This cake is best made using a firm cake like our Madeira mix so that it is easy to cut and layer with buttercream and jam and keeps its shape.

We used the Classic Wonder Mould as it has a heating core through the middle which helps the cake cook evenly, alternatively you can use a large tiffin tin. Layer the cake twice with buttercream and jam and smooth over the top with buttercream ready to decorate.

Roll out white sugarpaste and cut a triangle a little longer than the height of the cake and about 12cm across at the bottom (you can use your rolling pin as a rough guide).

Place onto the cake starting with the point at the top and cut off any excess icing along the board with a sharp knife. Take a small flower cutter, like the medium PME Blossom Plunger Cutter and push the cutter into the icing to create an embossed flower pattern.
Brush a little edible glue into the middle of each flower and decorate with edible pearls.

To create a pearlised effect on the underskirt, spray with Edible Pearl Lustre Spray or brush over with Pearl Lustre Dust.

Knead the pink sugarpaste until soft and pliable and roll out into an oblong shape large enough to go around the cake and about 5mm in thickness; if you use the Classic Wonder Mould, the correct size is about 45cm x 20cm.

Starting at one side of the white underskirt, wrap the icing around the cake and smooth over with your hands. Carefully cut off the excess icing each side of the underskirt then around the bottom of the cake where it meets the board. Lastly cut across the top where the doll will sit.

You can smooth the icing up against the underskirt but do not worry about it looking absolutely perfect as the join will be covered by frills.

To make the frills roll out some pink sugarpaste to about 3mm in thickness and cut out a circular ring of icing as shown. The outside edge must be scalloped to help create the frill so use either a Garrett Frill Cutter or the Reversible 6 Piece Circular Cutter Set.
Position the end of a paint brush on the icing and roll backwards and forwards to create a frill; this can take a little practice at first but you will soon be able to judge how much pressure to use. Make a cut so that you can open up the circle to lengthen it out, paint a line of edible glue along the edge of the frill and attach to the cake.

Leave the frill a few minutes, then with a soft brush carefully shape it by brushing at intervals upwards and outwards.

Add a frill to the other side of the underskirt.

We have added another layer of frills in white but you can be creative here adding as many frills as you like.

To dress the doll pick, make another frill in exactly the same way as for the skirt, you will probably need two.

Paint the doll’s front and back with edible glue and starting at the back, wrap the frill around the doll finishing once again at the back.

Make sure the frill does not sit below the doll’s waist so that you can easily push her into the cake.
Push the doll pick into the centre of the cake.

You can add extra embellishments, like a bow.

To add extra flowers to the cake or make a floral necklace, roll out sugarpaste to about 2mm in thickness and cut out small blossoms.

We love the PME Blossom Flower Plunger Cutters as they are so simple to use; simply cut out the flower and push the plunger down to release it onto the work surface or straight onto the cake! Attach to the cake with edible glue.

To complete the princess why not add a silver or gold crown.