In this tutorial, we have taken the ‘semi-naked cake’ a step further by adding ready-made edible cake lace, pearls and blossoms to create a stunning celebration cake suitable for a birthday, anniversary or even a small wedding!

There’s no need to achieve a perfect covering with frosting or buttercream as the lace sits just above the top edge of the cake, hiding any little imperfections!

**Step 1. Baking & Covering The Cake**

We used 1kg Golden Delight Madeira cake mix and baked it as 3 layers in a 7” round cake tin. Level off the top of each cake and layer and stack with Sattina vanilla frosting and your favourite jam, making sure not to take the jam too close to the edge of the cakes. Spread the vanilla frosting over the top and sides with a palette knife, then use a tall metal scraper to smooth around the outside of the cake, so some of the sponge is still visible.

**Handy Tips**

*Brush cake release around the tin instead of lining it before each bake and your cakes will ‘literally’ pop out when cooked!*

*It is important that you cut the tops off each cake level – using a cake leveller will ensure a perfectly neat and level cake.*
Step 2. Decorating In Lace

There are six delicate ready-made lace designs that come in lengths of 15 inches. They are available to buy as single strips or packs of six, view each lace product on our website for more information about how much lace you will need for different sized cakes.

The icing lace is easy to wrap around the cake as it will attach itself to the frosting, simply press gently to the sides to secure. Now cut away any excess at the back of the cake and secure with a few dabs of buttercream. We have used two different designs of lace on the cake – the bottom one is butterflies and the top design is called floral but you could always wrap a single strip around the middle of the cake.

Step 3. Adding Glitter To The Blossoms & Pearls

To add some gold shimmer to the white flowers and pearls, pour them into a bowl and spritz over with gold edible glitter.

Gently move the flowers and pearls around in the glitter to achieve a good coverage of gold.

Step 4. Attaching The Blossoms & Pearls To The Lace

Add some royal icing into a piping bag and cut a small hole in the bottom. To attach the blossoms and pearls onto the cake, pipe a small dot of royal icing onto the lace then press the decorations into position.

Handy Hint
When attaching the pearls, use a pair of tweezers to pick them up!

Step 5. Finishing Touches

Depending on the celebration, the finished cake can be decorated with silk or fresh flowers.

We have used a spray of artificial peonies and ivy leaves and a gold glittery ‘Happy Birthday’ topper but we recommend that you check with your florist when using fresh flowers that they are safe to use!

Handy Hint
Push the flower stems into a food safe cake pick when adding to the cake.
Happy Birthday