We made this scrumptious strawberry cake to bring a little summer warmth to the cold winter months, and now you can make it too. It’s vibrant, fun, moreish, and very easy on the eye! This remarkably versatile cake can be used for all sorts of celebratory occasions.

For example, we’ve accompanied ours with a Valentine’s message, but you could tailor yours for a birthday, engagement, summer picnic, or whatever else your heart desires!

1. Red Velvet Cake

Make your heart-shaped cake using either the red velvet or Madeira cake mix, then simply cut your cake in half and fill it with buttercream.

If you’d like to add a twist to your buttercream, flavour it with some Beau champagne flavouring like we have done. It tastes absolutely delicious!

To add definition to your strawberry, simply shave the edges of your cake into a sharp point at the end using a serrated knife.
2. Covering Red Velvet Cake
Dust your work surface using a little icing sugar, and roll out approximately one kilo of red sugarpaste large enough to cover the top and sides of your cake. Use a cake smoother to achieve a professional finish on your sugarpaste. Cover the entire surface of your cake in a layer of buttercream using a palette knife, before covering it with the sugarpaste. Cut away any excess at the bottom, then carefully place a cake lifter or palette knife under the cake, and lift and place onto a green board.

3. Using Press Ice
Use the press ice tool by gently pressing it over the cake to create small seed holes and add texture all over your strawberry.

4. Using Cone Tool To Define Holes
For harder to reach places, use a small cone tool or the end of a small paintbrush to finish off the effect around the sides.

You can also use this tool to add definition and depth to your holes by inserting it gently at a slight angle. This creates the realistic appearance of the surface of a strawberry.

5. Piping Royal Icing
Colour a small amount of royal icing with some melon food colouring, and pipe it inside the holes to create little strawberry seeds.

6. Making leaves
Colour some Sattina perfect paste with a tiny amount of lime green food colouring, before rolling out with a rolling pin. Cut out six individual strawberry leaves using the PME lily plunger cutters. Once cut, curl your leaves slightly to create texture, and stick them at the top end of your strawberry in a small bunch.

7. Cutting Out Letters
Use the funky alphabet and number cutters to cut out a personalised message from Sattina perfect paste, which can be coloured as desired. We've opted for a ‘Happy Valentine’s’ message coloured with some Christmas Red food colouring on ours, but you could have anything from ‘Happy Birthday’ to ‘Happy Retirement!’ These fancy letters look fabulous stuck around the edges of a cake board. Simply attach your message to your board with some edible glue or royal icing.
8. Spraying With Glaze Spray

To give your cake a glossy shine, simply spritz some glaze spray all over the surface of your strawberry for the finishing touch.