

Cake decorating

Ingredients

Students can choose how to decorate their marble cake from the following options:

Traditional sponge

Jam filling (seedless is best)

Icing sugar to dust

Ganache

Small 150ml Pot Double cream

100g Bar Dark Chocolate (Value Chocolate is fine)

50g dark chocolate for grating (optional)

Buttercream

300g icing sugar

100g butter/margarine (must not be stored in fridge)

Food colouring or cocoa powder(optional)

Equipment

All equipment is provided by school but ...

**** Remember to bring a container to take your cake home ****

Method:

Traditional

Use the pallet knife to spread the jam over one cake. Place the second cake on top. Use the sieve to dust icing sugar over it.

★ Aim Higher: Use a template to make a pattern when dusting the cake.

Ganache

Heat the cream in the saucepan. Break 100g of chocolate into chunks.

When the cream is boiling remove from heat and stir in the chocolate until you have a smooth sauce. Spread the ganache in the middle and on top of the 2 cakes. ★ Aim Higher: Grate the extra 50g of chocolate and sprinkle over the cake.

Buttercream

Mix together the butter or margarine with the icing sugar until smooth.

★ Aim Higher: Mix in colour or cocoa powder to the icing.

Place a nozzle inside a piping bag and place the empty piping bag in the measuring jug to support it. Fill the piping bag with the butter cream. Push the icing so it is just coming out of the nozzle and then twist and fold the bag to seal it. Use one hand to guide the bag and the other hand to squeeze the icing out. When you want to stop icing, stop squeezing and gently twist the bag to break the icing. Add icing to the middle and top of the cake.