



Module 7 - Section 1 - Teddy Bear

Objective: Create a stable, well decorated teddy bear cake.

In completing each section the user will be able to:

- Ensure the cleanliness of the workspace
- Cut out a cake using a printed template
- Correctly stacking the cake
- Roll out sugarpaste/fondant to cover the cake
- Cover the cake
- Transfer the cake to the pre-prepared cake drum
- Attach features to the cake
- Make buttercream/frosting of the correct consistency for decoration
- Pipe buttercream to resemble fur

Assessment Criteria:

1. Identify good food hygiene when making a cake
2. Identify best means of carving this cake
3. Demonstrate the correct procedure when stacking the cake
4. Identify the key requirements when covering an awkward shape
5. Correctly transfer the cake to the pre-prepared cake drum
6. Demonstrate how to successfully add the facial features
7. Make buttercream of the correct colour and consistency to pipe the fur on the bear
8. Demonstrate how to achieve the desired piping fur effect

You will Need:

TOOLS

Knives

- Palette knife
- Sharp cutting knife
- Serrated knife

Cutters

- Oval cutter

Paintbrushes

- No 6

Modelling Tools

- PME modelling tools

Basic cake tools

- Large rolling pin
- Cake smoother

Other

- Scissors
- No6 Star nozzle PME
- Large piping bag
- Airbrush
- Coupler
- Stand mixer

Turntable

INGREDIENTS

Cake

- 10" square by 2.5" deep chocolate cake

Buttercream

- 500g unsalted butter
- 1kg icing sugar

Ganache

- 1.2kg dark chocolate

Cake Card and Drums

- 10" square cake card
- 12" round cake drum

Sugarpaste/Fondant

- 1.5kg grey
- 250g blue
- 30g black

Paste Colour

- Liquorice - Sugarflair

Ribbon

- Pale blue (15mm)

Other

- Cake dowel (12")
- Glue stick
- Edible glue
- Icing sugar shaker

TEMPLATES

- 1 - Head and Foot
- 2 - Bottom and Body

Method:

- Cut the cake evenly through the centre, horizontally, to give:
 - 2x 10" square slabs @ 1.25" deep
- Using the templates cut out:
 - 3x head
 - 3x body
 - 2x foot
 - 1x bottom
- Stack the cake cut pieces of cake as per the video

- Carve the cake pieces together into shape
- Stick together with ganache on a temporary cake card
- Cover the cake in a layer of ganache
- Insert a dowel to secure the structure
- Smooth the ganache with a warmed palette knife
- Cover the cake with the grey sugarpaste/fondant
 - Don't worry about being neat, the buttercream will hide any issues
- Ice the cake drum
 - TIP: the cake board would be better iced the day before and left to dry, to prevent marks and blemishes
- Transfer the cake to the iced drum
- Make and add the arms, pads, muzzle and ears
- Mix and colour the buttercream
- Fill the piping bag and now it's time to add the fur
- Create the buttercream fur effect on the cake
- Add the ribbon
- Add the nose, eyes and eyelids to finish

Supporting Notes:

Before getting started, you must ensure that your workspace is cleaned thoroughly and abide by the highest standards of food hygiene.

Simple novelty cakes or party cakes are the mainstay for many cake business owners. It's also usually the starting point for hobbyists who develop their skills before progressing onto more challenging designs.

Having said that, there are a lot of straightforward novelty cake designs that are quick, easy to make and have that all important WOW factor. Paul Bradford's Teddy Bear design is one such design. Paul started making the Teddy Bear design around 2002 and it has been a popular choice ever since. In Paul's video you'll see each stage broken down into small sections, in his easy to follow tutorial.

Once mastered and with plenty of practice, if you had all the ingredients to hand, you could complete this cake in 1.5 hours. When Paul ran his cake shops, his designers were given 1.5 hours to complete the cake, but of course they were veterans of the design so it almost came as second nature. With practice, you could do the same. This cake is a winner, as it is quick to make, has the cute factor, easily adaptable for boys or girls and has that all important WOW factor.

The Teddy Bear design incorporates a range of novelty cake decorating skills, but is very forgiving in design, so a great place to start.

Paul starts by carving the shape from the templates provided. It's important when cutting and carving the cake to use a bread knife. This will give you the cleanest and neatest edge without tearing. Once the shapes have been cut, it's time to stack them and start to see the desired shape. It's very important at this stage to ensure that the Teddy Bear isn't leaning forward or back. This will just be exaggerated once the weight of sugarpaste/fondant and buttercream is added and will likely result in a collapsed cake.

The cake will need some extra carving as per Paul's instructions on the video, but don't be afraid, anything that's been cut off can be stuck back on using ganache!

As the ganaching and covering process can be messy, it's important to place the cake on a temporary card. Simply cut out a cake card to the shape of the Teddy Bear base, then place the teddy bear shaped cake onto a temporary cake card. This allows the messy part to be completed, away from the finished cake drum.

The cake cut outs should now be stuck together with ganache, before giving the whole cake a layer of ganache. The cake should then be secured using a dowel through the middle of the cake, then placed in the fridge. Once the ganache has set, the cake can then be smoothed using a warmed palette knife.

As mentioned earlier, this is a forgiving design to decorate. This is very important to bear in mind when it comes to covering the cake. Roll out the prepared, coloured sugarpaste/fondant to approximately 24" square, but watch how Paul works out bespoke measurements in the video. It is a very awkward shape to cover, but all joins and blemishes will be covered when the buttercream fur coat goes on.

The cake should then be transferred to a pre-covered board. Before adding the buttercream fur, the arms, foot pads, muzzle & ears must be added.

The Teddy Bear's fur starts by creating and colouring the buttercream. It is best to practice the technique to achieve the star nozzle, fur like finish, before starting on the cake. Once you are ready, start with the more awkward outline areas, then you can relax and enjoy filling in the gaps and watching the overall finish coming together.

Add a ribbon to the board, add the nose, eyes and eyelids to finish.