



Module 2 - Section 5 - Techniques

Objective: Create decorative sugarpaste/fondant fabric effects.

In completing each section the user will be able to:

- Identify methods of creating a fabric effect/shape
- Create 3 different ruffle effects
- Create sugarpaste/fondant swags
- Create a decorative bow
- Create a Garrett frill finish

Assessment criteria:

1. Produce and attach a fabric effect to the cake
2. Create a circle ruffle effect finish on the cake
3. Create a pleat ruffle effect finish on the cake
4. Create a fan ruffle effect finish on the cake
5. Demonstrate how to apply swags to the cake
6. Create a decorative bow
7. Achieve a Garrett frill finish

You will Need:

TOOLS

- Large & Small Rolling pin
- Ribbon cutter
- Small sharp knife
- Garrett Frill cutter set
- Paper Till roll
- Round cutters 4 & 4.5cm
- Dresden tool
- Stitch tool
- 10 Wooden dowels
- Paint brush No1, No6
- Ruler
- Black food pen
- Turntable
- Scissors
- Polly pocket or Stay fresh mat
- Cocktail Stick

INGREDIENTS

- 8" white covered cake 5" deep
- 500g White flower paste/gumpaste

- 500g Sugarpaste/Fondant
- Cornflour
- Pro-gel pink
- Water (boiled then cooled)

Supporting Notes:

When creating the following decorations, it is best to prepare the paste by adding flower paste/gumpaste to sugarpaste/fondant in the proportion of 50:50. This allows the paste to be firmer and set, but retain enough flexibility to allow various effects to be created.

Fabric Effect

Roll the paste as thin as possible (approx 1mm), ensuring you keep your working surface dry using cornflour. It should be so thin, that you should be able to read print through the paste. It will then be malleable and naturally want to form a fabric effect. Place the paste onto the cake and gently work into the desired shape then leave to set.

Circle Ruffle

The paste should be rolled to a 1-2mm thick, then circles cut using a mix of both the 4cm and 4.5cm round cutters. Using the round cut outs, fold the circle almost in half then pinch into the sides of the fold, making the centre of the circle the centerpoint of the ruffle. The ruffle should be attached to the cake and pressed in place using the Dresden tool.

This is a time consuming ruffle effect, but gives a very neat, condensed finish.

Pleat Ruffle

The paste should be rolled to 1-2mm thick. Using a ribbon cutter or sharp knife cut out 2.5cm strips of approximately 30cm length. Wet the cake to make the surface tacky, then start to pleat the strips by gently folding the paste over itself to create the pleats. Add to the cake, position into shape, then secure using your Dresden tool. Start at the top of the cake then add the next layer below, ensuring that enough of the top layer is showing to give the desired ruffle effect.

This gives a more open ruffle finish, but still looks neat.

Fan Ruffle

Roll the paste to 1mm thick, then cut it in to approximately 10cm squares. To create the fan ruffle, pick up a square at a time, hold the top of the paste in one hand and use the other to support the bottom edge. Then it's just a case of lowering the top piece and swaying the hand back and forward to create the ruffle effect. Pinch in the middle, cut to separate and you now have two fans per 10cm piece.

Place then on the cake to give the desired effect and secure using the Dresden tool.

This gives a quick, more spaced out, ruffle effect, but is the quickest of all.

Swags

The use of swags is another technique adapted from dressmaking. Swags are loops of folded paste which are curved and folded to resemble curtain drapes.

Before starting, it is important that swags are equidistant on the cake. There are a number of methods for doing this. Paul's preferred method is to roll out till roll around the circumference of the cake. He then folds in half, then half again and repeats the process until he has the

desired swag distance. It is then just a case of rolling out the paper and marking the equal distances from the folds in the paper.

Roll out the 50:50 paste to between 1-2mm thickness. Measure the size of swag needed then cut out the rectangular shape from the paste. Place the shape over a rolling pin, which gives you an entry to insert your wooden dowels. The swag is created by positioning the wooden dowels in alternating under-over positions. Leave to dry for a couple of minutes, then remove the top dowels followed by those underneath. Gently push the tubes of paste together so that they make a concertina shape. Hold the piece up and allow it to drop in the centre, then attach it to the side/edge of the cake in a gentle curve, using sugar glue/cooled boiled water.

Bow

Cut strips of 5cm by approximately 23cm from your rolled paste.

These strips will form the decorative bow. Before shaping and adding to the cake, this is the ideal time to add stitch or any other decorative detail.

Before shaping the bow, add some water to the top of the cake to make it tacky, which makes it easier to stick. Cut one of the strips in half, which will form the bow tails. They can be shaped further by cutting the ends like a swallow tail or by cutting at a 45 degree angle. To create the tails, pinch the opposite end from the cut, join together then shape on the top of the cake.

You can then decide the size of bow you want. Lift two of the strips and lay them back on themselves, which will form the bow. Cut off any excess. In Paul's video example he cut 6cms from each piece. Lift each piece up, allow the bottom of the bow to open, then pinch the top to secure the shape. Place on the cake, cut off any excess, then join and shape the bow.

To finish, cut a piece of paste 2.5cm by 5cm into a diamond shape, add stitch tool decoration, then place over the bow.

Garrett Frills

Roll the prepared paste to 1-2mm thick and cut out shapes using a Garrett frill cutter, which is a round cutter with a centre cut out and a scalloped edge.

To create the frill, roll the edge with a pointed implement (cocktail stick/Cel stick/back of a fine paint brush). The technique is to place the rolling implement on to the edge of the piece of paste, making sure not to stick the point into the paste. Use the sloped edge of the tool to aid the rolling process and roll in small movements to the right of the pin, back to the centre (starting point) and then to the left of the pin. You will see the paste stretch and frill.

Attach using edible sugar glue, and flick every alternate scallop upwards to accentuate the frill effect. Repeat with the next piece. Try to have the joins at each peak, but if you cannot achieve this, fold the raw edge in and attach just over-lapping the previous edge, to hide the join. The peaks may be enhanced by adding a small decoration e.g. plunger cutter flower. The smooth edge of the frill may be further decorated using Royal Icing in a snail trail or very small shell icing tube (see our Royal Icing Module). The frills can be made in a contrasting colour which complements the cake colour, or the cake may be coloured, and the frill white. Garrett frills can be scalloped, attached at a slant up the side of the cake, or in a straight line. Two or more layers may be applied to the cake. The bottom layer should be attached first, with the others graduated above it. Always work towards yourself when applying decorations to any cake, so that you will not lean across the piece already attached and cause damage.