

How Do They Do That??

I'm very pleased to bring you this month's tutorial by my good friend Rebecca Stewart. It fits right in with the season. Let's get started!

Box of Christmas Ornaments

Materials needed:

Mini half ball cakes (Wilton mini pan) and a sheet cake

Gumpaste (pale brown used to duplicate the color of a box)

Fondant in desired colors

Fondant/Gumpaste cutters or molds, Cutters used for ornaments shown:

Patchwork cutter trellis

Tiny star

PME Snowflake plunger set

PME Pearl Spray, or airbrush with pearl

Tip #2B

Bake a sheet cake in the size needed to hold the number of ornaments you are making. You may need to cut it to size. Allow 3 ¾ - 4" square per ornament.

Bake, cool and level the half ball mini cakes.



Place each mini ball cake on a cake circle cut to fit.

Ice cakes smooth. I use a #2B tip, flat side up to apply icing evenly. Let crust, then smooth with Viva paper towel.

Cover each cake with desired color of fondant.

I hand modeled the ornament topper in light gray fondant, but Decorate the Cake has an ornament topper mold available: <http://decoratethecake.com/store/WsDefault.asp?One=1633>. Attach with a dot of water or gum glue.

Decorate as desired. Use your imagination; snowflakes, stars, zigzags, snowmen, marbled fondant, tiny pearls, etc.

Lightly spray with pearl.





Top row:

#1 Diamonds were the inside parts from the trellis design. Bottom circle cut with two sizes of nested circle cutters.

#2 all straight strips were cut with a ruler and pizza cutter.

#3 Patchwork Cutter trellis

#4 PME medium snowflake plunger

Middle row:

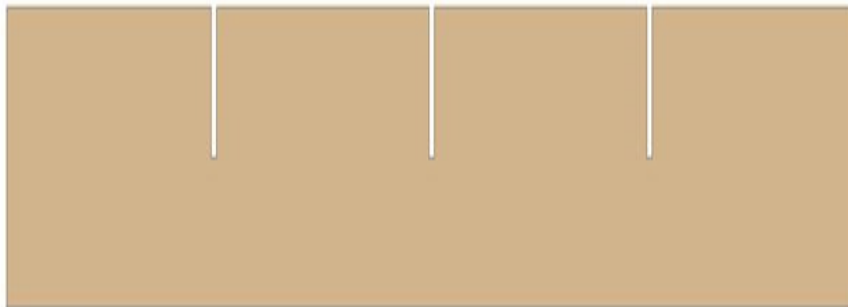
#1 – tiny stars from a nested set

#4 – PME smallest snowflake plunger

Make gumpaste panels for “box”. The outside panels are 3” high. If you want inside dividers they are 1 3/4” high. You could leave out the inside dividers and nestled the ornaments in white chocolate curls or fondant strips as packing straw.

This is the pattern for the dividers. Tiny bit shorter than the sides, slits go to the half way point and should be as wide as the thickness of the panel.

Ice base cake smooth. Lightly mark off a square for each ornament, place ornaments on base cake, pointing the toppers into a corner.



Attach dried outside panels flush to the cake. Trim panels if needed for a good fit.

Place inside dividers into cake, pushing gently into the icing. Place all running vertically first, slots up.

Then add the ones running horizontally, interlocking the slots. Once the panels are interlocked, they should hold each other up.

Fill in around ornaments with shaved chocolate curls if desired.

What a FUN Christmas cake!!! Thanks SO much Rebecca! I just love this. Here's some of the products that you can use to make your own cake ornaments:

[Snowflake Plunger Cutters PME](#)

[Star plungers PME](#)

[Bakel's One Pound Gumpaste](#)

[PME Pearl Spray](#) (cannot ship by air, no international orders, sorry)