

Circus Cake



EDIBLES NEEDED:

Two 10-inch cake layers
Your choice of filling
6 cups white buttercream
3 pounds golden-yellow fondant
12 ounces gray fondant
4 ounces dusty rose fondant
1 cup white royal icing
1 cup golden-yellow royal icing
1 cup dusty rose royal icing
Cornstarch or powdered sugar

ADDITIONAL TOOLS RECOMMENDED:

Cake plate
Fondant rolling pin
Fondant smoother
Large serrated knife
Icing spatula
Paring knife or fondant/pizza cutter
Pastry brush or water pen



EDIBLES NEEDED:

Two 10-inch cake layers
Two 6-inch cake layers
Your choice of filling
6 cups white buttercream
6 pounds white fondant
1 pound yellow fondant
1 pound red fondant
8 ounces blue fondant
2 cups blue buttercream
Cornstarch or powdered sugar

ADDITIONAL TOOLS RECOMMENDED:

Cake plate
Fondant rolling pin
Fondant smoother
Large serrated knife
Icing spatula
Paring knife or fondant/pizza cutter
Pastry brush or water pen
Five drinking straws or dowels cut to the height of the bottom cake tier

FOR BEST RESULTS, READ THROUGH ALL STEPS BEFORE YOU BEGIN.

Prepare Cake Tiers:

For the bottom tier, place one 10-inch cake layer on a cake plate with the top or crown of the cake facing up. Carefully use a serrated knife to remove the top and make a level layer. Spread your filling evenly on top of the layer. Trim the second layer in the same way before carefully placing it on top of the filling, gently pressing down to ensure the filling stays nice and level.

Prepare the top tier on a work surface. Start with one 6-inch cake layer. Use a serrated knife to level the top as before. Spread an even layer of filling on top. Trim the second layer in the same way before carefully placing it on top of the filling, gently pressing down to ensure the filling stays nice and level.

Dirty Ice:

Use an icing spatula to spread a very thin layer of white buttercream over both double-layer tiers, covering top and sides. This is known as a crumb coat or “dirty icing” and will help the fondant stick to the tier. It is OK if the cake underneath peeks through or if a few crumbs get stuck in this thin layer of frosting. After dirty icing the tiers, refrigerate them at least 30 minutes or until the crumb coats are stiff to the touch.

Decorating Your Cake:

- 1 Cover Bottom Tier:** Dust your work surface with cornstarch or powdered sugar. Divide the white fondant into thirds. Knead two thirds together for about 1 minute to soften the fondant and make it pliable. Roll it out to $\frac{1}{8}$ inch thick. The trick with rolling fondant is to frequently lift it up off the work surface as you roll to keep it from sticking. Roll it out to a near-circle, about 20 to 22 inches across. Lift and lightly drape the entire bottom tier with this fondant circle. Then, using your hands or a fondant smoother, smooth it onto the cake: start from the top center, gently pressing and working your way out and around, smoothing any bulges or bubbles. You should feel the fondant begin sticking to the crumb coat as you go. When the top is done, smooth out the sides: start from the top edge, using one hand to smooth and the other hand to lift and “tease” the fondant into place as you keep smoothing. Work your way down and around the cake no more than an inch or so at a time. Smooth all the way to the bottom, then trim the extra fondant away from around the cake’s bottom edge with a paring knife or fondant/pizza cutter.
- 2 Cover Top Tier:** Roll the remaining portion of the white fondant out to $\frac{1}{8}$ inch thick. Roll it out to a near-circle, about 17 to 19 inches across. Drape, smooth, and trim the fondant on the tier just as you did the first; set both the covered tiers aside.



..... Drape Fondant

..... Support & Stack

..... Roll & Cut

..... Decorate Bottom Tier

3 Support & Stack Tiers: Cut five straws or dowels to the same height as the bottom tier. In a circle that is centered on the bottom tier and is just about the same size as the top tier (the 6-inch cake pan makes a convenient measure), gently push four straws into the bottom tier; it is best that they don't stick out of the top. Place one dowel in the center of the circle then set the top tier onto the bottom tier, centered on these supports.

4 Roll & Cut Fondant Shapes: Separately knead and roll out each colored fondant to $\frac{1}{8}$ inch thick. Roll the yellow fondant in an oval or rectangle about 8 x 12 inches; do the same with the red fondant. Set the basic ribbon cutter to cut strips the width of the two large spacers. Cut five 6-inch-long strips from each color; you may have to gather and roll the fondant again to make sure you can make all the strips. Use the the large stainless steel diamond fondant/cookie cutter to cut at least 13 large diamonds each in both the yellow and red fondant. Use the small stainless steel star fondant/cookie cutter to cut 15 small and 3 large stars in the blue fondant.

5 Decorate Cake: Lightly dampen the back of each yellow and red fondant strip with water (use a wet fingertip, a small pastry brush or a water pen) and position and place on the bottom tier; work from the top down, alternating the colors and spacing

each one the same width apart as a strip. Lightly dampen, position and place three of the small blue stars in every other space between the strip on the bottom tier. In the same way, position and place the diamond shapes on the side of the top tier; for the top row, cut diamonds in half with a fondant/pizza cutter or paring knife as you go. In the center of the top tier, use an icing spatula or piping bag with either the #4 round or #21 star tip to pipe a small mound of white buttercream about the size of a heaping tablespoon. Prop the large blue stars around and against the buttercream.

6 Pipe Borders & Dots: Prepare an icing bag with the #4 round tip and the blue buttercream to pipe dots on the top tier sides right where the points of the diamonds meet. Prepare another icing bag with a #21 star tip and the blue buttercream to pipe a shell border around the bottom edge of each tier: hold the tip of the filled bag against the bottom edge of the cake with the bag at an angle of about 45°. To make each link in the border: squeeze the bag hard, and as icing fans out of the tip and into a "shell" shape, the shape will push the tip up a little. Once the shell is about the size of a fingertip, gently release the pressure on the bag. At the same time, lower the tip and pull it gently along the base of the cake; this will pull each link into a point and tuck it into place along the cake's bottom edge. Start the very next squeeze at this point, so each shell "links" to the last. For the very last "link", use the icing bag's tip to gently "tuck" it into place; don't worry if it shows a little.



Decorate Top Tier

Arrange Stars

Pipe Borders

Enjoy

For tips & techniques, visit
CakeBossBaking.com



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FOR BEST RESULTS, READ THROUGH ALL STEPS BEFORE YOU BEGIN.

Prepare Cake:

Place one 10-inch cake layer on a cake plate with the top or crown of the cake facing up. Carefully use a serrated knife to remove the top and make a level layer. Spread your filling evenly on top of the layer. Trim the second layer in the same way before carefully placing it on top of the filling, gently pressing down to ensure the filling stays nice and level.

Dirty Ice:

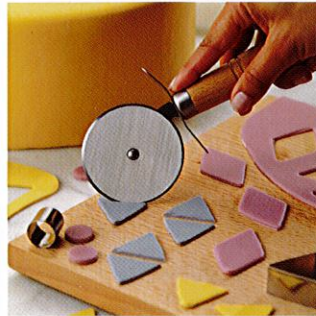
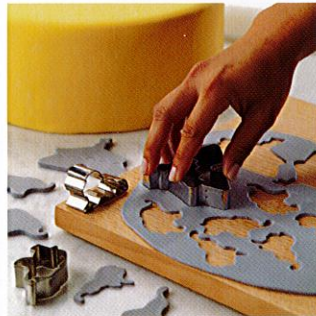
Use an icing spatula to spread a very thin layer of white buttercream over the entire double-layer cake, covering top and sides. This is known as a crumb coat or “dirty icing” and will help the fondant stick to the cake. It is OK if the cake underneath peeks through or if a few crumbs get stuck in this thin layer of frosting. After dirty icing the cake, refrigerate it at least 30 minutes or until the crumb coat is stiff to the touch.

Decorating Your Cake:

- 1 Cover Cake:** Dust your work surface with cornstarch or powdered sugar. Knead the golden-yellow fondant for about 1 minute to soften the fondant and make it

pliable. Roll it out to $\frac{1}{8}$ inch thick. The trick with rolling fondant is to frequently lift it up off the work surface as you roll to keep it from sticking. Roll it out to a near-circle approximately 20 to 22 inches in diameter. Lift and lightly drape the entire cake with this fondant circle. Then, using your hands or a fondant smoother, smooth it onto the cake; start from the top center, gently pressing and working your way out and around, smoothing any bulges or bubbles. You should feel the fondant begin sticking to the crumb coat as you go. When the top is done, smooth out the sides; start from the top edge, using one hand to smooth and the other hand to lift and “tease” the fondant into place as you keep smoothing. Work your way down and around the cake no more than an inch or so at a time. Smooth all the way to the bottom, then trim the extra fondant away from around the cake’s bottom edge with a paring knife or fondant/pizza cutter. Save any extra golden-yellow fondant. Set the covered cake aside.

- 2 Make Decorations:** Separately knead and roll out each colored fondant to $\frac{1}{8}$ inch thick. Use the large diamond stainless steel cutter to cut out at least 3 large diamonds in the golden-yellow, gray and dusty rose fondants. Use a knife or fondant/pizza cutter to cut across the fondant diamonds to make two triangle flags from each diamond. Use the small circular stainless steel cutter to cut out 9 dots in the dusty rose fondant.



..... Drape Fondant

..... Cut Shapes

..... Cut Diamonds

..... Pipe Details

- 3 Prepare Icing:** Multiple colors of icing are used to create outlines and add details – each icing bag uses the #4 round tip. Once finished, let all icing decorations set until stiff to the touch.

White Royal Icing: Outline animals and tents; add details like eyes and ears. (See this booklet’s front cover image for more on animal/tent piping details.)

Golden-Yellow Royal Icing: Add manes and other details to the lion shapes and fill in circus tent details.

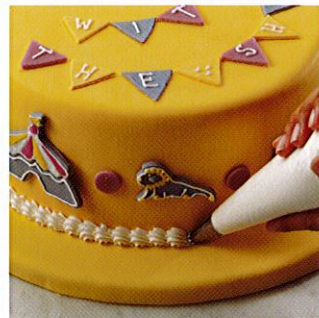
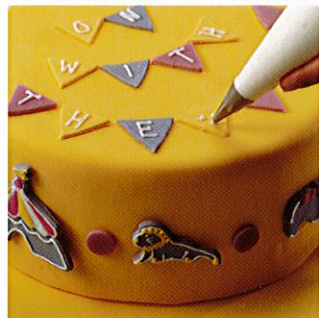
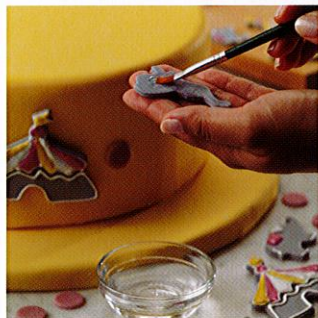
Dusty Rose Royal Icing: Add saddle blankets on the elephants and fill in more circus tent details.

White Royal Icing: Prepare one more icing bag and set it aside for lettering.

- 4 Decorate Cake:** Lightly dampen the fondant animal and tent shapes with water (use a wet fingertip, a small pastry brush or a water pen) and position and place them around the side of the cake. For best results, start by positioning the 3 tents evenly spaced around the cake. Position and place a dot just to each side of the tent, then position and place the animals as shown—elephants facing tents from the left, lions from the right. Lightly dampen the backs of the golden-yellow, dusty rose, and gray triangle flags and place them in rows on top of the cake. For best effect, start with the pair of flags in the top row, then the middle four, then the bottom eight, mixing the order of the colors.

- 5 Add Lettering:** Use the prepared icing bag with the white royal icing and the #4 round tip to write “ON WITH THE SHOW” on the triangle flags. Make sure to leave the flag between “THE” and “SHOW” blank, and add a few dots for flourish.

- 6 Pipe Border:** Prepare an icing bag with a #21 star tip and white buttercream to pipe a shell border around the bottom edge of the cake. Hold the tip of the filled bag at a 45° angle against the bottom edge. To make each link in the border: squeeze the bag hard, and as icing fans out of the tip and into a “shell” shape, the shape will push the tip up a little. Once the shell is about the size of a fingertip, gently release the pressure on the bag. At the same time, lower the tip and pull it gently along the base of the cake; this will pull each link into a point and tuck it into place along the cake’s bottom edge. Start the very next squeeze at this point, so each shell “links” to the last. For the very last “link”, use the icing bag’s tip to gently “tuck” it into place; don’t worry if it shows a little.



Decorate Cake

Pipe Lettering

Pipe Border

Enjoy

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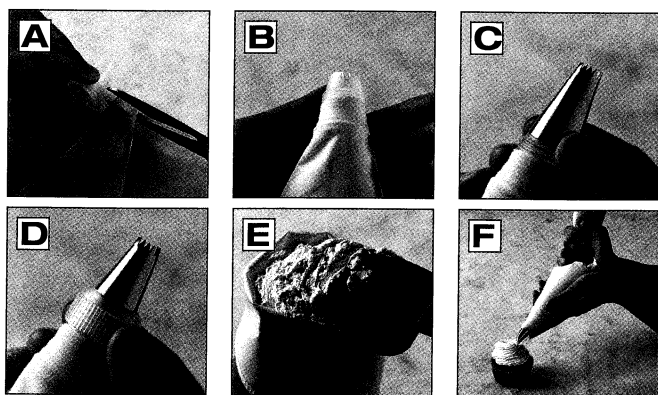
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CAKE BOSS™

How to use your new Icing Bag

Your Cake Boss™ icing bag can be used either with just a decorating tip alone, or with a coupler and interchangeable decorating tips. By adding in a coupler, you have the option of quickly switching tips. If you need to create different effects with the same color icing, you don't need to fill different bags. Just change the tip.



To use with just a decorating tip:

1. Insert the tip inside the bag with the small side facing out toward the tip of the bag.
2. Using the decorating tip as a guide, cut the tip of the icing bag such that the decorating tip is slightly exposed but still contained inside the bag. (Figure A)

To use with a coupler:

1. The coupler comes in two parts, so to begin, unscrew them.
2. Insert the larger part of the coupler into the bag with the screw threads facing down toward the tip of the bag.
3. Using the coupler as a guide, cut the tip of the icing bag such that the first screw thread of the coupler is exposed but the rest of the coupler is still contained inside the bag. (Figure B)
4. Insert your decorating tip onto the nose of the coupler which is extending outside the icing bag. (Figure C)
5. Slide the other half of the coupler over the decorating tip and screw it onto the half of the coupler already inside the bag. (Figure D)
6. To switch decorating tips, simply unscrew the coupler, remove the outer part of the coupler and the decorating tip. Then follow steps 4 and 5.

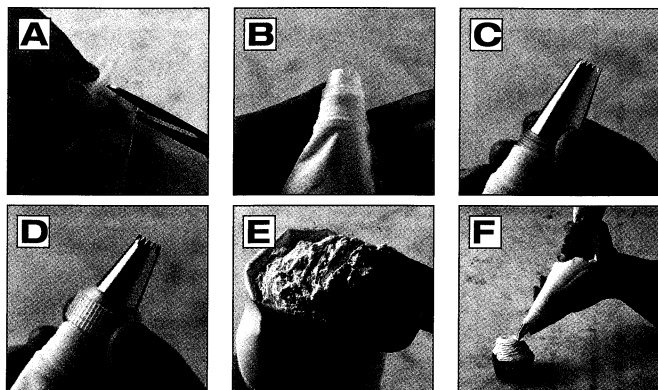
Using your icing bag

When using your icing bag, fill it about two-thirds full, (figure E). To fill it, hold the bag with one hand, fold down the top with the other hand to form a generous cuff over your hand. Now fill two-thirds full with icing. Close the bag by unfolding the cuff and twisting the bag closed. Release any air trapped in bag by squeezing some of the icing out of the tip into the bowl. This is called "burping" the bag. The proper way to hold an icing bag is with one hand, grasp the bag towards the wide opening and twist to securely close the bag- this will ensure your icing does not spill out of the tip while you squeeze. Your "squeezing" hand is the hand at the top/wide end of the bag and your "guiding" hand will be down close to the tip (figure F).



How to use your new Decorating Tips

Your Cake Boss™ decorating tips can be used alone or with a coupler. By adding in a coupler, you have the option of quickly switching tips. If you need to create different effects with the same color icing, you don't need to fill different bags. Just change the tip.



To use with just a decorating tip:

1. Insert the tip inside the bag with the small side facing out toward the tip of the bag.
2. Using the decorating tip as a guide, cut the tip of the icing bag such that the decorating tip is slightly exposed but still contained inside the bag. (Figure A)

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1. The coupler comes in two parts, so to begin, unscrew them.
2. Insert the larger part of the coupler into the bag with the screw threads facing down toward the tip of the bag.
3. Using the coupler as a guide, cut the tip of the icing bag such that the first screw thread of the coupler is exposed but the rest of the coupler is still contained inside the bag. (Figure B)
4. Insert your decorating tip onto the nose of the coupler which is extending outside the icing bag. (Figure C)
5. Slide the other half of the coupler over the decorating tip and screw it onto the half of the coupler already inside the bag. (Figure D)
6. To switch decorating tips, simply unscrew the coupler, remove the outer part of the coupler and the decorating tip. Then follow steps 4 and 5.

To learn more, visit CakeBossBaking.com

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