

Learn Cake Decorating ONLINE



#2

Module

TEDDY CAKE
with lovely ruffles



Materials

- 1 x 6” round cake and 1 x 8” round cake
- 100 ml Syrup
- 2kg ganache
- 2.5 kg white fondant/sugarpaste
- 150g of brown fondant/sugarpaste
- 150g of red fondant icing fondant/sugarpaste
- 10 grams black fondant/sugarpaste
- 250g flowerpaste/gumpaste
- Tylose/CMC
- Styrofoam heart shape
- Sugarglue
- White 18 gauge floristry wire

Equipment

- 4” crooked palette knife
- Serrated bread knife
- Masonite base board 10” or larger
- Masonite cake board 8” and 6”
- Pastry brush
- Scraper
- Smoothers
- Rolling Pin
- Ribbon cutter or small sharp knife
- Small rectangle piece of thick smooth plastic
- Stitching tool
- Cake dowels or bubble tea straws
- Pasta machine
- Cornflour shaker
- Small knife tool (optional)
- Balling tool
- Foam sugar flower making pad (the one used is Cel brand)

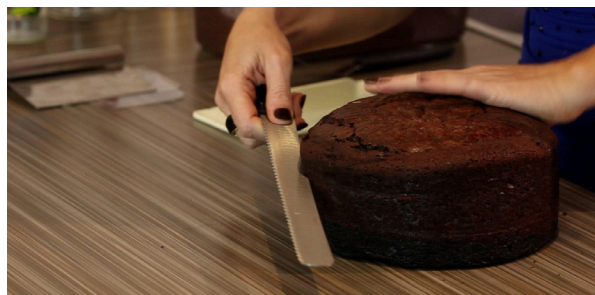


Cutting and Ganaching

your Round Cake using the Lidding Method

1. Attach your smaller cake board to the larger cake board with hot glue or chocolate ganache and put aside to allow to set while you cut your cake.

2. Using the blunt side of your bread knife, create 2 “cutting” indentations around your cake, ensuring the lines are even and approximately 1” apart. If your cake is uneven or particularly domed on top, even the top out at this point also.



3. Now with the sharp side of your knife, gently push the knife through the cake, following the indented lines being careful not to saw too much as this will create excess crumbs.



4. Brush your 3 tiers with sugar syrup.

5. Using your palette knife spread some ganache on your board and place the bottom third of your cake evenly on it.

6. Spread ganache evenly to each layer of the cake approximately 1cm thick, filling in the edges of the middle tier if necessary with offcuts of the excess cake trimmed from the top of the cake dome.



- 7.** Apply ganache around the side of the cake to catch any crumbs. Allow cake to set until chocolate is touch dry.



- 8.** Fill the side of the cake with ganache out to the edge of the 7" board and also covering the top of the cake with ganache.

- 9.** Cover a board the same size as the base board under your cake with a round of baking paper 2" smaller than the board.



- 10.** Place on top of your ganached cake.

- 11.** Scrape of the excess ganache with your scraper ensuring that you hold your scraper at exactly a 90 degree angle.



- 12.** Allow the chocolate to firm. Once firm, remove the lid using a paring knife.



- 13.** Fill any areas in the top of the cake that are not smooth with extra ganache.



- 14.** Taking a bowl of boiling water, dip your tools in the hot water and continue the scraping and smoothing with hot tools until you have a perfectly smooth surface.



- 15.** Once you have a perfectly smooth surface, allow your cake to sit (preferably overnight) to allow the chocolate to set before covering.



Covering your cake

1. Ensure that your work area is clean and dry, paying particular attention to the board around your cake.

2. Brush your cake with a little sugar syrup ensuring you do not have any dripping onto the base board.

3. Knead your icing to ensure it has warmed up. Make sure that one side is nice and smooth and flatten gently with your hand into a circular shape.

4. Roll your icing out into a larger circle, you are aiming for a thickness of about 3-4mm.

5. Roll your icing onto your rolling pin and place over your cake starting from the base of your cake the furthest side of you. Alternatively if you are confident you can pick the icing up using your forearms and place it on the cake.

6. Smooth any air from the top of the cake with your smoother and work quickly to secure the edges at the top of the cake with your hands. Then gently secured the sides of the cake down to the base board with your hands and then your plastic smoother.

7. Using your finger push the icing at the base of the cake firmly into the sides of the cake and then gently cut around the base of your cake with your piece of firm plastic.

8. Now take two smoothers, or one smoother and one piece of firm plastic and begin to work the edges of your cake until they are sharp.

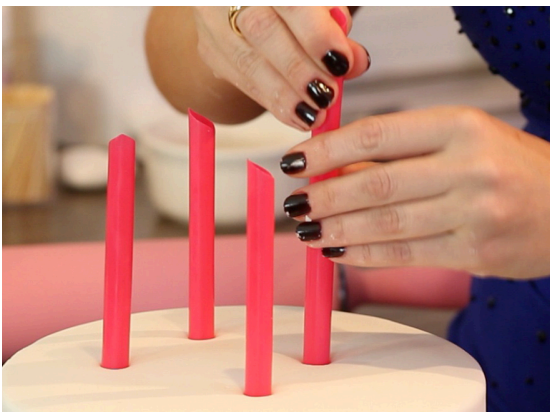
9. Run your hands over to cake looking for any airbubbles. Use a pin to prick the air out and finally smooth the icing all over the cake one last time.



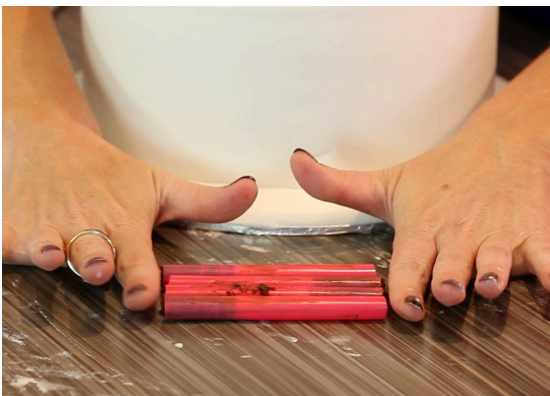
Stacking the cake



1. Place a cake board the same size as your top tier onto the bottom tier. When you are certain it is in the centre, press firmly to indent the top of the bottom tier.



2. Insert 4 straws or dowels into the cake ensuring they are within the parameters of your top tier indentation.



3. Cut the dowels so they are matching in length. Remove to ensure they are even.



4. Heat a small amount of fondant in the microwave for 10-20 seconds. Using a spatula apply a small amount in the centre of the bottom tier.
5. Place your top tier gently where you have marked out on the bottom tier.

Creating beautiful ruffles



1. Mix 50/50 sugar paste/fondant and flow-erpaste. Add a small amount of red to give the slightest hint of colour. Knead and roll out in a strip.

2. Place through the pasta machine until quite thin.

3. Cut strips using your ribbon cutter or a small knife.

4. Applying firm pressure with your balling tool rubble your strips on the foam pad.

5. Attach the ruffles to the cake using sugar glue. Note ruffles can go up the cake or down depending on your preference.

6. Continue this process until the whole bottom tier has been covered in a beautiful graduation of ombre ruffles. Take extra care that the last row is neat as this will be visible.



Making the Teddy Bear

1. Using your brown fondant start with a ball the size that you would like the teddy body to be. Then create the head about 2/3's the size of the body. Roll matching balls for the arms and legs.



2. Roll an egg shape for the Teddy body and place him on a styrofoam round with spaghetti or a skewer down the middle of him.



3. Roll a ball for his head and run the stitching tool down the middle.



- 4.** Roll a teardrop shape for his legs and arms and indent to create a paw.



- 5.** Using a knife tool create paw marks.



- 6.** Roll a small ball in brown and a small ball in pink. Indent with a balling tool to create the ears. Attach to the teddy head with sugar glue.



- 7.** Roll two tiny black balls for the teddy eyes and attach. Roll a small black ball and shape into an oval or a triangle depending on your preference and attach with sugar glue. Use the end of a paintbrush or a dowel or a drinking straw cut in half to indent a mouth depending on your preference.



Covering the heart

1. Attach the styrofoam heart to an 18 gauge white floristry wire with hot glue.

2. Roll out some of the darker shade of the fondant/sugarpaste and gumpaste mix that you have previously made until it is 1-2mm thin. Turn it over.

3. Cover the styrofoam in sugar glue and place on the fondant.



4. Cover the heart in the sugarpaste and start to join the edges. Using a pair of small embroidery scissors, snip the excess fondant away.



5. Using your finger smooth the joins until they are less visible.



Finish the cake

Place the teddy bear on the cake and secure the heart through the teddy bear paw. Finish the cake with any embellishments, edible glitter and cover the rim of the board in matching ribbon.



Ganache Recipe

White Ganache

Ingredients:

- 1 part cream to 3 parts chocolate (example: 300 ml cream to 900gram chocolate)

Method:

- Heat cream to boiling point, pour over chocolate. cover and let sit to melt for a few minutes. Use a balloon whisk or a hand mixer to mix till smooth.
- If ganache is still lumpy, microwave for 30 seconds at a time and mix until smooth.
- Allow to sit overnight at room temperature. Ganache should be peanut butter consistency.

Dark Ganache

Ingredients:

- 1 part cream to 2 parts chocolate (example: 600 ml cream to 1.2 kilos chocolate)

Method:

- Heat cream to boiling point, pour over chocolate. cover and let sit to melt for a few minutes. Use a balloon whisk or a hand mixer to mix till smooth.
- If ganache is still lumpy, microwave for 30 seconds at a time and mix until smooth.
- Allow to sit overnight at room temperature. Ganache should be peanut butter consistency.

Sugar Syrup

Ingredients:

- 1 cup (250ml) water
- 1 cup (220g) caster sugar

Method:

- Place the water and sugar in a small saucepan.
- Stir over a low heat until the sugar dissolves. Bring to the boil and cook for 2 minutes.
- Remove from heat. Store in refrigerator in a clean jar

