Fault line cakes are very on trend at the moment and are often decorated with buttercream. You may have seen our tutorial on cakes covered with buttercream and sprinkles in the gap, but they work equally well with sugarpaste too. You can achieve really professional looking results using our PhotoCake ribbons in the fault line gap!

The Golden delight cake mix is super easy to use, just add water, mix, divide between prepared sandwich tins and bake. We divided the mixture between 3 x 7” (18cm) round sandwich tins and baked until golden and just firm to the touch in the centre. Remove from the oven and leave the cakes to cool for about 5 minutes in the tins and then turn them onto a wire rack to cool.

Level the cakes, if necessary, using a cake leveller if you have one or using a long-bladed bread knife. Beat the frosting to soften it and use a little between each layer to stack the cakes. Place the stack on the spare drum/board. We decorated the cake on a spare drum to keep the light blue board undamaged while we were covering the cake with sugarpaste, but it’s not essential if you don’t have a spare board, just be careful when applying the frosting and sugarpaste.

Step 1.

Use a palette knife to spread a layer of frosting over the top and sides of the cake in an even layer. Stick the edible printed cake strips around the middle of the sides, trimming the ends so they overlap slightly.
Step 2.
Knead some sugarpaste to soften it and roll it out to about 5mm (1/4") thick on a surface lightly dusted with icing sugar. Place a cake tin on top and use a palette knife to cut around it to give a circle of sugarpaste.

Step 3.
Carefully transfer the round disc of sugarpaste on the top of the cake, trying not to distort the shape. Rub over the top with an icing smoother to give a flat surface, or if you don’t have a smoother then you could rub it with a flat hand.

Step 4.
Secure the cake tin liner strip around the cake, having one edge level with the top edge of the cake. Use a pencil to draw a wavy line so it is just below the edge of the top of the printed ribbon. Remove from the cake and use scissors to cut along the wavy edge.

Step 5.
Roll out a strip of sugarpaste to about 5mm (1/4") thick and place the paper template on top. Use a small palette knife to cut along the wavy edge, and cut a slightly wavy line above the straight edge, a little wider than the paper.

Step 6.
Use a clean dry finger to rub lightly over the cut edges of the sugarpaste strips to smooth them and to lose the hard cut edge, but don’t flatten them too much as you want the edges to resemble thick snow.

Step 7.
Brush edible glue over the frosting and around the edge of the sugarpaste disc. Lift up the strip of sugarpaste, sticking it so the top edge is just above the top of the cake. Repeat to make a strip of sugarpaste to go around the bottom of the cake. Transfer the cake to the light blue drum.
Step 8.

Brush a little edible glue over the cut edges of the sugarpaste on the lower section of the fault line and around the top edge. Sprinkle over magic sparkles before the glue dries, use a dry brush to brush away any sprinkles that fall onto the cake drum.

Step 9.

Use edible glue to adhere snowflake sprinkles around the top edge of the fault line and a few of larger snowflakes onto the sides. Press the happy birthday topper in place. Smear a little of the frosting on the base of the Elsa and Anna and place them in front, and Olaf on the board. Finish by pressing a few larger snowflakes into the top so they are standing up.