

Under the Sea - Tools and Ingredients

MATERIALS:

8X4IN high cake, halved and crumbcoated
Seamless piping bags
Thick piping bags
Angled palette knife
Cake scraper
Bendy scraper
toothpicks
Scissors
Round, flat paint brush

BUTTERCREAM COLOURS:

- 1 full bag of Ocean Blue buttercream – 500 grams
- 1 bag of light Aqua Blue buttercream – 200 gms
- Yellow buttercream in seamless piping – 80gms
- Gooseberry Green buttercream in seamless piping – 80gms
- Dark Green buttercream in seamless piping – 80gms
- Orange with a hint of Red buttercream in seamless piping – 80gms
- Dark Brown buttercream in seamless piping – 80gms
- Dark Aqua Blue buttercream in seamless piping – 100gms
- Light Caramel buttercream in seamless piping – 80gms
- Bright Green (Lemon Green) buttercream in Wilton 102 – 80gms
- Violet buttercream in Wilton 16 (or 14) – 80gms
- Blue and White buttercream in Wilton 103 – 80gms each

Total amount of buttercream for covering – 2 batches

Tips

Crumb coat, cover and decorate your 2 halves of cake on 2 separate cake boards.

Always make sure that the tip of your seamless piping bag is touching the surface of your cake.

You may use a small Wilton leaf tip if you prefer rather than recreating a V-shaped seamless piping bag.

Squeeze + Wiggle = Squiggle

On doing the Red Orange and Green corals, make sure that you don't pipe them in even, straight lines.

On doing the Yellow corals, make sure that you build up as you squeeze before you pull away.

For the bright Green corals (using the Wilton 102), the narrow end of the piping tip has to be at the bottom and wide end on top. You may pipe them directly on the cake or freeze them.

On doing the waves, the narrow end of your piping tip is on top, piping at a 20-30deg angle. Use the squiggle method.

Using your dry, rounded flat brush, brush the Blue part of your buttercream only, direction is going down.