An Angel Among Us Cake

Nothing is more angelic than a sleeping baby, and no cake is more perfect for a baby shower than An Angel Among Us. Two tiers of cake are topped with a sleeping baby in a bassinet, both made with fondant.

For Basic White, Yellow Or Chocolate cake recipes visit: http://www.unique-babyshower-gifts.com/baby-shower-cake-recipes.html

For Basic Buttercream, Chocolate Buttercream and Royal Icing recipes visit: http://www.unique-babyshower-gifts.com/icing-recipes.html

For All The Tools You’ll Need For This Cake Visit: http://astore.amazon.com/uniquebabyshowergiftswilton-20
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Ingredients:

* Golden Yellow Icing Color
* Rose Icing Color
* Royal Blue Icing Color
* Kelly Green Icing Color
* Creamy Peach Icing Color
* 24 ounces Ready-To-Use White Rolled Fondant
* FoodWriter™ Fine Tip Primary Colors Edible Color Markers
* Buttercream icing
* Royal Icing
* Thinned Fondant Adhesive
* cornstarch

Pattern:
Bassinet Back, Pillow, Blanket Top Edge, Skirt (*See below)

Makes: Cake serves 60

Techniques: (*See below)
* Swirl Drop Flowers
* Shell
* Vines

Tools:

* 8 x 2 in. Round Pan
* 12 x 2 in. Round Pan
* Tip: 2
* Tip: 3
* Tip: 12
* Tip: 13
* Tip: 199
* Tip: 224
* Tip: 225
* Tip: 349
* Brush Set
* Round Cut-Outs™
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* Rolling Pin
* Roll & Cut Mat
* 14 in. Spiral Separator Set
* Wooden Dowel Rods
* Cake Circles
* 6 in. Lollipop Sticks
* 2007 Pattern Book
* Flat board
* Waxed paper
* Cellophane Tape
* Scissors

Instructions:

Step 1: Several days in advance: Make fondant bassinet back, back scallops, pillow, blanket top edge and baby.

Step 2: Also in advance: Make drop flowers using royal icing. Make 140 tip 225 yellow, 140 tip 224 blue, 140 tip 224 pink, 10 tip 225 white. Add tip 2 white dot centers to all. Make extras to allow for breakage; let dry.

Step 3: Ice 2-layer cake sides smooth with white buttercream; let icing set. Make scalloped patterns for cake sides by cutting 4 in. wide sheets of waxed paper long enough to wrap around each cake completely. Divide sheet for 8 in. cake into 6ths and sheet for 12 in. cake into 10ths.

Step 4: On top edge of each sheet, draw scallop pattern 1 1/2 in. deep between each division point; cut scallops with scissors. Place lower portion of scallop sheets around each cake; secure with tape. Ice exposed top and side areas smooth with yellow buttercream; remove sheets. Prepare cakes for stacked construction.

Step 5: Pipe tip 12 shell at the beginning point of each scallop and cover with flower clusters. Pipe tip 3 vine between flower clusters following the scallops; attach flowers to vines. Add tip 349 leaves to flowers and clusters. Randomly pipe tip 2 dots on top and sides of cake. Pipe tip 199 shell bottom borders topped with tip 13 diagonal zigzags.

Step 6: Insert bassinet into cake top. Attach assorted flowers to top of bassinet with royal icing.
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Step 7: To make fondant bassinet back, back scallops, pillow, blanket top edge and baby: Roll out fondant 1/8 in. thick. Using patterns, cut bassinet back and pillow.


Step 9: Attach pillow and blanket top edge pieces to bassinet back with thinned fondant adhesive. Attach head to meet blanket top edge. Draw eyes and mouth with black FoodWriter.

Step 10: Using reserved peach fondant, roll small balls for nose, ears and cheeks; attach with damp brush. Roll 4 fondant logs, 2 x 3/8 in. diameter, tapered at top end.

Step 11: Attach logs to bassinet back piece with damp brush, even with bottom edge. Roll out fondant 1/4 in. thick. Using pattern, cut skirt; position over logs, pressing and smoothing to create ruffled look. Trim as needed and let dry.

Step 12: Attach 6 in. lollipop stick to back of bassinet back piece with royal icing; let dry. Pipe tip 2 outline and swags where blanket top edge meets skirt; attach a royal icing drop flower at each swag point. Attach bassinet scallops around top edge of bassinet with thinned fondant adhesive.

Bassinet Back, Pillow, Blanket Top Edge, Skirt Pattern:
Right click on image, “save as”, then when printing, “scale to fit page”, print on 8-1/2” X 11” paper. Before cutting fondant, measure to area decorating.
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Swirl Drop Flowers:

Drop flowers are a great way to add flowers quickly. Pipe drop flowers in buttercream directly on your cake, or pipe in royal in advance and place your flowers anywhere. Flowers will be sharper in definition when piped in royal.

Step 1

Hold Bag at 90°. Fit the decorating bag with tip 2D and fill 1/2 full with medium consistency icing. Hold the decorating bag 90° straight up; the tip should be lightly touching surface.

Step 2

Turn your wrist in toward you before piping. Turn hand holding bag, keeping flat of knuckle at 9:00 (right-handed) or 3:00 (left-handed). As you squeeze out the icing, slowly turn your hand to 12:00. Stop squeezing and lift tip away.

Step 3
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Pipe a tip 3 dot center, keeping tip buried as you squeeze. Stop and pull away. Your dot should have a rounded top.

Shells:

The Shell is the most popular icing technique of all. It’s the basis for many borders, fleurs de lis and more. Lift the tip only slightly when piping to avoid a bumpy look.

Step 1

Fit the decorating bag with tip 21 and fill 1/2 full with medium consistency icing. Hold the decorating bag 45° at 6:00; the tip should be slightly above surface. Squeeze bag hard letting the icing fan out generously as it forces the tip up. Do not lift bag.

Step 2

Gradually relax your pressure as you lower the tip until it touches the surface.
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Step 3

Relax the pressure and pull tip away without lifting it off the surface to pull the shell to a point. To make a shell border, start the end of your next shell so that the fanned end covers the tail of the preceding shell to form a chain.

Vines:

Curving vines gently rise and fall to add a beautiful touch to your floral cake. They work wonders as a cake side accent.

Step 1

Hold decorating bag at a 45° angle and use thin consistency icing. Right handers: 45° at 3:00. Left handers: 45° at 9:00. Touch your tip lightly to the surface as you start to squeeze the bag. Move tip gently up and down to form "hills and valleys". To end the line, stop squeezing and pull the tip along the surface. This same technique is used to make the curving line. Practice piping single vines. Then try piping several vines together as if in a loose bouquet. Note that your eye is drawn to the point where the vines meet. This is called the focal point—the position where you will place the most flowers. Always use an odd number of main vines.
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Step 2

Add secondary curved stems for a natural look. Be sure vines are evenly spaced to keep your spray in balance. Place tip into main vine, apply light pressure and gently pull out secondary vines. Stop pressure as you pull to a point.