



PussyDeluxe; Mjam Spring10

This PussyDeluxe cake is perfect for birthdays or as a treat on a summer day. Follow the step by step instructions to make this cake yourself. Use various kinds of cutters and several colors of fondant to decorate this PussyDeluxe cake. This cake was also in the MjamTaart! Spring 2010.

Boodschappenlijstje



RD Essentials Edible Glue 50g

RD9340
€4.07



FMM Alphabet tappits Lower Case
SCRIPT

CUTALP2S
€4.12



Sugarflair Rejuvenator Spirit - Alcohol -
14ml.

K101
€3.36



PME Plastic Rolling Pin 22,5 cm

PP86
€4.97



JEM Strip Cutter No.1 -3mm-

106M006
€5.06



FMM Alphabet tappits Lower Case

CUTALP2
€4.12



PME Modelling tools, Scriber Needle

PME6
€4.16



Crisco Shortening 450g

23913
€9.90



Sugarflair Paste Colour POPPY RED,
25g

B104
€4.16

Other materials:

- Cake or biscuit in hexagon shape of 20 cm (height 8 cm)
- Cake or biscuit in round shape of 15 cm (height 4 cm)

Preparations: Color the fondant. Mix $\frac{1}{4}$ of a teaspoon Tylose with the blue, white, pink/red and black fondant. Coat the cakedrum with deep pink fondant. Put some edible glue or water on the drum, unroll the fondant on powdered sugar and coat the drum with the fondant. Lift the drum and cut away the fondant around the edges (with a palet knife) with a downward movement

The cake: Coat the hexagon formed cake with the same color fondant as the drum (deep pink). Cut the little round cake oblique horizontal. You can do this as following: place the cake with its side, so that it stands oblique and then slice straight downward with a cake saw. Twist one half of the cake for half a turn. Place the cake on a carton, exactly the same size as the cake, fill it and coat it with light pink fondant. If you think that the cake is too high, you can also use half a cake.

Dowel the bottom cake. You can do this by cutting dowel rods the same height of the bottom cake en stick them in in a triangle formation (if the bottom cake is made out of cake made with butter, doweling isn't necessary). Place the top cake on top. If the edge of the cake doesn't look neat, put a small band of light pink fondant around the cake for trimming.

Cats: Grease the work plate as well as the Patchwork Cutters Cats with Crisco or Petal Base. Unroll the black fondant to paper thickness and press the cutter in the fondant (make sure you don't move it!). Lift the cutter and carefully remove the remaining fondant. Leave it to harden for a moment. In total you'll need 1 big, 2 medium and 2 small cats of black fondant and 1 small cat of white fondant (only the head, it will be used for the text on the cake). Part all the cats in heads and bodies. Cut the necks out. On the red shield you will place a medium head. Place the lingerie set on a small, black head. The eyes are little ovals: unroll a small ball of white fondant, roll in a point at the end and flatten it. Use a small black circle as a pupil and add a sparkle using a small Edible Star. Give the cat a light pink collar. You can form this with your hands. Put silver Edible Stars on the collar and the body. The cats on the blue/white shields remain completely black.

Shields

Cut a wavy form with the largest Round&Wavy cutter. One pink/red, one white and one blue. Make another blue and white one with the wavy form with the second largest cutter. Cut out the ribbon with the Celebrations Set using the pink/red fondant. For the peacock's feathers, cut an oval on the rouge shield, that fits inside the wavy. First cut with a round cutter, then slice of the edges to form an oval. Put a white heart and a smaller black heart (Heart Plunger set) on top of each other. Stick a blue and a white wavy together with some edible glue. Cut pink/red flowers with the smallest Blossom Plunger Cutter and put them around the wavy.

Bikini: Unroll light blue fondant thinly and cut out the bikini with the JEM Bikini Cutter Set. Cut the milled edges off. Unroll a little bit of black fondant thinly and make a thin ribbon with the strip cutter. Glue this ribbon along the edge of the bikini. Fill the bikini with foam or a dot of kitchen towel to get it in the right shape and let it dry/harden.

Decorate: Make a strip out of light pink fondant with the Heart Ribbon Cutter to put along the edge of the cakedrum. Mix some Burgundy Dust with a few drips of Rejuvenator Spirit (alcohol) and paint branches on the top of the cake with a fine brush, and let them cross the bottom cake as well. Cut

out white flowers with the Blossom Plunger and glue these alongside the branches. Make letters with the tappits; straight letter for the word 'Pussy' and oblique letters for the word 'Deluxe'. Glue them on the bottom cake. Glue the shields onto the cake. Let the pink/red shield stick out on the top of the cake. Drape the bikini on the flowers of the top cake and glue it with edible glue. Unroll some black fondant and make straps for the lingerie set. If you please, finish the drum with a band of satin.

Tip: Use the JEM Roller Pad in combination with the JEM Cutters: put the cutter with the wrong side up on the Roller Pad. Unroll the fondant and place it on top of the cutter. Roll over the pad once more. Wiggle the fondant out of cutter with the PME Needle tool.