



Creative Cakes *Beyond the Basics*

2005
30 minutes

Program Synopsis

The second in Classroom Video's two-part series, this program looks at more advanced techniques used in cake decorating. Again featuring our cake decorating experts at work, we feature some more complex cake decorating skills, such as doing transfers, coloured piping and collars, three different techniques for creating icing roses and we even learn how to create a rag doll figurine!

Want to decorate a really special cake? Then watch this program!



Related Programs

- Creative Cakes – Basic Techniques
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Introduction

There are many occasions where cakes are used to celebrate different events. The more common occasions are birthdays and weddings, but other celebrations and get togethers can be celebrated with a cake. Just about anyone can make a cake, but once the basics of cake decorating are learnt and practised, the techniques can lend themselves to more creative and artistic works for any occasion. Often cakes created by skilled decorators are considered to be edible art, too beautiful to be cut up and eaten.

This program is a practical guide to more advanced techniques used in cake decorating. It is the second of a two part series on cake decorating and looks at some complex cake decorating skills and knowledge to follow on from the basic concepts of the first part to this series. The program is based on a number of interviews with cake decorating experts who share and display their skills and knowledge on various topic areas. There are demonstrations of each of the techniques shown and explained.

The topics covered are:

- Advanced techniques with chocolate; including transfers, coloured piping and collars.
- A fondant iced special occasion cake
- Creating icing roses using three different techniques
- Creating a rag doll figurine

Program Rationale

The aim of the program is to practically demonstrate skills required by cake decorators to produce high quality and high skilled pieces of edible artwork. This series forms an excellent basis for practical and theoretical knowledge development in the cake decorating area. The basics were covered in the previous program and this program concentrates on a sequential progression through to more advanced techniques. After viewing both parts to this series a foundation for students own work is formed allowing for students' own creativity to be exhibited.

It is a content rich production, and depending on what other teaching resources are being used, may require more than one screening, especially if the activities before and while viewing (see below) are undertaken. This two part series is very practically based and can even form the basis of a cake decorating course of study with each section being viewed before exploring concepts from the section in practical applications. Therefore this series could be viewed over a number of weeks rather than all at one time for maximum skill development.

Background Information

Cake Decorating has been practised over a few centuries, mainly concentrating on wedding cakes and special occasion cakes. The French were the first to invent icing and by the Victorian era in England the more elaborate the wedding cake the better. Over the years the ingredients, skills and techniques used have differed only slightly compared with the advancement of technology. Cake decorating is an older art form but is still in demand today with the only limits to what can be made the imagination of the cake decorator.

DVD Timeline

00:00:00	Introduction
00:00:48	Chocolate Transfers
00:04:01	Coloured Chocolate, Piping and Collars
00:08:34	Decorating a Birthday Cake
00:13:50	Intricate Techniques – Roses
00:20:46	Figurines – A Rag Doll
00:29:38	Credits
00:30:13	End program

Resources

Books and Other Print Resources

- There are many books that contain cake decorating information on techniques and recipes ranging in age and current practical usefulness. The most modern comprehensive and practical cake decorating book is Jane Price: *'The home guide to cake decorating'*. Bay Books.
- Women's Weekly have a couple of beginner's cake decorating books *'Children's Birthday Cake Book'* and *'Kids Party Cakes'*.
- The American company, Wilton, put out an annual magazine containing hints and tips.
- Most bride magazines contain excellent pictures of wedding and special occasion cakes that can be used for inspiration.

Internet Resources

- www.pastrywiz.com/cakes/
- www.epicurious.com/cooking/how_to/cakedecorating/how_to
- www.weddingnet.com.au/Wollongong/90scakes.htm

Program Worksheet

Before the Program

1. Discuss the following:
 - a) What is the most intricately/ highly skilled decorated cake you have ever seen? Explain the creation and the occasion it was for.
 - b) Brainstorm a list of what you consider to be advanced cake decorating skills and techniques.
2. Research cake decorating books and magazines to find a design that stands out to you. Sketch the design and label the parts that make up the design. Use colour in your sketch. Using another coloured pen, label the ingredients you believe were used to create the design.
3. Put the stages of covering a fruit cake with the last layer of icing in order by placing a number in the box next to each stage (1 is first-11 is the last stage):

	move hands down the side of the cake using one hand to rub the icing smooth and the other hand to pull out any pleats, careful not to tear the icing
	roll out the icing, moving it frequently to stop it sticking to the bench, until just big enough
	using a knife cut away the excess icing, leaving about half a centimetre next to the cake.
	lightly brush cake with egg white or edible 'glue' to form a sticky surface for the icing to attach to
	tuck in excess icing and finalise smoothing of cake
	pick up the icing with rolling pin carefully so your finger tips do not go through the icing
	knead icing until soft and ready to roll out
	leave cake to dry
	place the icing over the cake making sure all sides are covered
	with the palm of your hands or smoother rub the icing gently on the top and upper edges to make the icing smooth and get rid of any cracks
	measure the distance over the centre of the cake from board to board

4. Complete the glossary below of a number of cake decorating tools and equipment, visit a cake decorating store or research using the Internet.
 - petal pad
 - ball tool
 - acetate collars
 - gauge of wire
 - flower pick
 - modelling paste
 - transfers

During the Program

Chocolate Transfer Sheets

1. Where are transfer sheets available from?

2. What can transfers be used for?

3. Explain 3 differences between using pieces of a transfer and a whole transfer sheet.

Coloured Chocolate Piping and Collars

4. Why is liquid food dye not used for chocolate? What is used instead?

5. What is the best material to use for piping bags when using chocolate? Why?

6. Why should wire not be placed directly into a cake if it is to be eaten?

Acetate Collars

7. What is another chocolate making tool that is just like an acetate collar?

8. Explain the 2 main steps in preparing an acetate collar.

9. What food item is used to pipe borders on chocolate cakes?

Decorating a Fondant Covered Birthday Cake

10. Why would a stencil be used to "write" on a cake?

11. What grade/ gauge wire was used for the bouncies?

12. Why were the candles not stuck on the cake?

13. What is used for placing the bouncies' wire into the cake?

Icing Roses

14. What are the main tools used to make an open rose?

15. What is the name of the part of a flower that naturally contains the pollen?

16. What did the cake decorator use for edible glue?

17. What gauge of wire was used to make the centre of the rose?

18. How is the process of single petal cutters different to the 5 petal cutter?

19. What is the main difference in the finished appearance of the two methods of making the wired roses?

Rag Doll

20. What edible glue did this cake decorator use?

21. What is a plaque?

22. What can be used to join the head to the body so the whole figurine is edible?

23. What powder is used to stop the modelling paste sticking to the tools used? If a dark coloured modelling paste is used what non stick substance is used instead?

After the Program

1. From the cake design researched before viewing the production. Re-sketch the design and label the parts that make up the design. Use colour in your sketch. Using another coloured pen, label the tools/ equipment you believe were used to create the design.
2. Sketch your own design of a cake using a minimum of 2 techniques demonstrated in the program.
3. Realising that cake decorating is a long and patient edible art form, estimate the time required to complete your design in question 2. Write a list of the ingredients/ food items needed to create the design. If a cost for time is charged at \$20 an hour, estimate the possible cost of your design, including the food items.

4. Find these words in the following Word Search:

ACETATE
BOUNCIES
CAKE
CALYX
CELLOPHANE
DECORATING
GANACHE
GAUGE

ICING
MODELLING
PIPING
PLAQUE
STAMEN
STENCIL
TRANSFERS

L E H G K I L K S Y D M N C C
Y Z U H N P C R U B W E A E A
L L S Q L I E I I J M G M N L
W D B K A F T K N A A A I A Y
D V B D S L V A T G M N C H X
N O A N M B P S R Q U A Y P J
H G A U G E O D Z O E C N O S
U R I L D K L U E A C H L L G
T M O D E L L I N G A E N L N
Q Y W M Y G F A F C L F D E I
R G J C L B I Y E S I O U C P
M E A A G A H T A Q E E H V I
V K V W K V A Z L S S E S A P
E H G F C T Q J L B G L R E S
L I C N E T S B G I X S T L P

Suggested Student Responses

Before the Program

3. Steps in covering a cake in fondant

7	move hands down the side of the cake using one hand to rub the icing smooth and the other hand to pull out any pleats, careful not to tear the icing
4	roll out the icing, moving it frequently to stop it sticking to the bench, until just big enough
8	using a knife cut away the excess icing, leaving about half a centimetre next to the cake.
2	lightly brush cake with egg white or edible 'glue' to form a sticky surface for the icing to attach to
9	tuck in excess icing and finalise smoothing of cake
5	pick up the icing with rolling pin carefully so your finger tips do not go through the icing
3	knead icing until soft and ready to roll out
11	leave cake to dry
6	place the icing over the cake making sure all sides are covered
10	with the palm of your hands or smoother rub the icing gently on the top and upper edges to make the icing smooth and get rid of any cracks
1	measure the distance over the centre of the cake from board to board

4. basic definition of some cake decorating items:

- petal pad = **solid foam used to frill icing edges**
- ball tool = **a sphere shaped tool (with a large and small sphere on each end) used to frill icing edges and shape modelling paste, can be metal or plastic.**
- acetate collars = **a flexible plastic mould used with chocolate to create a collar edging around the cake.**
- gauge of wire = **thickness/ heaviness of a piece of wire.**
- flower pick = **a plastic spike with hooks to secure it in place, to avoid wires penetrating the cake.**
- modelling paste = **an icing, similar to fondant icing, that sets cement hard in less than 24 hours.**
- transfers = **plastic sheets with edible designs printed on them that can be used to transfer the designs onto chocolate.**

During the Program

Chocolate Transfer Sheets

1. Where are transfer sheets available from?
Cake decorating supply stores
2. What can transfers be used for?
Collars, edging, curls, logo plaques, signature pieces
3. Explain 3 differences between using pieces of a transfer and a whole transfer sheet
A whole sheet of transfers needs to be divided to the right size after setting chocolate, a smaller more precise piece can be made from a piece of transfer paper, creative 3D designs can be made from pieces of transfer paper

Coloured Chocolate Piping and Collars

4. Why is liquid food dye not used for chocolate? What is used instead?
Water/liquid can cause chocolate to seize therefore a powdered form of food colour is used
5. What is the best material to use for piping bags when using chocolate? Why?
Cellophane as the high fat level of chocolate can bleed through a paper piping bag
6. Why should wire not be placed directly into a cake if it is to be eaten?
The wire can contaminate the cake and is not food safe. Also a section of the wire could be left behind and becomes a food safety risk.

Acetate Collars

7. What is another chocolate making tool that is just like an acetate collar?
Some chocolate moulds are made from acetate
8. Explain the 2 main steps in preparing an acetate collar
Make sure the collar is the right size and length for the cake. Spread collar with chocolate and move to allow to partially set before lifting onto and wrapping around cake. After set be careful not to break collar when releasing the mould.
9. What food item is used to pipe borders on chocolate cakes?
Ganache

Decorating a Fondant Covered Birthday Cake

10. Why would a stencil be used to "write" on a cake?
To be more accurate, quicker and easier than hand piping letters
11. What grade/gauge wire was used for the bouncies?
18 gauge
12. Why were the candles not stuck on the cake?
To not destroy the effort that went into decorating the cake and to not detract from the decorations
13. What is used for placing the bouncies' wire into the cake?
A flower pick

Icing Roses

14. What are the main tools used to make an open rose?
Calyx cutter, petal cutter, drying guide, flower mat, ball tool, stamens, paint brush and edible glue
15. What is the name of the part of a flower that naturally contains the pollen?
stamens
16. What did the cake decorator use for edible glue?
Cellulose gum
17. What gauge of wire was used to make the centre of the rose?
18 gauge
18. How is the process of single petal cutters different to the 5 petal cutter?
The individual petals are shaped and placed on the cake. The outer single petals are left to part dry before affixing. The outer petals are hand shaped to look natural. Single petal cutter roses are not dried upside down. The single petal cutter roses take extra time to create.
19. What is the main difference in the finished appearance of the two methods of making the wired roses?
The single petal cutter rose is more natural looking. The 5 petal cutter rose is more open.

Rag Doll

20. What edible glue did this cake decorator use?
Tyloses and hot water
21. What is a plaque?
A dried/set flat piece of modelling paste with a decorative edge to be used as a base for decorations or writing to be affixed to a cake top
22. What can be used to join the head to the body so the whole figurine is edible?
Spaghetti
23. What powder is used to stop the modelling paste sticking to the tools used? If a dark coloured modelling paste is used what non stick substance is used instead?
Cornflour. Or vegetable shortening if dark coloured paste is used.

After the Program

Answer Key to Activity 4:

ACETATE
BOUNCIES
CAKE
CALYX
CELLOPHANE
DECORATING
GANACHE
GAUGE

ICING
MODELLING
PIPING
PLAQUE
STAMEN
STENCIL
TRANSFERS

L	E	H	G	K	I	L	K	S	Y	D	M	N	C	C
Y	Z	U	H	N	P	C	R	U	B	W	E	A	E	A
L	L	S	Q	L	I	E	I	J	M	G	M	N	L	Y
W	D	B	K	A	F	T	K	N	A	A	A	I	A	X
D	V	B	D	S	L	V	A	T	G	M	N	C	H	X
N	O	A	N	M	B	P	S	R	Q	U	A	Y	P	J
H	G	A	U	G	E	O	D	Z	O	E	C	N	O	S
U	R	I	L	D	K	L	U	E	A	C	H	L	L	G
T	M	O	D	E	L	L	I	N	G	A	E	N	L	N
Q	Y	W	M	Y	G	F	A	F	C	L	F	D	E	I
R	G	J	C	L	B	I	Y	E	S	I	O	U	C	P
M	E	A	A	G	A	H	T	A	Q	E	E	H	V	I
V	K	V	W	K	V	A	Z	L	S	S	E	S	A	P
E	H	G	F	C	T	Q	J	L	B	G	L	R	E	S
L	I	C	N	E	T	S	B	G	I	X	S	T	L	P