How To Make

Valentine’s Red Heart Geode Cake

Crystal or geode cakes have been trending for a while now so with a little Valentine inspiration we have added our own twist on the trend to create this romantic crystal and floral heart cake. For wedding, anniversary and other celebration cakes, you can always change the colour of the cake covering and decoration to suit the theme of the occasion.

Step 1. Covering The Cake

To create a lovely deep 6" cake, use 750g of Sattina Golden Delight cake mix baked in two 6" tins then sandwich together with Sattina vanilla frosting on a 10" round white cake board. Cover in Sattina True Red sugarpaste using a cake smoother to achieve a perfectly smooth finish and wrap a 7mm red satin ribbon around the base of the cake.

Step 2. Marking Out The Heart

Make a heart template from card and carefully position it on the front of the cake and use a scriber tool or cocktail stick to mark out the heart on the icing. It helps to bend the cardboard a little where it will sit over the side of the cake.
Step 3. Carving The Heart

Use a small sharp knife to carve the heart into the front of the cake. It doesn't have to be perfect and looks effective if you take the bottom point to one side a little – take your time as you can always cut away more cake but it's not very easy to attach it back on!

Step 4. Painting Rose Gold

When you are happy with the shape of the heart, spread a little frosting over the exposed cake and cover with a layer of white sugarpaste. The easiest way to do this is to cut the sugarpaste heart out slightly larger than the original template, and when you have positioned the white sugarpaste on your cake, use a sharp knife or scalpel to cut away any excess white icing, overlapping the red sugarpaste. Use the tip of your finger to neaten the edge but remember it will be covered in flowers and crystals anyway! Paint the heart with some rose gold lustre dust mixed with rejuvenator spirit.

Step 5. Adding The Flowers

The flowers are super quick and easy to make! Simply spritz the Karen Davies brush embroidery mould with rose gold edible glitter then press some white sugarpaste into the mould. Cut away any excess icing with a small palette knife and turn the mould over – the flower will easily pop out as the edible glitter acts as a non-stick barrier! Make enough flowers and leaves to fill the heart then attach them with edible glue.

Step 6. Attaching The Crystals

Attach the white candy sugar crystals around the outside of the heart with edible glue. Candy sugar crystals often come in irregular shapes and different sizes so if they are too large, simply crush them gently with the end of a rolling pin.

Step 7. Finishing Gold Touch

For the finishing touch, paint rose gold around the edge of the crystals using the same mix of rose gold dust and rejuvenator spirit. If you are feeling a little ‘arty’ mark a few cracks in the icing around the heart with the end of a paint brush and fill in with the rose gold paint!

A stunning centrepiece for that special occasion.