



## MATERIALS

- 200g Blue Satin Ice Fondant
- 250g White Satin Ice Gum Paste
- 1.25kg Red Satin Ice Fondant
- 3 - 4 x 6" round Christmas Cake
- Apricot Jam, sieved
- 1kg Marzipan or White Satin Ice Fondant
- 300g White Satin Ice Fondant
- Leaf Cutter Set
- Cake Decorating Wires
- Textured Mat
- Quilting Tool
- Snow Flake Plunger Cutter Set
- Dowels
- Cake board / disc
- Wax Template
- Cake Decorating Tape
- 1 Thick Straw
- 1 Tea Light
- Red Ribbon

### TIP

To achieve a light blue coloured fondant, combine Blue Satin Ice and White Satin Ice.



### STEP 1

Mix 50g Blue Satin Ice Fondant with 100g Gum Paste.

Use the small leaf cutter to cut leaves.

Curve the base of each leaf into the center. Attach each leaf to a wire.

Set aside to harden.

Place a textured mat on top of the remaining fondant. Using a rolling pin firmly rub back and forth. Peel away the mat. Cut large size leaves.

Attach each leaf to a wire and set aside to harden.

### STEP 2

Mix 20g Gum Paste and 20g Red Satin Ice. Cut small leaves.

Curve the base of each leaf into the center. Attach to a wire. Set aside to harden.

### STEP 3

Roll Gum Paste, cut leaves using the large leaf cutter.

Roll the quilting tool around the edge of each leaf to create a stitched impression.

Attach each leaf to a wire and set aside to harden.

Cut snowflakes in different sizes. Set aside to harden.

### STEP 4

Stack Christmas cakes on top of each other.

You may want to use dowels to secure.

Paint a thin layer of Apricot Jam over the cakes.

Cover with Marzipan or White Satin Ice.

Cover the cake with the remaining Red Satin Ice Fondant.

### STEP 5

Place a cake board/ disc on top of the cake.

To create the white melting wax top for the cake roll White Satin Ice Fondant.

Use the supplied template as a guide.

Lay over the top of the cake. Paint underneath the overhang with a small amount of water and secure to the sides of the cake.

Press the Tea Light into the center of the fondant.

### STEP 6

Mix 100g Blue and 200g White Satin Ice together.

Cut a strip long enough to wrap around the cake.

Use the quilting tool to create a stitched look along each edge.

Attach to the cake using a small amount of water.

### STEP 7

Arrange the leaves into a bouquet. Wrap with tape to secure.

Cut the straw slightly longer than the length of the Bouquet handle. Insert into cake on an angle. Insert the bouquet into the straw. Use royal icing to stick a medium size Snowflake in the center. Wrap the Red ribbon around the base of the cake.

### BOUQUET TIP:

- The leaf bouquet is best made in advance. This will give the leaves time to harden.
- Use the extra Snowflakes to decorate your cake board or platter.

Happy baking & Merry Christmas everyone!

# Christmas Candle Template

