

CakeFlix

MASTER

Module 7 - Section 3 - Handbag

Objective: Be able to make a stylish handbag cake.

In completing each section the user will be able to:

- Check the cleanliness of the workspace and availability of required tools and ingredients
- Carve a handbag shape from cake
- Neatly ganache sides and top of the cake
- Cover a shaped cake with paneled sugarpaste/fondant
- Transfer the cake to a pre-iced cake drum
- Create and attach decorative polka dots
- Create your own template for the handbag flap
- Mould florist wires to create a decorative handle
- Add the final finishing details

Assessment of the Module

1. Carve the cake, to create a neat handbag shape
2. Achieve a smooth covered finish on the shaped cake
3. Transferring of the covered cake to the cake drum
4. Achieve symmetrical positioning of the polka dots
5. Use of the correct method of attaching a wired handle to the cake
6. The achievement of a customer standard finished cake

You will Need:

TOOLS

Knives

- Serrated knife
- Sharp cutting knife
- Palette knife

Modelling Tools

- PME set

Cakey Tools

- Large rolling pin
- Small rolling pin
- Cake smoothers
- 12mm + 16mm round cutter
- Paint brushes

Other

- Wire cutters
- Florist wire (white)
- Scissors

- Metal side scraper
- Metal ruler
- Set square (optional)
- Turntable
- Large jug
- A4 paper
- Black 15mm ribbon
- Non toxic glue stick

INGREDIENTS

Cake

- 8" round x 2.5" deep

Ganache

- 800g

Cake card/drum

- 10" pre-iced cake drum
- 12" cake card

Sugarpaste/fondant

- 1.4kg white
- 100g black

Progel colours

- Pink - Rainbow Dust

Other

- Icing sugar shaker
- Edible glue
- White floristry tape
- 2x 20g florist wires
- 2x micro posy picks

Method:

- Cut the 8" round cake, 2" in from the edge to form a handbag shape when put on end
- Create a card template to fit the base of the handbag shape
- Fill the sandwich layer with ganache, then stick to the card
- Carve the handbag shape
- Ganache the sides of the handbag
- Ganache the central panel of the handbag
- Mix the sugarpaste/fondant with progel, to get the desired shade
- Roll out the paste, then cut out a panel to cover the top of the cake
- Cover the top panel of the cake, leaving a neat sharp edge
- Repeat the process for the sides of the cake
- Transfer the cake to the pre-iced cake drum
- Add the trims around the edges where the sides meet the top panel
- Mark out the points where the polka dots are to be added
- Cut out the polka dot circles, then place onto the marked positions
- Create a bespoke template to create the flap shape to fit the cake
- Cut the template shape from the black paste, add stitch detail, then place on the cake
- Tape the 20g wires together then cover in paste, before inserting into the posy picks, then into the cake
- Add the ribbon to the cake drum to finish

Supporting Notes:

As with all cake decorating or food handling, you must ensure your area is clean and that you are complying with all the latest food hygiene regulations.

The handbag cake is a popular and easy design to bring together. Once the skills and techniques have been learned, they are easily adaptable for a range of more advanced cakes.

Start by setting out all the tools and ingredients that you'll need to complete the cake. It can be frustrating at best, but in some cases completely ruin the cake if the materials are not available at the right time.

Start by marking 2" into the centre of the cake, then cutting that section away leaving a handbag shape. Create a card template to go under the flat base of the cake. Split the cake down the centre then add the ganache sandwich layer, before placing on the card, then leave in the fridge to allow the ganache to set. The cake is placed on a card and a temporary board, to make it easy to move once the ganache and sugarpaste/fondant are added. Adding ganache and paste can be messy, which is why it is always best to do the messy work on a temporary board, then transfer the cake for the finishing details.

Most handbags get thinner at the top. Trim off a small section from both sides to get the handbag shape, carving from the top to the middle of the cake. This has to be neat and accurate, so take your time. However, if you do carve off too much, don't panic, just stick it back on with ganache. Carving and ganaching are so important to ensure the realistic final appearance of the handbag and providing a good base to work from.

Once you have the shape, it's time to add the ganache. This technique is worth watching on the video as the ganache layer needs to be neat and accurate. Ensure that the ganache is smoothed, refrigerated and smoothed again. Once you are happy, remove the crown with a hot palette knife and repeat the process for the other side.

To complete the ganache layer, add a generous covering of ganache to the centre of the handbag. Scrape off the excess with your metal scraper or metal ruler, then smooth, refrigerate, then smooth again.

Colour the white paste with some red progel and mix to get the desired shade of pink. Note that the shade of pink is not part of the assessment. Roll the paste and cut out a long strip of paste to cover the central panel of the handbag. Place the strip onto the cake, then mould, smooth and cut to shape. Repeat the process to cover the sides, ensuring that the side panels hide the edge of the top panel. This is where the neat ganache finish allows the panels to be added easily, allowing for a neat overall covering of the cake.

It is now time to transfer the cake to the pre-iced cake drum (You can cover your cake drum in paste, which gives a neater, more professional finish, but this is not part of the assignment). Add a little ganache to the drum or iced board, which will act as the glue to stick the cake. Gently release the cake from its temporary cake drum, by placing a palette knife between the card template and the cake drum, then gently prising them apart. Carefully lift the cake over to the cake drum and place down, then carefully place into position.

Roll out a sausage shape of paste to create the trims, then add them around the edge of each side, just where the side and top panels meet.

The polka dot decorations start to give the handbag some character. It is important to spend time marking out where the dots will go. Even Paul, who normally does most things by eye, gets scientific and uses a ruler and set square to get the measurements. Roll out the black paste, then cut out the dots and add to the marked points on the cake.

To create the handbag flap, first create a bespoke template on A4 paper to the shape to fit your cake. Paul gives a number of options on the video, so choose whichever you prefer, or feel free to design your own. Cut out the flap from the black paste, then add some stitch tool decoration, before placing on the cake.

Adding the handle gives the handbag the defined overall look. This is simply a case of wrapping two twisted 20g florist wires in florist tape. Roll out a sausage shape, measure the size you need for your handle, then insert the wires to through the paste, so the wires are showing either side. Shape the handles by initially bending against something round, similar to the desired final shape. Take the shaped handle back to the cake and visually check to see if it fits. If not, keep adjusting until you are happy. Add the handle to the cake by first inserting posy picks into the cake in the desired positions. This ensures that the cake remains food safe, preventing the wires from coming into direct contact with the cake.

Finish by adding further stitch tool detail and a ribbon to the side of the cake drum. It is often the final little details that make the difference between a good cake and a WOW factor cake. Little things like a covered board, ribbon and stitch detail make this a very desirable cake for a client.