



Module 8 - Section 4 - Creating and adding decorations

Objective: Create a range of floral and painted decorations.

In completing each section the user will be able to:

- Produce a wafer paper ruffle
- Create a wafer paper peony
- Produce peony leaves and filler flowers
- Correctly mix colours to achieve the desired shades and consistency
- Achieve a neatly painted ombre effect on the cake

Assessment criteria:

1. Produce a wafer paper ruffle
2. Create a wafer paper peony
3. Produce peony leaves and filler flowers
4. Correctly mix colours to achieve the desired shades and consistency
5. Achieve a neatly painted ombre effect on the cake

You will Need:

The tools and ingredients required for the completed cake are contained in Section 2 - Ganaching the tiers.

Templates:

- A - Large rose petal
- B - Large peony petal
- C - Medium peony petal
- D - Small peony petal
- E - Medium peony leaf
- F - Primrose flower

Method:

It is highly recommended the accompanying video is viewed prior to and in conjunction with the method and notes below.

- Ensure the required hygiene rules are being followed for work surface, hair, nails and PPE

Ruffles

- Make wafer paper glue (dissolved off-cuts of wafer paper in water)
- Carefully turn the cake upside down (see accompanying video) and place on the turntable

- Tear wafer approximately 30 sheets in half, then rip randomly to gentle undulating edges
- Spray with alcohol spray and leave until the paper softens
- Give the sides of the cake a light coating of sugar glue
- Create fan shapes by folding the wafer paper to create a concertina effect and splay one side while holding the other, to form the fan
- Attach to the cake, starting from the bottom upwards, leaving an overlap of 3cm all around the edge (this will be the top of the cake when it is turned back upwards)
- Complete a layer around the cake. Then attach a second layer of fans, in between and over the top of the first layer of fans (like bricks in a wall)
- The final layer is pushed towards the cake board, ensuring that it is firmly stuck down
- Leave to firm up for 30-60 minutes, before turning right way up
- Check to make sure that the ruffles have remained in position

Wafer paper flowers and leaves

Note: the numbers required for each cut out are given on the template.

- Cut out the petals for the flowers
- Cut the leaves
- Cut the filler flowers
- Make the stamens into three bunches
- Form all the petals and leaves
- Colour petals and leaves
- Colour stamens
- Assemble the flowers

Adding colour to the top tier of the cake to create an ombre effect

- Mix the first colour for the cake using 96% alcohol
- Paint the cake sides and top with this colour mix, using a large dusting brush
- Buff with a dry make-up dusting brush
- Brush on the second colour, starting halfway down to the bottom of the cake
- Buff again with a dry make-up dusting brush
- Repeat this process with the third colour around the bottom of the cake

Supporting Notes:

Preparing and applying the decorations is the best and most fun part of cake making. It is also the area of most impact. This is where all your hard work in creating a neatly covered, straight edged cake, will allow you to show off the decorations to their foremost.

As with all cake decorating or food handling, you must ensure all equipment and surfaces are cleaned thoroughly. Follow all food safety and hygiene procedures and be sure never to cut corners when it comes to these key disciplines.

Ruffles

It is best to start by making wafer paper glue. This is done by simply mixing cut-off/scrap pieces of wafer paper with boiled then cooled water, then stirring till the paper dissolves leaving a thick sticky mix.

The next stage might feel very unnatural and uncomfortable, but it is now time to turn the cake upside down. This will allow the ruffle decorations to be neatly placed and give that magical finished look.

To turn the base tier, first place a clean 8" cake drum on top of the cake, silver side down. Make sure you have your turntable at the ready, then lift the cake and have one hand

securing the bottom cake drum with the other on the top cake drum. Lift up and flip over, taking care not to damage the top edge of the cake, then place upside down onto the turntable.

To create the ruffle effect, start by tearing the wafer paper sheets in half, to give the torn sheets a slightly undulating look. Spray the torn pieces with alcohol spray, then leave until the paper softens. Give the sides of the cake a light coating of the sugar glue, brushing from the bottom upwards. When the glue has gone tacky/sticky and the wafer paper softened it's time to get the fans made.

Fold the wafer paper in a concertina effect, using both the rough and smooth sides of the wafer paper. Hold tight at one end and splay out the other to create the fan effect. Turn upside down then attach to the cake. Starting from the bottom upwards and leaving an overlap of 3cm around the edge (this will be the top of the cake when it is turned back upwards), complete the first layer around the cake.

Glue a second layer of fans, in between and over the top of the first layer (like bricks in a wall). Work in this way up the sides of the cake in layers, until getting to the final layer. Any gaps can be filled when the cake is returned to the right way up. The final layer is positioned by securing the fan base to the join between the iced cake drum and the cake.

Check it is all sticking well, adding extra glue if required. Finalise the positioning of the fans, using the back of a paint brush or anything that will help with positioning, without touching the decorations.

Leave to firm up for 30-60 minutes before turning right way up. It is always worth a final check, filling any gaps and re-positioning where necessary.

Wafer paper flowers and leaves

Collect all the required equipment together to make the flowers and leaves. There is a lot of repetition here, as there is when making almost every type of sugar flower. As wafer paper is quite fragile when it comes to decorations, it is always best to produce extras, as you do not want to be short when it comes to putting the decoration together.

Using the template, cut out 10-12 of petals sizes A,B, and C. Using a peony leaf cutter or the template D, cut out 24-30 petals for the centres.

Working with three petals at a time, cut 2cm into the pointed end of each A,B,C petal. Spray each petal once with a vodka spray (or any white alcohol spirit) then leave to soften. Create the texture using a floral veiner to create a soft, but clear, indentation.

To create the stem, add a little glue to one side of the cut in the petal. Place the wire onto the glued side, then place the second cut side on top and press firmly together. This will form a cup, rather than flat petal. To ensure that it stays in place, bend the wire to form a hook and stick into a polystyrene block, with the petal facing downwards. Repeat the process for all the petals.

Create the flower centre by getting two of the small peony leaves (template D) and give them a light spray with vodka or any commercially available white spirit. Lay the first petal on the mat, then glue and press the wire into the centre of the leaf, then attach the other leaf on top, but facing the opposite direction. Spray twice with vodka and allow them to flop. Neaten into the wire at the base of the leaf and allow the leaves to set upside down in the polystyrene block.

To make the leaf decoration, start by spraying two medium peony leaves (template E). Lay one down, place the wire on, then match the other leaf, note that the jagged edge won't allow for an exact match. Spray twice again with the vodka then once it softens, place on the

veiner and wait until the paper flops, before pressing to create the texture. Once textured, leave to dry by laying flat or placing on an egg sponge former.

The filler flowers are cut out using a five petal cutter (template F), with about 14 needed. Spray with vodka to soften them, then place on the veiner (FMM multi-purpose) and vein each petal in turn. Lift onto a sponge former, then finalise the shape and leave to set. If at any time a wire slips out, dip it into the glue and re-insert in place. Hold firmly with fingers till set. This applies to all the wired leaves and petals.

Adding colour really brings the petals and leaves to life. Using dusts and mixing with a little vodka, follow Paul's instruction on the video to create the shades and colours to compliment the flower. This also gives you another opportunity to shape and mould where necessary.

Prepare the stamens in three bunches. Create the bunch by getting a selection of around 8 double ended stamens, fold in the middle and using a 30 gauge wire, twist to secure the bunch in place. Tidy the stamen by taping up with florist tape, then add some primrose yellow dust.

Assembling the flowers is the fun part, when all your hard work and patience so far reaps rewards. This is an ideal time to check back to the video for reference, to watch Paul putting the flower together. As a reminder, stretch half width white paper floristry tape to release the glue and straighten the wires (take care not to pull wires off). Tape three centre petals together and place stamen bunches in between, at a slightly lower level. Add the smallest flower petals all around and keep taping the wires together to secure them in place. Check the flower and decide if you need to use all the petals (Paul used 8). Tape each stem from top to the bottom. Repeat the process with the medium petals (Paul used 12 petals). Tape the largest petals in to fill out the back of the flower (Paul used 14 petals). Tape together and tape down the stem, using full width tape to secure all the wires into place.

To finish, tape down each leaf wire with half width tape, then tape three leaves together to form a stem. To give extra strength and stability to the stem, tape a 26 gauge wire to support the structure to allow it to be secured into the cake. Adjust the petals to give a realistic look to the stem and because paper florist tape was used, the stem can be dusted with petal dusts to give a more realistic finish.

Adding colour to the top tier of the cake to create an ombre effect

The ombre effect gives a look of luxury, but it is quite straightforward to create. You can colour the cake using a lustre spray, but for the best finish mix coloured dust with a 96% alcohol dipping solution. The 96% alcohol will evaporate quickly giving the desired finish, so it won't work in the same way using vodka or other white spirit.

Mix pearl white lustre with some of the 96% alcohol. Using a large flat dusting brush, start to add an even coat of the paint to the cake. Holding the brush and slowly spinning the turntable works really well. As the alcohol evaporates very quickly, there is no need to wait for the first layer to dry before buffing with a dry brush. Brush on the second colour from halfway down to the bottom of the cake and again buff dry. Repeat the process for the third colour around the bottom of the cake.

The cake is now all ready to assemble.