

**SPOTLIGHT**

# STRIPED CHRISTMAS GIFT CAKE

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PROJECT SHEET



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# STRIPED CHRISTMAS GIFT CAKE

## i INTERMEDIATE

### WHAT YOU'LL NEED

- Decorator Preferred White Fondant, 24 oz. Fondant Icing
- Kelly Green Gel Food Coloring Icing Color
- Black Icing Color, 1 oz.
- Royal Blue Icing Color, 1 oz.
  - Blue Food Coloring
- Decorator Preferred Red Fondant Pack 4.4 oz.
- Buttercream Frosting
- Favorite Cake Mix or Recipe (6 cups batter needed) Cornstarch
- Non-Stick Cooling Grid
  - 14.5 x 20-Inch - Cooling Rack
- 9 Inch Fondant Roller
- Cake Decorating Tools, 5-Piece Brush Set
- Fondant Cutter Set, 3-Piece Fondant Tools
- Large Fondant Roller with Guide Rings, 20-Inch
- Measuring Mat
- Wilton Angled Spatula, 23cm
- 13 x 19 Sheet Cake Board
- Non-Stick Square Cake Pan, 6-Inch
- Fondant Smoother
- Thinned Fondant Adhesive
- Ruler
- Paper Napkins

### INSTRUCTIONS

#### BOW LOOPS (ONE DAY IN ADVANCE)

**Step 1** – Using 9 in. fondant roller with pink guide rings, roll out ½ oz. red fondant. Repeat with ½ oz. white fondant.

**Step 2** – Using printable bow pattern, cut out one red and one white bow loop.

**Step 3** – Cut red bow loop into 3/8 in. wide strips. Place red strips on white bow loop, spacing 3/8 in. apart.

**Step 4** – Using 9 in. fondant roller with pink guide rings, re-roll bow loop. Using pattern, cut bow loop again from striped fondant.

**Step 5** – Prepare fondant adhesive following recipe instructions.

**Step 6** – Fold one striped piece in half, striped side out, pinching ends together. Secure ends with fondant adhesive. Store upright, using napkins to stuff into loops to keep open.

**Step 7** – Repeat entire process for a total of two striped pieces.

**Step 8** – Let dry overnight, or 8 to 10 hours. Reserve remaining white and red fondant.

#### BAKE CAKE

Prepare cake batter following recipe instructions. Bake and cool two cake layers.

#### MAKE ICING

Prepare buttercream icing following recipe instructions.

Level, fill and stack layers for 4 in. high cake. Ice cake smooth.

#### COVER CAKE WITH FONDANT

Tint 24 oz. white fondant green using color combination provided. Combine Kelly Green, Royal Blue and touch of Black icing colors to get green color shown. Using 20 in. fondant roller with orange guide rings, roll out fondant. Cover cake, trimming as needed.

#### LONG FONDANT STRIPS

**Step 1** – Roll out reserved white fondant using 9 in. fondant roller with pink guide rings. Cut strip, measuring 8 in. long x 1½ in. wide. Repeat with red fondant.

**Step 2** – Cut red fondant into 3/8 in. strips. Attach red strips to white fondant, spacing 3/8 in. apart.

**Step 3** – Using 9 in. fondant roller with pink guide rings, re-roll fondant. Re-cut strip to 8 in. long x 1½ in. wide.

**Step 4** – Using damp brush, attach strip up side and across cake, trimming excess as needed.

**Step 5** – Repeat entire step three more times. Attach to cake, trimming as needed. Strips should not overlap.

### **ASSEMBLE BOW AND TAILS**

**Step 1** – For knot, roll out reserved white fondant using 9 in. fondant roller with pink guide rings. Cut into strip, 1 in. wide x 3 in. long. Repeat with reserved red fondant.

**Step 2** – Cut red fondant into 3/8 in. strips. Attach red stripes to white fondant, spacing 3/8 in. apart.

**Step 3** – Using 9 in. fondant roller with pink guide rings, re-roll fondant. Re-cut strip to 1 in. wide and 3 in. long.

**Step 4** – Brush ends of strip with fondant adhesive. Wrap center strip around pinched ends, scrunching slightly to fit. Set aside.

**Step 5** – For tails, repeat entire step, making strips 1½ in. wide x 3 in. long. Slightly pinch one end, then cut other end at angle.

### **DECORATE CAKE**

Position bow on top of cake. Brush backs of tails with fondant adhesive; position under knot of bow.