



Barbie Dolly Cake



Monica Cavallaro – Moreish Cakes

Runner-Up – Great Australian Bake Off 2016

Wedding Cakes on Married at First Sight 2017 to 2021

Weekly Theme cake for Zumbo - Just Desserts 2019

Guest Chef on Adam Liaw's The Cook Up

Judge and Presenter at ACADA for 2017 and 2020

Cake Designer, Baker, Patisserie, Teacher, Demonstrator,
Recipe Creator, Presenter and Judge

World Of Cake Ambassador

CakeFlix TV Guest Demonstrator

This document is not to be replicated or copied and distributed without
permission by Monica Cavallaro - Moreish Cakes

www.MoreishCakes.com.au
<https://www.facebook.com/MoreishCakesAustralia>
<https://www.instagram.com/moreish72>
<https://au.pinterest.com/monicacavallaro>
MoreishCakes@optusnet.com.au
 Youtube - <http://bit.ly/2EfaOpI>



Monica Cavallaro

www.MoreishCakes.com.au

<https://www.facebook.com/MoreishCakesAustralia>

<https://www.instagram.com/moreish72>

<https://au.pinterest.com/monicacavallaro>

MoreishCakes@optusnet.com.au

Moreish Quickie Rose Materials List:

- 14" round or square cake board – either white or plain
- 2 x 7" round cakes (3" high)
- 1 x 5" round cake (3" high)
- 1 portion of 4:1 ration white chocolate ganache
- Colour Mill Rose Colouring – for Ganache
- Roberts Strawberry Oil for Ganache
- 1 portion of Sugar Syrup
- 1 x squeeze bottle or pastry brush and a small bowl
- 3 x table spoons of Freeze Dried Strawberry Crumble (Optional)
- 4 x table spoons of strawberry jam (optional)
- 1 x offset spatula
- A round piece of acetate
- A cake leveler or Agbay
- 1 x rolling pin
- 750 grams of pink fondant (you will use approx 500 grams to cover the cake)
- A barbie doll (or any doll to your liking of a similar height)
- 2 x 18" gauge food grade floral wires
- Wire Cutters
- 1 x 150 grams (or more) of Rice Paper
- A little pearl dust
- A wide paint brush
- A pair of scissors
- Some silicone mats if you have them, else use baking paper

Episode	Text Description for the website
1	Doll Prep – Monica runs through a couple of quick steps to prep your store bought doll
2	Board Prep – Let's talk about cake board options with recommendations from Monica
3	Ganache Prep – Follow Monica's easy steps to perfect ganache every time, plus tips on colouring and flavouring
4	Leveling The Cake – A quick demonstration on slicing and prepping your cakes for the next lesson
5	Torting The Cake – follow Monica as she tortes the cake with yummy ideas, syrups and how to make the 7" and 5" cakes work for your doll cake

6	Carving and Ganaching – Time to get busy and your hands dirty as you easily carve the torted cake into shape to suit your doll height. Then move onto some clever tips from Monica on ganaching
7	Covering the Board, Cake and Securing the Doll – Monica shows you a clever, no fuss way to decorate a cake board, then move onto covering your cake in fondant with tips how to ensure your fondant never slips again and finally, prepping your doll with a body suit and securing her into the place on your cake
8	Creating The Rice Paper Dress – This your in depth lesson on how to cut, colour, pearl, manipulate Rice paper. Then move onto securing the rice paper to the cake to create the dress
9	Complete the Dress and Bling It Up! And finally we come to the finishing touches of your doll cake. Follow Monica, as she creates a unique design to the front of the doll and cake. With fun ideas and handy tips on creating the wow factor and of course, a little extra sparkle with a touch of gold to finish of this gorgeous doll cake!

Marketing Fodder

Join Monica Cavallaro from Moreish Cakes, as she creates this gorgeous modern spin on the Doll Cake. A cake, any little girl or grown up girl would love to have!

ABOUT MONICA CAVALLARO – MOREISH CAKES:

Have you met Monica yet? If not, you are in for a treat! This Sydney based with a strong Italian back ground, multi nominated 6'3" baking queen is as cheeky as she is creative! Not only known for her vast baking and caking knowledge but also for her witty innuendo plus fun and engaging demeanour in workshops and demonstrations world wide!

Wedding cake maker to Married At First Sight – 2016 to 2021

Guest Chef on Adam Liaw's The Cook Up

Zumbo's Just Desserts Sweets Trolley for each weeks theme – 2019

Finalist - The Great Australian Bake Off – 2016

Multi nominated Wedding Cake Designer

Multi nominated sugar flowers, buttercream and showstopper cakes

World of Cake, Over The Top and Fondtastic Ambassador

Creator of The "More" Range

Featured on Cake Flix

Cakes and Bakes featured on the Foxtel, Lifestyle, Channel 9, 9Now, 9Fix and 9Honey.

Cakes, interviews and tutorials in print in Cake Masters, Cake!, Cakes & More, Woman's Weekly, New Idea and Woman's Day.

Judge, Presenter, Teacher, Baker and Cake Decorator

www.moreishcakes.com.au

<https://www.facebook.com/MoreishCakesAustralia>

IG - <https://www.instagram.com/moreish72/>

YouTube - <http://bit.ly/2EfaOpl>

Pinterest <https://www.pinterest.com.au/monicacavallaro/>