Marbled Masterpiece

TOOLS:

- Impression mat
- Seamless piping bags
- Thick piping bags
- Small pointy palette knife
- Bendy cake scraper
- Scissors
- Parchment paper sheets approximately 6x5in
- Extra cake board for freezing

INGREDIENTS:

- 6in x 8in high cake, fully covered and smoothed out

Buttercream Colours:

- Red Orange – 80gms
- Orange with a hint of `brown – 80gms
- Light Pink – 80 gms
- Dark Grey – 80 gms
- Black – 80gms
- Brown – 80gms
- White or plain buttercream – 200gms
- 2 full bags of White or plain buttercream to cover your cake – 600gms
- Total amount of buttercream for covering – 1 1/2 – 2 batches

Tips:

You have to make sure that your cake has to be covered generously so that you will achieve a beautiful texture when you use your impression mat.

You have to make sure that your cake has to dry up for at least 4 hours before you start using your impression mat.

Once your impression mat is on your cake already, work with your fingers and slowly press the impression mat against the cake. You would want to do this part by part rather that pressing it all in one go.

Squeeze only a small amount of buttercream on your cake board.

Using your pointy palette knife, scoop a small amount of buttercream only and spread it. Try to go as random as you can. Apply different colours to achieve a nice marble streak on your parchment paper.

Apply another layer of buttercream to reinforce your marble sheets. If you skip this part, your marble sheets wouldn’t hold its shape. Make it as even as possible. Try to go about 2mm-3mm thickness only.

Do not keep your marble sheets inside the freezer for far too long.

Make sure you add a thin layer of buttercream to attach your marble sheets.

Make sure that you press it really well against the cake.

You may use your cake cloth or Viva towel to double secure the adherence of the sheets