

A Celebration FIT FOR A QUEEN

Creating a 3D caricature of The Queen sitting with a cupcake on her lap was quite a challenge to take on, but once started she soon became a reality without too much difficulty! We used the Cake Frame to support her and while her head was made out of Madeira cake so could be eaten, we moulded her body out of Rice Krispie treats to create a firm base.



What you need

Edibles

- 1kg Madeira cake mix ♦ Buttercream ♦ Cupcake
- Rice Krispie treats ♦ Edible glue ♦ Royal icing ♦ Piping gel
- 500g true red Sattina ♦ 1kg Sattina 50/50 Perfect paste
- 1kg just peach Sattina sugarpaste ♦ 250g pitch black Sattina sugarpaste ♦ Small amount regency blue Sattina sugarpaste
- Gold lustre spray (PME) ♦ Gold edible paint
- Selection of Natasha Collins edible paints
- Sugarflair paste food colourings:** Paprika ♦ Bluebell ♦ Grey
- Blossom tint dusting colours:** Black ♦ White ♦ Brown, Tangerine ♦ Dusky pink
- Lustre dusts:** Claret wine ♦ Gold sparkle ♦ Snowflake

Equipment

- Large ball mould / Christmas pudding tin
- 5" round tin ♦ 6" thick cake card ♦ Cake Frame kit
- Small flat palette knife ♦ 16" non-stick rolling pin
- 9" non-stick rolling pin
- Karen Davies moulds: Vintage brooch ♦ Double pearl border
- Squires acanthas leaf scroll & acanthas leaf garland mould
- Crown cutter ♦ Blossom plunger cutters ♦ Bulbulous cone tool
- Corgi cutter from set of 7 royal themed cookie cutters
- Blade & shell tool ♦ Ball tool ♦ Fine paint brush
- Paint palette ♦ Upper case alphabet & number cutter set
- Vintage lace set 2 impression mats ♦ Set 3 bunting cutters

Step 1 - The Cake



Bake the head in Madeira cake using a 6" (2 part) ball tin with a 5" round cake in the middle to create an oval sphere.

Layer the cakes together, cover in buttercream on a small board and pop in the fridge for an hour so that the buttercream sets firm.

Step 2 - The Base



Before assembling the Cake Frame, cover a 10" round base board in red sugarpaste and leave to set firm. Secure the long foundation piece to the board so that it stands upright and add a 4" round platform. Lastly build upwards with rods so that the head can be pushed onto the rods and sits on the platform without moving. Buy or make your own Rice Krispie treats and mould them around the frame bearing in mind the shape you are trying to achieve: a square base for the Queen's chair with her sitting upright.

Step 3 - Attaching The Head



Take the head out of the fridge and push into position on the Cake Frame so that it sits firmly on the platform (attaching with a little royal icing).

Step 4 - Creating The Face & Features



The easiest way to create the facial features is to shape them first on a printed out image the same size as the cake. Cover the picture in greaseproof paper to stop the icing sticking then mould the features in perfect paste or a 50/50 mix of sugarpaste and modelling paste, copying the contours of the face.

Step 5



Once you are happy with the features, press them into place on the cake with edible glue. Start with the nose in the centre of the cake then it is easier to work out where the eyebrows, cheeks and chin etc go.

Step 6



Roll out peach sugarpaste into an oval shape large enough to cover the back of the head. If you find the buttercream is not sticky, brush the cake with a little edible glue then lay the sugarpaste into position cutting all the way around to create a neat finish.

Step 7



Repeat for the front of the cake making sure the sugarpaste overlaps slightly at the sides then press and mould the icing with your fingers until you are happy with all the features.

Step 8



Use a ball tool to shape the nostrils, a bulbulous tool to help shape the mouth and add some lines around the eyes with a blade and shell tool.

Step 9 - The Eyes



Cut out the eyes in white Perfect Paste, attach to the cake with edible glue and paint using blossom tint dusts mixed with rejuvenator spirit. Mix a little grey colouring dust into the blue to get the right colour for the eyes, paint a circle of black in the centres, add some white highlights and edge the outer circle in darker blue. Mould the top lid and bottom rim of the eye in peach sugarpaste and attach once the paint has dried.

Step 10 - Bringing The Face To Life



Before you can work on the teeth and lips, attach a small semi-circle of black sugarpaste into the mouth. Cut out the teeth freehand and starting in the middle, attach them with edible glue and paint white. Mould the top and bottom lip out of peach sugarpaste making sure you keep the icing quite thin and press into place over and around the teeth. To paint the lips and achieve a glossy look, use claret wine lustre dust mixed into piping gel then when this has dried paint again with snowflake lustre dust mixed with piping gel.

Paint on soft brown eye lashes and a few delicate lines around the eyes. With a soft brush dipped into pink blossom tint dust, add some warm colour to the face by brushing around the eyes, cheeks, chin and either side of the nose.

Shape the ears and attach to the face, noting that the middle of each ear sits roughly in line with the tip of the nose.

To colour the hair and eyebrows mix a small amount of black sugarpaste into 500g white Perfect Paste. Keep rolling the colours together in a sausage shape rather than kneading so that you create lines of grey and white colouring. Shape the eyebrows, attach to the face and mark lightly with a palette knife.

Step 11 - Styling The hair



To create some height to the curls, attach a few small sausage shapes of sugarpaste onto the head with a mixture of royal icing and modelling paste mixed together (this makes a very strong sticky glue).

Roll out the grey and white stripy coloured icing, cut into strips and shape into curls on the head.



Step 12 - The Cupcake & Dress



Cover the cupcake in a circle of white sugarpaste, then use a bunting cutter and a small blossom plunger cutter to create the top. Cut out a '90' and brush with gold lustre dust.

The Body Of The Cake

We used lots of fun accessories to decorate the rest of the cake. The dress was made out of white Perfect Paste and textured using one of Fmm's vintage lace impression mats from set 2.

Step 14



The crown was cut out using 3-in-1 Sattina modelling paste and Patchwork Cutter's crown cutter, then coloured gold using PME's gold lustre spray.



Last but not least, the cute corgi was baked and decorated using the corgi cutter from a set of 7 royal themed cookie cutters. Decorate the corgi cookie in white sugarpaste and paint the fur and facial features by mixing brown and tangerine dusts with rejuvenator spirit to achieve the correct colour.

Step 13 - Accessories



Create her jewellery out of Perfect Paste using the Karen Davies vintage brooch and double pearl border mould then paint with a selection of red, gold and snowflake lustre colours mixed with rejuvenator spirit. The back of the throne was cut from a thin cake card, covered in red modelling paste and made to look very regal using Perfect Paste in the Squires Acanthas leaf scroll and garland mould, painted gold.

