

Black & Gold Christmas Cakes



MATERIALS

- Satin Ice Gum Paste
- Edible Gold Dust
- Cake Decorators Alcohol
- 1kg Roberts Chocolate Mud Cake Mix
- Swiss Meringue Buttercream
- Roberts Caramel Flavour Colour
- 750g Black Satin Ice
- 200g White Satin Ice
- Small Snow Flake Plunger Cutter
- Roberts Gold Foil Cupcake Papers
- White Satin Ribbon
- 6cm Round Cookie Cutter



STEP 1

Use the Snow Flake plunger cutter to cut Gum Paste snow flakes. Place onto paper towel to dry and harden. Mix drops of Decorators Alcohol with the Gold Dust to make a paint. Paint each snowflake. Leave to dry.

NOTE: These can be made 1 - 2 weeks before.

STEP 2

See on the back of the packet for recipe and instructions to make a 6" x 3" Round Cake and 12 Cupcakes.

STEP 3 - CAKE

Flavour buttercream Icing with drops of Caramel. Ice the 6" cake with a thin layer of buttercream. Roll 550g Black Satin Ice. Use this to cover the entire cake.

Wrap the white satin ribbon around the base of the cake. Top with gold snow flakes.

STEP 4 - CUPCAKES

Ice the top of each cupcake with buttercream icing.

Roll the remaining Black Satin Ice. Cut into strips. Repeat this step using the White Satin Ice. Lay alternate colours side by side. Gently roll over the top with a rolling pin. This will secure the colours together. Cut discs using the 6cm cookie cutter.

Lay a disc on top of each cupcake. Attach gold snowflakes.



HERE'S AN IDEA!

Use a half sphere baking mould to create edible Christmas Balls! We've used the Roberts Vanilla Mud Cake Mix, however the Chocolate Mix will taste equally as good. Fill with Roberts Caramel Fondant Creme, cover with Black Satin Ice and decorate however you like!

Merry Christmas & happy baking!

