How To Make
A Classic Wreath Cake

This design shows how versatile using just one mould can be, offering a range of different flowers and foliage. We particularly like the effect achieved from brushing the mould with sparkling sugar before pressing sugarpaste into it as it gives a very seasonal frosty look.

Lets Get Started

Place the cake on a spare cake board and cover it with marzipan and sugarpaste. If you have time, leave it to dry for 24 hours but if not and the sugarpaste is still soft, take care when handling the cake.

Step 1. Covering The Cake Board

Cover a 12 inch square cake drum with golden brown sugarpaste and emboss it by pressing the bark mat firmly over the top. Mark the planks using a long ruler or palette knife.

Brush over some nutkin brown and black dusting colour using a large soft brush, then brush over a little rejuvenator spirit to set the colour.
Step 2. Adding The Inscription

Place the sugarpaste cake in the centre of the covered drum. Brush a very thin layer of edible glue over the top of the cake and stick the edible printed cake topper on top, taking care not to get any air bubbles under it.

Step 3. Preparing The Mould

Use a dry paintbrush to dust some of the sparkling Deco powder inside the cavity you’ll be using. You’ll need to dust each section prior to each use.

Step 4. Making The Decorations

Mix a little CMC into each of the colours of sugarpaste being used in the wreath mould, starting with the bottle green. Add in the ratio of about 1 teaspoon to 250g sugarpaste and knead it in well. Break off some of the sugarpaste and press it into the mould. Roll over with the rolling pin to ensure it’s well pressed into the mould.

Step 5. Neatening The Top & Turning Out Of The Mould

Use a small palette knife to trim the top level with the mould, taking care not to cut into the mould. Invert the mould and hold it down close to the worktop then peel it back to release the sugarpaste.

Step 6. Attaching The Decorations

Brush a little edible glue onto the back of the branches of the fir tree, and stick them around the top edge of the cake, having them bending over the edge slightly.
Step 7. Making The Poinsettias
Repeat with red sugarpaste for the poinsettias, remembering to dust the mould with the sparkling Deco powder between each flower.

Mix a little daffodil yellow paste food colouring with some white blossom tint to make it opaque and mix with a little rejuvenator spirit to give a painting consistency and brush a little in the centres of the poinsettias.

Stick onto the cake with a little edible glue brushed onto the back of the flowers.

Step 8. Making Christmas Roses, Holly & Fir Cones
Use white sugarpaste for the Christmas roses and chestnut brown sugarpaste for the fir cones. Mix a little white sugarpaste with the bottle green to lighten it slightly for the holly leaves. For the holly leaves, press a little red sugarpaste into the mould for the berries, brush a little edible glue on top and then fill the mould with some of the lighter green before turning out.

Paint a little of the yellow mixture from the poinsettias into the centres of the Christmas roses.

Stick the pieces onto the cake with a little edible glue. Secure your ribbon around the base of the cake and attach the red ribbon around the edge of the cake drum using double-sided sticky tape.

Alternative Lettering
Rather than using the edible image for the central wording, try using the PME fun fonts embossing stamps, pressing them into the soft sugarpaste as soon as the cake has been covered, then paint with gold lustre dust mixed with a little rejuvenator spirit to give a painting consistency.

The PME Fun Fonts Stamp Set available from www.cakecraftshop.co.uk
Product Code: KFF52