

SPOTLIGHT

VALENTINE'S DAY CAKE

N° 12.19.25
PROJECT SHEET



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VALENTINE'S DAY CAKE

i INTERMEDIATE

WHAT YOU'LL NEED

- 'Satin Ice Fondant' - White
- 'Roberts' Rose Gold Crafting Dust
- 'Roberts' Rose Spirit
- 'Roberts' Meringue Mix
- 'Roberts' Melting Buttons - White
- 'Roberts' Chocolate Transfer Sheet
- 'Roberts' Gingerbread Mix
- 'Roberts' Silky Icing
- 'Roberts' Flavoured Food Colouring - Caramel
- Fresh Raspberries
- *Flowers - Fresh or Imitation
- Baby Pink Satin Ice
- Love heart Cookie Cutter Set
- 'Roberts' Flexi Mat
- Cake Decorators Brush - Small
- Piping Bags and Nozzles - Open Round, 6pt open Star and 14 point open Star
- 'Roberts' Chocolate Template - Heart
- 'Roberts' Icing Smoother
- Baking Paper Heart Template - 23 x 19cm
- 'Roberts' Thickness Guides - Black and Clear
- Baking Paper and Rolling Pin
- 'Roberts' 18" Piping Bag

INSTRUCTIONS

Step 1 - Mini Rose Gold Hearts

These can be made a few days before and left to harden.

Roll and cut mini hearts of Satin Ice. Place onto baking paper to dry and harden.

Mix a small amount of Rose Gold Crafting Dust with drops of Rose Spirit to create

a quick drying edible paint. Use a soft decorators brush to paint each mini heart. Leave to dry.

Step 2 - Meringues

Mini Meringues - Refer to packaging for detailed instructions

These can be made 2-3 days before and stored in an air tight container.

Step 3 - White Chocolate Love Hearts

Refer to the back of the Chocolate Template card for detailed instructions.

Step 4 - Gingerbread Heart

Pre Heat oven to 150°C fan forced.

Place 500g Gingerbread Dry Mix in a medium size bowl and make a well in the centre. Melt 150g butter in a microwave safe jug. Add 4 tbs golden syrup and 4 tsp water and stir until combined. Add the wet mix to the dry mix and stir with a spoon until the dough comes together.

Divide the dough into two pieces. Place a sheet of baking paper on top of the Roberts Flexi Mat. Place one piece of dough on top and cover with a second piece of baking paper. Using the Black Roberts Thickness Guides and a rolling pin to roll out the dough.

Slide the dough onto a flat baking tray and refrigerate for 10 minutes.

Remove the top sheet of baking paper and lay the heart template on top. Cut around the outline, then remove excess dough. Repeat this step until you have three heart biscuits. Cut remaining dough into small heart cookies. (See Step 7 for further instructions)

Bake for 17 - 20 minutes or until golden. Cool completely before decorating.

Step 5 - Silky Icing

Refer to the packaging for detailed instructions.

Flavour the icing with drops of Caramel.

Prepare the 18" piping bag with the Open Round Nozzle. Fill the piping bag two thirds full with icing.

Step 6 - Decorate

Secure the first biscuit layer to a serving plate with 2 - 3 dots of icing.

Pipe small dots of icing all over the heart. Place the next biscuit layer on top. Repeat with dots of icing. Place into the fridge to firm the icing.

Place the third biscuit layer on top, cover with icing dots and decorate.

Refrigerate until just before serving.

*When decorating cakes with fresh flowers, always check with your local florist for suitability.

Step 7 - Heart Cookies

Roll the Baby Pink Fondant 3mm thickness using the clear guides and Flexi Mat.

Cut love heart shapes slightly smaller than the baked cookie. Secure each fondant heart to a cookie using a small amount of royal icing.

Use a letter press set to imprint words into the fondant.