

MINI RUDOLPH CAKE HOW TO.....

1. Prepare the buttercream and cake. Pipe a ring of buttercream on the gold board and place the cake upon this. Cover the cake with chocolate sugar paste.
2. Weigh out two 25g portions of modelling paste. We've used Ruby and Pearl colours here but you could use any colours you prefer. Carefully roll these portions into smooth even lengths of approximately 42cm. Place each length next to each on a board and nip the ends together.

Gently begin to twist both lengths as pictured until both pieces are fully twisted together. Once complete, very carefully roll the entire "candy cane" twist on board to flatten, which will force the colours to form together neatly.



WHAT YOU WILL NEED:

- Culpitt chocolate sugar paste 250g x 4
- Cake Star red modelling paste 100g
- Cake Star black modelling paste 100g
- Cake Star brown modelling paste 100g
- Culpitt metallic gold modelling paste 100g
- Culpitt metallic pearl modelling paste 100g
- Culpitt metallic ruby modelling paste 100g
- Colour Splash dark brown gel
- Cake Star edible glue
- Curved leaf plunger cutter
- Cake Star decorating kit
- DecoPac round stainless steel cutters
- Silver colour dragees 4mm
- PME piping nozzle ST13
- Gold cake board
- Piping bags
- Buttercream
- Royal icing
- Approx 4 x 5" cake



3. Weigh out two 5g portions of gold metallic modelling paste and gently roll these into small balls. Using the ball ended tool from the Cake Star cake decorating kit, indent two holes on each gold ball, then using the veining tool, connect the holes together to make the effect of the open aperture part of the "golden bells".
4. Next roll out 25g of red modelling paste to a thickness of 10mm then, using a 40mm circle cutter, cut one neat circle. Roll this circle into a half dome shape to make the Rudolf's red nose. The flat part (or base) of the dome will give a great adhesive area to stick to the cake wall.

5. Using edible glue, position and place the nose about 15-20mm up from the base of the cake.

NOTE: The nose may need propping up against the cake while the glue dries. To do this use a piece of spare sugar paste moulded to the right shape and height, placed directly underneath the nose for support. Leave for at least 10 mins before touching.

6. Add the "candy cane" rolled and flattened collar to the base of the cake and board, then add the bells to the front of the cake.

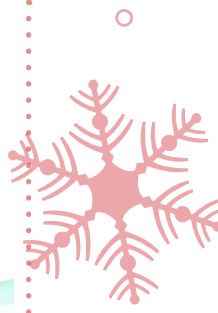




7. To create two cute reindeer ears, roll out brown and gold modelling pastes then using a curved leaf plunger, cut two large brown shapes and two small gold shapes. Use the reverse of the paste to create left ear. The gold shapes will add a touch of detail and create the inside of the ears.
8. Fix the gold leaf shape on top of the large brown leaf shape towards the bottom (as pictured) using edible glue. Leave to dry for at least 5mins.
9. Using the blade tool from the cake decorating kit cut a 2-3mm straight edge from the base of the finished ears as pictured. This allows for better surface adhesion to the top of the finished cake.



10. Weigh out two 20g portions of gold metallic modelling paste and roll them both into short 80-100mm tube shapes. Gently roll and apply pressure to one end of each tube to create a slightly tapered shape. Then, using a blade tool, make a cut into the tapered end, slightly off centre, and almost to the middle of the tube shape as pictured. Gently peel back, pulling the two halves of the cut apart and gently curl them over. Refer to picture for guidance. Then, using some edible glue, apply to the base of the end of the tube and place them on the top of the cake.
11. To create a tuft or main of hair, colour a good portion of buttercream with dark chocolate brown and add this to a piping bag with the ST13 nozzle already installed.



12. Carefully pipe rosettes and swirl around the horns, include a little down the front of the cake. Finally, push the ready-made ears directly into the chocolate buttercream just behind the horns.
13. To finish off the face of the reindeer cake, roll out black modelling paste to about 3mm thick and cut out two 40mm circles. Using the same 40mm cutter, cut a crescent moon shape from the edge of each circle. Add these to the "face" of the cake to create eyes using edible glue.



14. For extra sparkle, add a few silver dragees and gently place individually along the chocolate buttercream piping.

