

How DO They Do that?

This month's guest tutorial is by the talented Tami Utley. I'm sure most of you thought the spreadable lace mats were only usable with the spreadable lace products. Tami is going to show you a whole NEW use for these using CHOCOLATE!!! How good is that?! Let's get started.

Chocolate Lace Wrapped Cakes

By Tami Utley

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(Tami used [Lattice Fancy Triumphal Lace Mat](#))

The chocolate used is the coating chocolate disks from [Merckens](#). However, they can be found in many colors and brands which can be used; Guittard, Melt n Mold, Appeals or Candy Melts. Real chocolate can be used also, in addition to chocolate bark. For a 6"x 4" round cake only about 6 oz of chocolate is needed. Place chocolate in a microwave safe bowl in the microwave and use 30 second bursts to melt the chocolate, stirring well in between. Usually 1 ½ minutes to two minutes total will melt the chocolate. Take care not to burn or overheat the chocolate, it cannot be saved if this happens. Another option is to use a double boiler to melt the chocolate.

The cake should be sitting on a board the same size as the cake diameter. Frost the cake, taking care to use a white frosting if using a white or a light colored chocolate. The white chocolate is a little

transparent and will show the shadow of the frosting color underneath. Frosting can be fondant, buttercream or stabilized whipped cream.



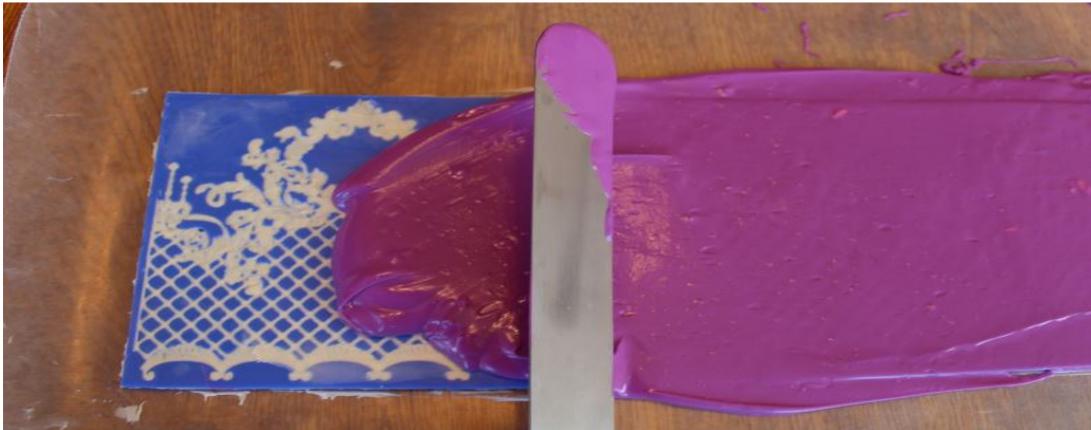
Place the lace mold on top of a large sheet of wax paper to keep cleanup easy. Pour the chocolate for the color of the lace first onto the mold.



Using an angled spatula, spread the chocolate into the lace portion of the mold.



Make sure to clean any excess chocolate so only the lace is filled in. Let this set up for a few minutes, but do not let it harden.



Pour the background color chocolate over the lace mold. Smooth the chocolate with an angled spatula to approximately  $1/16''$  thickness, up to  $1/8''$  thick. If too thick, the chocolate will be inflexible and not wrap easily, too thin and it will be too see through and break easily. Take care not to work back and forth with the spatula too much, it will melt the white lace chocolate underneath and cause it to smear.



Lift and clean the edges by running a finger along the edges. Then place the mold back onto a clean portion of the wax paper and let the chocolate sit until it starts to turn from shiny to dull. Have the cake nearby and ready as the chocolate could take anywhere from one or two minutes to five or ten minutes depending on the temperature of your home and the weather. Be careful not to let the chocolate set up completely, it will be inflexible and crack when trying to wrap around the cake.



Taking each corner of the mold with fingers (don't worry about getting your fingers in the chocolate), lift and place the middle bottom of the chocolate side against the base of the cake/board. Then continue moving your hands toward the cake until the top of the mold is standing straight up and touches the cake at the top. Move your arms around the cake keeping the mold touching the base of the cake and attach first one end and then the other, to the cake to join. Don't worry if the ends don't meet, a second piece will be added to complete the circumference of the cake. At this point a little chocolate can be added to the places where your fingers smeared it. It is OK to rub the side of the mold gently to make sure it is adhered to the cake.



Put the cake into the refrigerator (5-10 minutes) or freezer (2 minutes) to set up. Be careful, if left in too long, the wrap can crack. The mold will usually look a little frosted when it is ready to release. Once set, bring it out and gently pull the mold off starting at the top of one corner and working toward the bottom. Gently continue around to the other end using fingers on the back of the mold to help release the chocolate. Don't worry about any minor broken pieces, they can easily be 'glued' back on with a little leftover chocolate.



Measure the remaining section left to complete the cake. Put a piece of tape along the mold so chocolate won't seep where it isn't needed. Pour the white chocolate into the mold and repeat smoothing it into the lace as before.



Once set up a little, pour on the background colored chocolate and smooth as before. Remove the tape.



Place the edge of the mold with the chocolate against one of the finished edges of the lace on the cake. Make very sure the bottom edge of the mold is touching the base of the cake so the top edges are even (and the lace is facing the correct direction). Continue wrapping the mold around the cake, making sure the chocolate touches the frosting. It doesn't matter that the remainder of the mold with no chocolate wraps around the cake. The weight of the mold will help keep the chocolate lace in place against the sides of the cake. Place into the refrigerator/freezer.



Once the cake comes out of the freezer, remove the wrap as before. Now use a paint brush and leftover background chocolate to touch up any areas that broke or are thin.



Once the chocolate is room temperature, use a sharp knife to remove any blemishes from the chocolate wrap that the mold has left (in this case it is the logo).



A paint brush with luster dust or an air spray can be used to color the chocolate lace/ background only or the entire wrap.

The chocolate will shatter if cold when cut, so it is best to cut the wrap for serving when it is room temperature with a sharp knife.