What you need!

Snowflake Princess Cake

This frosty princess shimmers with edible glitters. Learn how to create her icy image with pearlised hair, a sparkling dress and an opaque shimmering cape.

Step 1

Use a 3D doll pan or tiffin tin to bake the cake.

Cut as many layers as you want through the cake and spread with your favourite filling, covering the outside of the cake as well.

Knead the Mediterranean Blue Sattina Sugarpaste, roll out and flop carefully over the cake (sprinkle your worktop and hands with a little icing sugar to stop the sugarpaste from sticking).

- 3D Doll Pan or 8” Tiffin Tin
- PME Blonde Doll Pick
- 1kg Sattina Mediterranean Blue Sugarpaste
- 250gm Renshaw Flower & Modelling Paste or White Sugarpaste
- 12” Blue Cake Drum
- Sharp Knife or Craft Knife
- Non-Stick Rolling Pin
- Sprinkling of Icing Sugar
- Hint of Blue Magic Sparkles
- Doric Sparkle Edible Glitter
- Teaspoon
- Edible Glue
- Edible Glaze Spray (optional)
- PME Blue & Pearl Lustre Sprays
- Small Snowflake Plunger Cutters
- Snowflake Sprinkles (optional)

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Smooth over the top of the cake with your hands and leave the sugarpaste at the bottom flowing to look like folds of material. Cut any extra sugarpaste away with a sharp knife or craft knife.

Spray the bottom of the skirt with blue lustre spray to create a shaded effect going from dark to pale blue. The further you hold the spray away the softer the shading will be but do remember to cover your work surface in kitchen paper first!

To create the amazing edible sparkle effect we used both Hint Of Blue Magic Sparkles and Doric Sparkle Edible Glitter.

Pour them both into a pot and with the back of a teaspoon, crush the Magic Sparkles into the Sparkle Glitter.

There are different ways to attach the glitter to the cake but the best method is to use an edible glaze spray as this will not mark the cake at all. Just remember to pour the glitter straight away after spraying the area with the glaze so that it adheres to the cake. Other methods include brushing the cake sparingly with edible glue or water but you have to be very careful if you have sprayed the bottom of the skirt with the blue lustre spray. Avoid brushing this area as the glue or water will mark the cake.

To create her frosty image, spray the dolls hair lightly all over with pearl lustre spray. Use a lighter blue icing for the arms and cape by kneading a little Mediterranean Blue Satin sugarpaste into a 250gm pack of Renshaw White Flower & Modelling paste. You can use white sugarpaste but using the modelling paste means you can roll out the sleeves and cape thinner and it is easier to handle. Measure the arm of the doll pick and cut a rectangle out in light blue icing, brush the arm with edible glue and wrap the sleeve around.

For the bodice of the dress, cut out a rectangle in blue and attach with edible glue. For the front of the bodice cut out a small narrow rectangle in light blue and use a circle cutter to shape one side.
Attach the top of the bodice onto the doll and lightly brush over all the icing with edible glue before sprinkling over completely with the glitter mix.

Brush the top of the cake with a little edible glue and push the doll pick firmly in. If you want to create blue eyes, glue on tiny circles of blue and brown sugarpaste.

To make the cape roll out the lighter blue icing and cut out a triangle with the top cut flat. You can use a rolling pin to roughly measure the size against the back of the doll.

Attach the cape with edible glue.

Cut out snowflakes using the PME plunger snowflake cutter (these cutters cut and emboss the snowflake) and glue onto the cape. Light blue look best on the cape but you could always add some darker blue snowflakes to the dress and board.

Spray over the cape with pearl lustre spray to create a pearlised opaque finish. To complete the frosty effect, you can add snowflake sprinkles to the dress and board, attaching them with a little glue. If you have any of the glitter mix left, pour it over the folds of the dress and if you have run out – sprinkle a little white sugar all around the base of the dress and board.
Frosty Cupcakes

Use all the same ingredients as above to make some complementary cupcakes adding the glitter mix and a few snowflakes.

Products Used In This Project

Edible Glaze Spray
Code: KE0709

Small Snowflake Plunger Cutter
Code: KSF705

Set Of 3 Snowflake Plunger Cutters
Code: KSF708

Decochoc White Flower & Modelling Paste By Renshaw

White Snowflake Sprinkles
Code: G3507

Disney’s Frozen - Elsa The Snow Queen Figurine

25g Pot Of Edible Glue
Code: CLU5963

Cupcake Cases in Pale Blue
Code: CHEES500

1 Metre Length Of White Satin Ribbon With Silver Snowflake

Box For Novelty And Small Stacked Cakes

Round Pale Blue Cake Drums
Code: DR5DBLUE

Glitter Candles
Code: ARH158

8 Inch Tiffin/Crinoline Lady Tin Code: SIL51782

PME Blonde Doll Pick
Code: KPMEDP200

Frosty Glitter Set
Code: DOR27C110set

Mediterranean Blue Sattina Sugarpaste (Ready To Roll Icing)

PME Pearl Lustre Spray
Code: KLS695P

Edible Blue Lustre Spray
Code: KLS692

Set Of 3 Snowflake Plunger Cutters
Code: KSF708

Decor-Ice White Flower & Modelling Paste By Renshaw

White Snowflake Sprinkles
Code: G3507

Edible Glaze Spray
Code: KE0709

Small Snowflake Plunger Cutter
Code: KSF705

Set Of 3 Snowflake Plunger Cutters
Code: KSF708

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