Design & Make Your Own Pizza Cake

This pizza is simply topped with tomato, olives, mozzarella and basil but you can choose from many ingredients – if you work from a picture of a real pizza, it is much easier to mould the toppings and the pizza will look more realistic.

The Board

To create the wooden board the pizza sits on, cover a cake board in golden brown sugarpaste and press a ‘wood effect’ texture sheet firmly down onto the icing, embossing the entire board.

If you do not have a texture sheet use a sharp knife and score the wood effect into the icing. Brush a little brown dusting colour over the board to make it look realistic.
The Cake

For the pizza, cover a round cake ‘unevenly’ in golden brown sugarpaste. If you cover it too neatly it will not look like pizza dough so once covered press your fingers and thumb into the icing, especially around the top edge. Water down a little brown food colouring (or mix your Brown Blossom Tint Dust with a little clear alcohol) and paint the dough so it begins to look baked.

For the tomato sauce, colour a cup of royal icing red and add a little water so that the icing becomes a little runny and can be spread over the cake. Add the toppings of your choice and your pizza is ready to eat!

The Toppings

Chopped Tomato

Roll out a little red sugarpaste to about 5mm depth and cut several narrow strips out.

Cut each strip into tiny segments making sure they are all slightly different in size and shape.

Mozzarella

Take a cup of royal icing and add a tiny amount of water so that the royal icing becomes slightly wet but not runny as you want it to keep its shape once on the cake.

You can always add more water but not take it away so always add a little at a time.

Sliced Olives

Roll out a little black sugarpaste to about 5mm depth and cut small circles out.

If you do not have a small cutter you can use the end of a piping tube.

Use a really tiny circle cutter to take the inside of the olive out or push the pointed end of a piping tube through the middle of the sliced olive. Once again, make sure the olives are not too regimented in shape.

Basil Leaves

Roll out some green sugarpaste to about 3mm depth and use a circular cutter to cut out several basil leaves.

Basil leaves are rounded not pointed so to create the correct shape, roll over the leaves with a small rolling pin in one direction to make them oval in shape. Score the veins onto the leaves with a sharp knife or veining tool and brush a little green dusting colour into the veins.

Finishing Touches

For extra colour add vibrant ribbons and an icing pizza wheel is always a talking point.

Roll out a little white sugarpaste and emboss with with the ‘cogs’ texture sheet if you have one. Cut out a circle around one of the cogs and spray over with silver lustre spray.

Mould a handle out of brown sugarpaste and emboss with a wood effect texture sheet or score over with a sharp knife. Brush over with brown dusting colour to give extra extra colour and depth.