How To Make

Beautiful Sparkly Pearls

We love the exciting range of Karen Davies moulds that includes an incredible ornate pearl effect mould and a pearl border mould. Take a look at how we have used these moulds to completely transform two simple cakes into a couple of stunning showstoppers!

1. Use a dry brush to cover the entire mould with a generous amount of ‘String of Pearls’ edible dust.

2. Dust your work surface with a cornflour pouch. Take approximately 250g of Perfect Paste and shape it into a thick sausage with your hands. Use your rolling pin to roll out your paste slightly, before placing it onto the mould. Roll the paste out further, so that it completely covers the surface of the mould.

Press down quite firmly, as you want to ensure the paste takes the shape of the mould.
3. Use a palette knife to remove the excess paste from the edges of the mould.

4. Flip the mould over and gently peel away to reveal a sparkly slab of beautiful pearls.

5. Attach it to the sides of your cake using edible glue or royal icing. You can intensify the colour by dusting on a little more edible dust after it has been attached.

6. Create shimmering pearl borders to go around the top edges of your cake in exactly the same way using the Pearl Borders mould.

7. Carefully attach the pearl borders to the top edges of your cake using edible glue or royal icing. You could add a top tier like we’ve done and use it as a perfect opportunity to drench it in the stunning Super Silver metallic food colouring by Roikem. Top your cake with a beautiful sugar flower spray to finish off a showstopper that’s perfect for any wedding, engagement party, or birthday party!

Handy hints:
- Do tap your mould onto your work surface after dusting it to distribute the colour across the mould more evenly.
- Layer up ribbons to create a completely different look! We layered a glittery silver ribbon with a pink ribbon to match the colour theme of our cake.
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