

HOW DID THEY DO THAT??

This month we have another WONDERFUL tutorial by the talented Tami Utley! It's so appropriate with Valentine's Day just around the corner. Maybe you will make this for your sweetie?

Chocolate Wrapped Cakes
By Tami Utley
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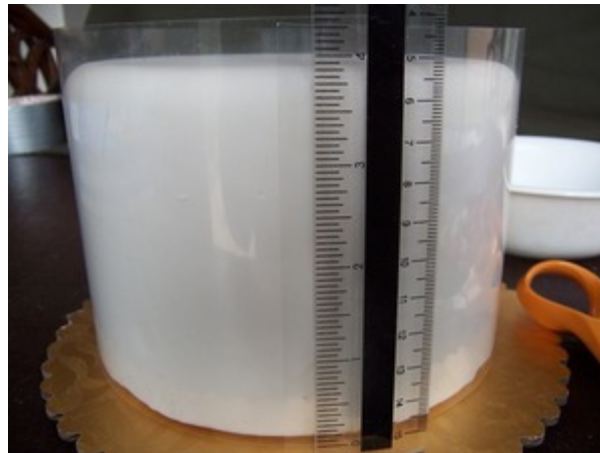


1. The chocolate used is the coating chocolate disks from [Merckens](#). However, they can be found in many colors and brands which can be used; Guittard, Melt n Mold, Appeals or Candy Melts. Real chocolate can be used also, in addition to chocolate bark. Place chocolate in a microwave safe bowl in the microwave and use 30 second bursts, stirring well in between. Usually 1 ½ minutes to two minutes total will melt the chocolate. Take care not to burn or over heat the chocolate, it cannot be saved if this happens.

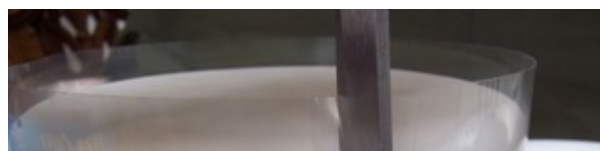
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Although this can be done on any size cake, here is a 6" cake that is 4" high. The cake should be sitting on a board the same size as the cake diameter. Frost the cake, taking care to use a white frosting if using a white or a light colored chocolate. 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.



2. Cut acetate the diameter of the frosted cake (it should overlap $\frac{1}{4}$ ") and the height of the cake plus $\frac{1}{2}$ ". It can be cut taller or shorter if desired, this is just my preferred size. Acetate can be found from many online retailers and local cake shops, usually in large 11" x14" sheets. If the cake diameter is larger than the acetate, just cut strips and tape together to create a long enough strip to go around the cake.





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4. To achieve a marbled effect, the chocolate must be marbled first in a bowl. After melting the white chocolate and the red chocolate separately, pour some of the red into the white and run through the chocolate with a spatula or knife, taking care not to over mix!



5. Place the acetate sheet down on top of a large sheet of wax paper to keep cleanup easy. If the acetate sheet is pieced together with tape, put the tape side down. If using freezer paper, place the shiny side up. Pour the melted chocolate out onto the acetate/paper.



6. 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 for a marbled piece not to over work spreading the chocolate, as the colors will blend together too much.



7. Lift the acetate off the wax paper so the edges are clean. They can be cleaned further by running a finger along the edges.



8. Then place the acetate 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.



9. Taking each corner of the acetate with fingers (don't worry about getting your fingers in the chocolate), lift the acetate and place the middle bottom of the chocolate side against the bottom board of the cake. Then continue moving your hands forward until the top of the acetate is standing straight up and touches the cake at the top.



10. Move your arms around the cake to meet each other keeping the acetate touching the base of the cake and attach first one end and then the other, to the cake to join. The ends should

overlap just slightly, but don't worry as this little overlap will break off cleanly. At this point a little chocolate can be added to the acetate where your fingers smeared it.



11. **DO NOT** smooth or rub the cake sides with your hands, it will cause the chocolate to smear and sides to ripple. I know it's so tempting, but resist!



12. 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 acetate will usually look a little frosted when it is ready to release.





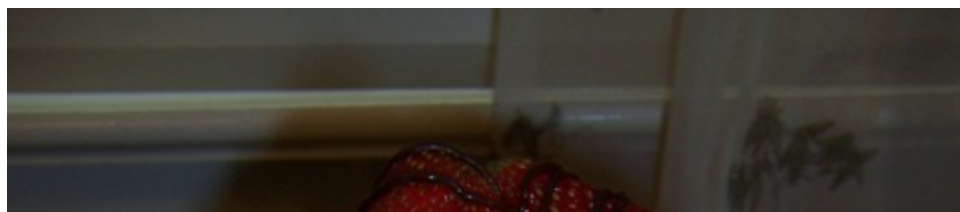
13. Once set, bring it out and gently pull the acetate off starting at one corner and continuing around. OK... yeah I see I didn't fix the join in the back where I smeared it with my finger, but you should ;o)



14. Once the cake is at room temperature, a sharp knife can remove any imperfections or cut the top

knife can remove any imperfections or cut the top down to make it shorter.

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





15. These cakes can be done with a chocolate transfer sheet. It's best to put a sheet of acetate down and the transfer sheet on top. Take care that the rough side of the transfer is facing up. That is the side with the cocoa butter that the chocolate will melt. The transfer sheets are not as firm as the acetate and this will help so the chocolate wrap will not have a wave in it. A solid wrap is not required. A bag with just a small hole in it can be used and you can pipe swirls, circles or lines over the acetate. Making sure they are touching so there is enough structure for the chocolate. This is most effective

with a colored frosting on the cake that will show through the filigree of chocolate.



16. Wraps do not have to be level with the cake; the acetate can be cut at an angle, or any depth desired to create a slanted/topsy/turvy effect.

GORGEOUS Tami!!!! Thank you SO much for sharing this with all of us! You, too, might consider

submitting a tutorial for our newsletter. I will need to see a finished project ahead of doing the wording. Just take step by step pics of your next project. We will give you a \$25.00 gift certificate to our store for helping us out. Just e-mail me your design to, Jennifer@SugarDelites.com