

CAKES AND CAKE DECORATION

Celebration Cakes

Pipe a row of stars round the bottom of the cake. With a medium, plain nozzle pipe bulbs between each of the stars on the inner edge of the cake. Pipe another row of bulbs on the side of the cake above the stars. Colour a little of the icing pink and fit a piping bag with a writing nozzle. Pipe a row of dropped loops from each of the bulbs on the top of the cake. From the point of alternate stars on the top edge of the cake, pipe a row of dropped loops. Go round the cake again piping loops on the stars omitted on the first round. Pipe a bulb on the point of each of the stars. With the pink icing, pipe a scallop on the cake board round the stars. Pipe the message with swirls round it in the shape of 'S's and 'C's on the top of the cake and place the flowers, a little fern and the ribbon in position.

Boy's Birthday Cake

20cm (8 inch) square, rich fruit cake

Recipe apricot glaze

800g (1 $\frac{3}{4}$ lb) marzipan

Royal icing, made with 1.4kg (3lb) icing sugar

Food colouring – blue

8 silver leaves for the top

16 silver leaves for the side panels

Brush the top of the cake with the apricot glaze. Cover the cake with the marzipan and leave it to dry. Attach the cake to the board with a little icing. Flat ice the sides and the top of the cake and let it dry. Fit a piping bag with a large nozzle and pipe a continuous 'S' pattern on the top edge and the base of the cake. Pipe 4 bars horizontally

Mother's Day Cake

18cm (7 inch) or 20cm (8 inch) square or round cake

Recipe apricot glaze

675g (1 $\frac{1}{2}$ lb) marzipan

Royal icing, made with 900g (2lb) icing sugar

Food colourings – green, yellow

Green ribbon

Piped flowers

Brush the top and sides of the cake with apricot glaze and cover with marzipan; leave to dry. With a little icing, attach the cake to the cake board and flat ice the top and sides; leave to dry. Using a piping bag fitted with a leaf nozzle, pipe a row of leaves in white icing facing

outwards around the bottom of the cake. Then pipe an overlapping circle of white leaves around the top edge of the cake. Fill another piping bag with green-coloured icing and pipe a row of leaves facing outwards on top. Finally, pipe an overlapping circle of green leaves on the top. Fill a piping bag with a little yellow-coloured icing and fit a medium writing nozzle and write 'Mother' on the top surface of the cake. Attach the piped flowers on the top surface with a dab of icing and, using the piping bag with green icing and the leaf nozzle again, pipe a few leaves around the flowers to finish. Decorate with the green ribbon.

Girl's Birthday Cake

20cm (8 inch) round, rich fruit cake

Recipe apricot glaze

800g (1 $\frac{3}{4}$ lb) marzipan

Royal icing, made with 1.4kg (3lb) icing sugar

3 piped flowers

Food colouring – pink

Pink ribbon

Frond of asparagus fern

Brush the top and the sides of the cake with apricot glaze. Cover the cake with the marzipan. Attach the cake to the board with a little icing. Flat ice the top and the sides of the cake. Fit a piping bag with a large star nozzle and pipe a circle of stars round the top edge of the cake.

This page: Girl's Birthday Cake and Boy's Birthday Cake.

Facing page: Mother's Day Cake.