



PussyDeluxe; Mjam Spring 10

This lovely pip cake was in the MjamTaart! summer 2009. You can make this cake yourself with the step by step instructions in this recipe. Use various kinds of plunger cutters to decorate the cake. The cake with several patterns is painted with golden dust for a luxurious look.

Boodschappenlijstje



PME Flower Foam Pad

FFP573
€3.85



Sugarflair Paste Colour EGG YELLOW/CREAM, 25g

A103
€4.55



FMM Smoother

CUTSMO
€5.30



PME Craft Brush Set

CB1007
€7.20



Sugarflair Paste Colour BITTER LEMON/LIME, 25g

A102
€4.55



Sugarflair Paste Colour CLARET, 25g

A116
€4.55



Wilton Disposable Decorating Bags pk/12

03-3111
€6.05



PME Mini Heart Shape Plunger Cutter Set/3

MH150
€5.43



Sugarflair Paste Colour PARTY GREEN, 25g

A126
€4.55



Sugarflair Rejuvenator Spirit - Alcohol - 14ml.

K101
€4.05



PME Modelling tools, Bone

PME1
€2.55



RD Essentials Edible Glue 50g

RD9340
€4.80



FunCakes Icing Sugar 900 g

F10545
€5.50



PME plastic rolling pin, 15 cm

PP85
€4.60



Sugarflair Paste Colour ICE BLUE, 25g

A110
€4.55



FunCakes Sugar Paste Bright White 1 kg

F20500
€10.50



Cookie Cutter Bird 4,5 cm

K022018
€2.00



FunCakes Mix for Royal Icing 900 g

F10555
€7.05

Other materials:

- 2 cakes with a dia of 20 and 15 cm and 8-10 cm high
- Cocktail sticks
- Piece of baking paper

Put the 20 cm cake on the cake drum. Then colour 500 grams of fondant with Ice Blue. Knead the fondant thoroughly for an even result. Roll out the fondant on confectioner sugar on a worksheet. Put the fondant over the cake and smooth the fondant with a smoother. Colour 350 grams of fondant with Bitter Lemon and Green Party to make the beautiful color Lime Green. Cut the edges of the 16 cm Cake board, so it will fit the size of the cake without sticking out. Roll out the fondant and put the fondant on the cake.

Put the smoother on one side of the cake and push a pattern in your cake on the opposite side with the "Patchwork Cutter Trellis" that will cover half the cake. Fill your icing bag with Royal Icing and put the cake on a "Tilting Turn Table". Pipe the lines with tip no. 3 so you get a diamond pattern on your cake. Allow to dry.

Colour 100 grams of fondant Egg Yellow for the rolled roses. Roll as many balls as there are dots above the Trellis. Push the balls on the pattern roller Spiral Imprint and fix them, with a little bit of Royal Icing, on the cake. After this you can paint them gold with a little bit Royal Gold Dust and Rejuvenator Spirit (alcohol), mixed together.

Provide the largest cake with dowels; draw a triangle on top, a little bit smaller than 15 centimeters (size of the cake on top). Put a dowel in the 20 cm cake and mark it for the height. This has to be precisely as high as the cake with the fondant. Cut 3 dowels the same height and put them in a triangle into the cake. Then put the 15 centimeter cake on the 20 centimeter cake, on top of the dowels. Are you afraid it may slide? Put some Icing under the 15 cm cake to make it more firm.

Put the cake on the Tilting Table and then get your icing bag. Hold the icing bag inclined (45 degrees). Ice with Royal icing along the bottom of the 15 cm cake a pearl shaped border with tip no. 3. Let it dry. After it has dried paint the border with Royal Gold.

Roll out the rest of the fondant into a long strip. Cut one side off neatly. Put some edible glue on that side of the drum that sticks out. Put the strip on the cake drum and press it softly alongside the cake. Cut it straight on the beginning and the end of the strip, so it will fit together nicely. Use the smoother to press the fondant against the cakedrum. Lift the cake and cut the excess fondant with a palette knife. Iron with the smoother for a smooth result.

You can provide the edge with an imprint with a cutter. In the example we used the Decorative Press set (Wilton Art. No. 2104-3112), but you can also use hearts or a border from the Creative Plaque Cutter. Do this immediately, before the fondant turns hard.

Use the Creative Plaque Cutter to cut out and push the pattern firmly. Cut out a circle in the center. Colour 50 grams of fondant with Claret and cut out the same size circles as the cut out center and put it in the hole. Press the plunger again so the white and pink fondant stick together. Roll out the yellow fondant very thin and cut 5 small birds with the Robin Cutter. Paint the birds Royal Gold.

Take a strip of parchment paper (3-4 cm) that fits exactly around your cake. Make 4 folds so you get

5 equal parts. Fold the whole paper in half one more time and cut corner diagonally. The Creative Plaques have to fit the notches. Place the strip on the cake, if you want you can firm it with a pin. After using it put it away from the cake! Put the bottom of the Creative Plaques always exactly in the point. Make sure the decorations are all at the same height and distance from each other.

Take 70 grams of blue fondant and mix it with 30 grams white fondant. Cut out circles in various sizes. For the hearts you use the Heart Shape Plunger.

With the 5 Petal cutter from PME you can make roses to put on the top of the cake. You can make the little roses with the smallest cutter. Roll out the fondant properly thin and cut out 3 roses petals. Dilute the ends of the petals with a bone tool on a flower foam pad. Dilute the first petals a little, the second more and the third most. Make a cone in the size of a petal and stick a cocktail stick in it. Fold the first set of petals around the cone. First fold petal 1 than 3, tight around the cone. To stick you use a little bit of water. Put the water on the inside of petal 2, 4 and 5 and fold them around the cone. For the second and third petal you use the same technique, only fold the petals one by one. No bend the petals carefully for a more natural looking rose.

Use a little gold powder to dust the roses for a gold effect. Make 5 roses the same size and one in a bigger size. Put a n extra set of petals around the big rose with the largest cutter. With the rose leaf plunger you can cut out some leaves, with gold dusting you can colour them. Put little tufts on the cake and fix the roses on it. Put the leaves around it. After this you can put a larger tuft in the middle and put the big rose in the middle.