

## HOW DO THEY DO THAT???

This month's tutorial is from my dear sugar friend, Mark Desgroseilliers of Canada. I told him between the tutorial and tip, it's the Mark newsletter :-)) He laughed :-)) He's going to show us how to make a nice damask design cake.

### Damask Tutorial:

1. You will need the following for this project:

- gumpaste
- gumglue
- brush
- rolling pin / kitchenaid roller
- cornstarch puff
- and of course Jen's fantastic cutters! (I used sets [3](#) and [5](#) with a size 7 tip for the dots)



2. Roll paste relatively thin (I went to #5 on my KitchenAid); Cut desired shapes.



3. Move cut pieces to a lightly dusted surface (If you need more time, keep the pieces covered with plastic wrap)







4. Build your pattern on your counter top before gluing to your covered cake. I found it best to work on one section at a time. Let sit 2-3 minutes before gluing to your cake (just don't let it get too dry)



5. Lightly brush your pieces with gum glue and afix to your cake. The great thing about Jen's

cutters is that they are capable of making mirror images, so you don't have to flip all of your pieces over to glue them (hey - I'm a man (=lazy) - any shortcut helps lol)

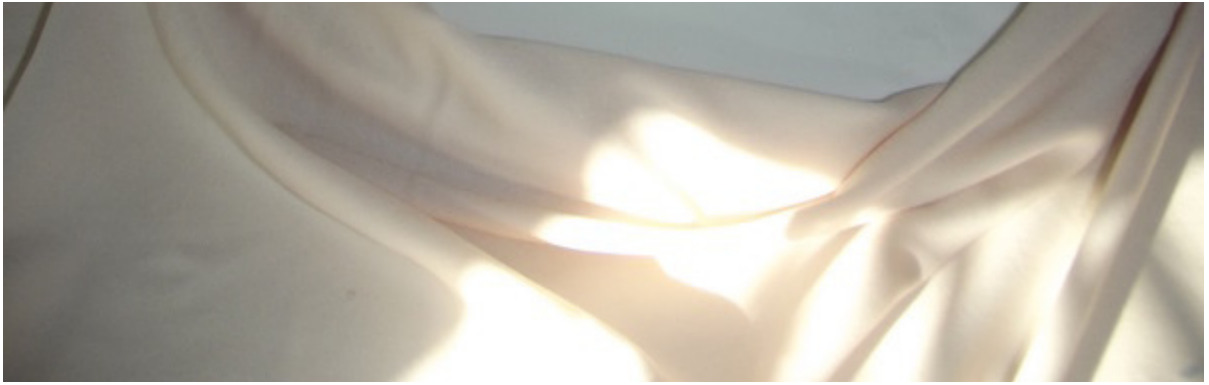


6. Finish your cake with some sugar flowers. Here, I made a double asiatic lily using Jen's [Stargazer cutters](#) and [veiners](#).

Here is the final cake! It was really fun to create and gives an elegant look very easily. A lot of times, people immediately think Damask must be black on white, but why not break the mold and try it in some other color variations. I used a mint green color here, but think how beautiful a blue on light blue motif would be?







Here's a great tip - if you are anything like me, storage of your cake toys is a big issue! For my specialized cutter sets, I use clear soup/salad containers that you can get in the grocery deli usually. I label it on the side and store my cutters in there. They are stackable and therefore don't take up as much space. And best of all, you are recycling! Happy Caking!



Thanks Mark! Great tutorial!

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