



Module 6 - Section 5 - Run-outs and showing the finished cake

Objective: To create simple prefabricated royal icing run-out/flooded decorations and add all decorations to the finished cake.

In completing each section the user will be able to:

- Prepare a template for run-out work
- Correctly outline the shape for the run-out/flooded piece
- Correctly prepare the royal icing consistency for flood work
- Correctly fill the run-out/flooded piece
- Apply the decorations to the cake correctly

Assessment criteria:

1. Correctly prepare a template for run-out work
2. Correctly outline the shape for the run-out/flooded piece
3. Correctly prepare the royal icing consistency for flood work
4. Correctly fill the run-out/flooded piece
5. Demonstrate adding run-out/flooded decorations to the cake correctly
6. Demonstrate adding all the module decorations to the finished cake

You will Need:

Tools and ingredients for the whole Module are listed in Lesson 1.

Method:

- Prepare the template
- Pipe the outer edge of the template with soft peak royal icing
- Ensure the pipe work is dry
- Fill inside the decorations with run-out royal icing
- Spread and position the run-out icing using a fine paint brush
- Ensure the run-out is dry
- Add a little royal icing to the cake, where the decoration is to sit
- Delicately release the decoration and place onto the cake
- Finish with colours and lustres

Supporting Notes:

Royal icing decorations look amazing and come in various forms. They work equally well placed on a royal iced or sugarpaste/fondant covered cake and often stand out due to their colour and delicate finish.

Unless you are very experienced, it is always better to work with a template. The template should be covered in a waterproof sleeve, then taped to a cake drum. Wipe the surface with a light coating of white vegetable fat, which will ensure that the royal icing does not stick to the surface.

Learning piping skills is a very visual learning experience. It is essential that the video is watched to get a clear understanding of the techniques explained below. Follow the decorations on the template provided, using the assessment image as a guide. Paul's decorations vary slightly, which was done to provide extra insights.

Making the love hearts

It is advisable with any decoration, but especially a fragile royal icing decoration, to make a few spares. That then allows the best ones to be chosen and added to the cake.

Add a little pink dust to a small amount of run-out consistency royal icing, then mix gently until the desired love heart colour is achieved. Place a little into a piping bag. Some prefer to use a No.1.5 nozzle and the others just by snipping the end of a home-made piping bag.

Add some stiff peak royal icing to the remaining run-out, adding a little more pink dust, until the colouring and a soft peak consistency is achieved. Place into a piping bag with a No.1.5 nozzle.

Use the soft peak royal icing to pipe the outline of the heart shape. This is best achieved using the template as a guide. The heart shape is added in sections, allowing the piping to extend beyond the end point of the template. Always start inside the template and drop down at the start point of the shape to be drawn. Continue dropping the piping thread and continue beyond the end point. Simply cut where you want the piping to end and wipe away any excess. Neaten off any edges with a wet paint brush where necessary, being careful not to add too much water to the royal icing.

The soft peak piped edge just needs a couple of minutes to set a little, then the flood out icing can be added to fill the area. Using the run-out icing, just pipe in a little at a time, until the heart shape is filled. Make any adjustments with a damp paint brush, making sure that the run-out icing fills out to the edges.

Making the butterflies

Butterflies are a little more intricate and therefore difficult to pipe. It is exactly the same process, but just requires a little more finesse. Start with the outer edges, using the pink soft peak consistency royal icing. The key is to hold the piping bag steady, allowing an even and slow feed of the piped icing to drop down onto the template line. Again, just wipe away any mistakes that need to be re-done. It will take time and practice to master the piping process.

Note that the template provided does not have an inner line for the small butterfly. However, Paul demonstrates how to pipe an inner line on the small butterfly in the video.

The larger butterfly has an inner line to be piped. Using a soft peak light blue colour, repeat the process. The smaller the work gets, the more intricate and the higher the risk of making a mistake. Before adding the run-out icing, it is important to ensure that all areas of the template are closed off. Otherwise the run-out icing will escape ruining the decoration.

Using the run-out icing, fill in the gaps between the inner and outer soft peak piped lines. This is a delicate test of piping skills, so if at all unsure it is always better to start on the bigger decoration. After the run-out has been filled with icing, nudge and push/pull into place using a wet paint brush, to ensure that all gaps are neatly filled. The inner area of the butterfly is filled with run-out icing, using the same technique.

Making the flower

The daisy decoration is a lovely addition to any colourful cake. Start by preparing a white run-out and a yellow soft peak, piping bag.

As the area to be filled is quite large for run-out icing (4.5x2.5cm), egg white is added to soften down the soft peak icing, to a run-out consistency. This will give the flow of a run-out consistency, but the egg white will help the structure of the icing. Just add a little at a time by dipping the mixing spoon into the egg white. Remove any air bubbles by banging the icing bowl onto a hard surface (3-4 times), then leave for an hour where possible. Cover the icing and move on to pipe the outline shape.

Start by piping the inner circle area using the yellow soft peak piping. Taking things slowly, pipe the circle shape. Always finish inwards and cut away any excess. Do not be afraid to start again and practice until it is just right. Each petal of the daisy is to be piped in exactly the same way. Where the petals double over, as they approach the inner circle, do not double pipe to the centre. The next piped petal should start at the top of the join line, avoiding any double piped lines. Repeat the process until all the petals are piped. As before, soften any peaks and make any adjustments with a wet paintbrush.

Check to ensure that the icing on the circle has set a little, then add the white run-out icing. Make sure the icing is pushed to the edges, then leave for 10-15mins, long enough for the icing to form a skin.

Once a skin has formed on the centre, the yellow petals can then be filled using the yellow run-out icing. Fill alternate petals. This gives the icing time to form a skin on the petal just filled, before piping the petals in between. Allow the icing to air dry or use a heat lamp if you have one to speed up the drying process.

Transferring the decorations to the cake

Using a sharp knife (or feeler gauge), release the decorations from the template. This is where adding the white vegetable fat at the start pays off, allowing the decoration to separate easily.

Place a little spot of soft peak royal icing at each point around the cake, where the tops of the drop line swag join. Carefully alternate adding a small then a large love heart. The big love hearts could either be pink or pink with a white run-out insert. The bigger the piece to be added, the bigger the spot of royal icing that's needed.

The daisy will be very delicate, due to its size. Work out exactly where you want the daisy to sit on the cake, then add 5 dots of royal icing. Support the weight of the daisy with a knife or carefully position the daisy on the cake.

The butterfly is the most tricky of the decorations to be added. Check the position for the butterfly and choose which one is to be added to the cake. The two wings pieces will separate. The aim is to have both wings at an equal angle, to illustrate the butterfly in flight. This requires a couple of supports where some kitchen roll or paper towels will do the job. Fold two pieces that will provide the same angle, then position the first on the cake. Add royal icing in the position where the butterfly's body will rest. Add each wing so that it is angled by the support and is stuck to the royal icing. To increase stability and to give the butterfly its body, pipe a spiral layer of royal icing over the first layer, ensuring that the join of the wings will be supported by the royal icing once it sets. Pipe the butterfly's head, which is just a big spot of soft peak royal icing and a couple of little antennae.

Once the icing has set, the support can be carefully removed. Colours and lustres can be added, then just a case of adding the ribbon to finish.