How To Make

A Spring Meadow Stencil & Painted Cake

Follow our simple step by step guide to learn how to make this fresh and elegant spring meadow cake, using the meadow and foliage stencils by House of Cake.

You will need to make sure your cake is approx 5" tall (around 13cm) so that the stencils will fit neatly onto the side. Once the cake has been covered in sugarpaste, leave the cake for at least 24 hours so that the icing will set firm.

Step 1. Sponging The Cake

Pour some lavender and white food colouring onto a plate, then mix with a little rejuvenator spirit to form different shades of paint. Using a damp sponge, dip into the paint then dab onto a sheet of kitchen towel before applying to the cake, graduating the colour from dark to light up the side. It’s always a good idea to have a little practice on paper first!

Work your way around the cake and when you are happy with the effect, leave to dry.

Edibles
- 250g Sattina ready to use royal icing
- Sugarflair edible powder colours - white, lime green, red, lemon yellow, dusky lilac, forest green
- PME edible powder colour – pistachio sparkle
- Rainbow Dust edible powder colours - primrose yellow
- Sugarflair paste colour – magenta, eucalyptus
- Rainbow Dust edible powder colours - primrose yellow
- 6" round deep cake covered in approx. 750g Sattina white sugarpaste

Equipment
- Set of meadow and foliage stencils
- Palette knife, paint palette, natural sponge
- Kitchen towel, selection of brushes, plate
- Rejuvenator spirit
Step 2. Practice Makes Perfect!
Creating a colour sponge stencil effect is really simple. Choose your dust or a mix of shades and tones. Start with the lightest colours and mix with a little white dust and rejuvenator spirit to create a paint. Once happy with the colour, dip the sponge into the colour and test it on a piece of kitchen towel first before dabbing onto the stencil. It's important to make sure your paint is the right consistency – if it's too wet, the colour will run!

Step 3. Stencilling The Leaf Design Onto The Cake
Attach the leaf stencil to the side of the cake using sterilised pins (simply dip the pins into a little boiled water to sterilise them). Repeat exactly the same method as for the practice run, working your way all around the cake. Take out the pins and peel the stencil away and leave to dry.

Step 4. Adding The Wild Flower Design
Position the wild flower stencil onto the side of the cake and secure into place with sterilised pins. Open a pot of Sattina royal icing and give it a really good stir, add a little water to make a softer consistency before using a small palette knife to spread generously over the stencil. Now scrape away the royal icing, leaving just enough icing within the stencil so the floral design shows through.

Step 4a.
Take the pins out and slowly peel away the stencil revealing the pretty meadow effect. Leave the icing to dry a little then move the stencil along the side of the cake to the next position and repeat all the way around. You can choose to leave the floral design completely white for a more subtle look or continue and add a splash of colour to the flowers.

Step 5. Painting The Flowers
Have fun and paint your spring meadow design with a choice of edible powders and paste colours mixed with a little rejuvenator spirit to make paints.

Step 5a.
Remember when painting the stems, flowers and leaves, mix and blend the chosen colours in a paint palette and gradually build up the depth of colours by layering from light to dark. For final touches add a 3mm ribbon around the base of the cake in a complimentary colour.
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