

Cake Craft Shop

How To Decorate A Shaped Novelty Cake

What you need!

- Cake tin, Cake board, Piping bags
- Rolling pin
- Cake Release or Easy Bake
- PME No.3 tube, PME No.6 star tube
Grass tube No.233
- 1kg sugarpaste
- Filling of your choice
- Buttercream
- Royal icing
- Paste colours



Step 1

Bake the cake, let it cool and place on a cake board.



Step 2

Carefully cut and fill the sponge cake with jam, buttercream or both then spread a thin layer of buttercream over the top. Cover in sugarpaste (rolling-out icing).



Step 3

Make sure that the tin is clean and dry. Place the tin over the cake onto the icing, press down firmly and lift back off.. This will imprint the shape of the tin onto the icing.



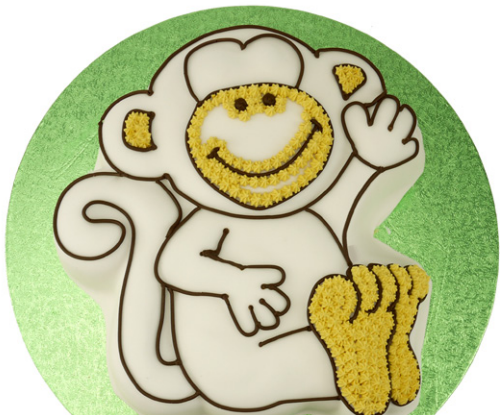
Step 4

Colour some royal icing dark brown and place into a piping bag with a No 3 tube. Pipe the outline of the design on the cake.



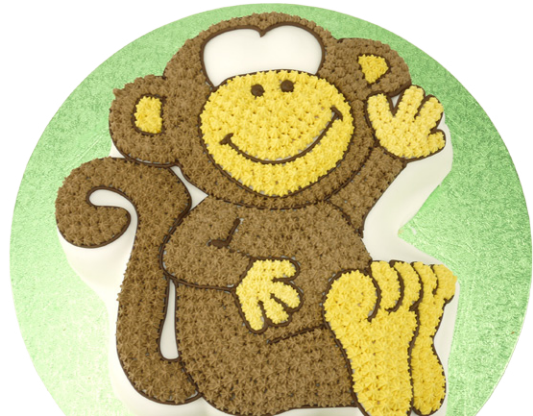
Step 5

To decorate the cake fill in all the sections with piped stars using coloured royal icing and a medium star tube, the PME No 6 tube is perfect. The easiest way is to pipe around the edge of each coloured section first and then fill it with lines of stars. This keeps the edges neat.



Step 6

Keep decorating all the different sections with piped stars.



Step 7

You can always add features onto the cake with small shapes of coloured sugarpaste, like pupils, mouth etc.



Step 8

Pipe royal icing around the base of the cake or attach a narrow ribbon around the bottom edge. You can use the No 6 tube to pipe stars or shells or if you want to pipe grass use the grass tube, No 233. For the finishing touch, decorate the board and add candles and pipe a message or name.



Handy hint - Our Madeira mix works really well in shaped pans and tastes delicious.

We recommend greasing shaped pans with 'Cake Release' or 'Bake Easy' spray.

Piping Stars



Stars are easy to pipe but the more consistent they are in size, the neater the cake will look. Simply hold the piping bag downwards onto the cake, start piping, stop then pull the piping bag away. Occasionally you will need to pipe smaller stars to fit into narrow sections – it is worth having a little practice on your worktop first.

Buy all 3 tubes used in this cake tutorial for just £6.35

Product code CCWTUBEKIT
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Making Royal Icing...

Royal icing can be made with Meriwhite and icing sugar or for an easy option, use the Squires Royal Icing Mix. Once you have made your royal icing, you can add a teaspoon of glycerine to stop it setting too hard.



We have a fantastic selection of tins available online from www.cakecraftshop.co.uk