.

**SHOW US WHAT
YOU'RE MAKING**

 /spotlightstores

 @spotlightstores

OMBRE RUFFLE CAKE

A ADVANCED

WHAT YOU'LL NEED

INGREDIENTS

- 1.5kg Satin ice fondant - ivory
- Roberts edible glue
- Roberts rose spirit
- Roberts lustre dusts - rose gold & silvery white
- 1kg Roberts mud cake mix - vanilla
- Colourings
- Buttercream icing

EQUIPMENT

- Roberts eye droppers
- Roberts flexi baking mat
- Artificial flowers, florist tape & craft paper
- Food safe skewers
- 8-inch Round pre-cut grease proof baking disc
- Cake decorating brushes
- 8-inch x 3inch Round cake pan - lined with baking paper
- 10-inch cake board
- Rolling pin
- Cake topper - optional

INSTRUCTIONS

Step 1 - Start by making your decorative bouquet topper - this step will require drying time. Cover the smaller 8-inch cake disc with a thin layer of satin ice fondant in ivory as this will sit on top of your finished cake. If preferred, wrap each flower stem in florist tape. Position a small mound of the satin ice fondant (Approximately 200g) to one side of the covered 8" Disc using edible glue. Insert the flowers into the mound. Allow to dry and harden.

Note: Artificial flowers and decorations should not be inserted directly into or placed directly onto the cake.

Step 2 - Colour the Fondant for the Ruffles. Colour two - 250g pieces of satin ice fondant - ivory in two shades of rose brown or similar.

Step 3 - Make the Shimmer Ball decorations. Roll approximately 20 various sized and coloured fondant balls. Allow them to dry and harden. Next, place the fondant balls onto a plate lined with baking paper. Create an edible metallic paint by adding 1-2 drops of Roberts rose spirit to ¼ teaspoon of Roberts lustre dust. Make a batch of Rose Gold and Silvery White. Paint the fondant balls in the two colours and allow to dry. If preferred, you can also achieve similar by using the Lustre Dusts dry and polishing them onto the balls.

Step 4 - Prepare and bake Roberts vanilla mud cake batter into an 8" cake tin, according to the instructions on the packet. Allow to cool completely before decorating.

Step 5 - Slice the cake evenly into 3 - 4 layers. Set aside the bottom layer of the cake, this will be used for the top of the cake. Smear a small amount of buttercream icing onto centre of the large cake board. Place the first cake layer on top. Spread the top with buttercream icing. Repeat this step using the remaining cake layers, ensuring the final layer (The base of the cake) is turned upside down, creating a flat even surface. Cover the entire cake - top and sides, with a thin layer of buttercream icing.

Step 6 - Cover the entire cake with a thin layer of satin ice fondant in ivory. Place the fondant covered board with floral decorations (made in Step 1) on top of the cake. Using this method is a great way to ensure the artificial decorations do not come in contact with the cake and is easily removed when ready for slicing.

Step 7 - Make the Fondant Ruffles. Starting at the top of the cake using the lightest colour - satin ice ivory. Roll a 4cm x 30cm strip of fondant. Cut a slightly curved edge along one side of the strip and the other side straight. Trim each end into a point.

Step 8 - Using the edible glue, sparingly paint a thin strip, halfway around the top side edge of the cake. Attach the first ruffle around the cake, gently press and smooth to secure. Carefully manipulate the fondant, creating a soft ruffled effect.

Step 9 - Repeat this step for all 3 colours (made in step 2), overlapping each fondant colour until the cake is fully covered.

Step 10 - Whilst the fondant is still soft, decorate with fondant shimmer balls by attaching to the cake using edible glue.