

Christmas Cracker Cake



What you will need:

- Culpitt White Sugar Paste 1kg (0674202)
- Colour Splash Food Colour Metallic Spray - Gold (75026)
- House of Cake Glitter Spray - Rose (75025)
- Culpitt Red Sugar Paste 500g (0674233)
- Renshaw Bottle Green Sugar Paste 250g (0602609)
- PME large diamond impression mat (800950)
- FMM Straight Frill Set 3 (86202)
- Snowflake sugar decorations (06364)
- Edible Glue (5599)
- Gum Tragacanth (5502)
- 8" square fruit cake (56238) covered with marzipan and iced ready for decoration (a thin layer of icing at this stage is sufficient) on a 12" square red cake board (06RSWD12)
- 300g Rice Krispies
- 400g marshmallows
- 90g butter

Instructions



Step 1: Add gum tragacanth to the white sugar paste (4 tps to 1kg), knead in and leave to strengthen for 24 hours.

Step 2: Create the Rice Krispie cakes by melting the marshmallows and butter in a saucepan over a low heat and stir in the Rice Krispies. Spread into a large glass dish and level out the top. Once cool, cut into 8 small rectangle shapes (each rectangle should roughly measure 2" x 4" based on an 8" cake).

Step 3: To create the crackers, take 2 of your Rice Krispie cakes and round off the top edges using your fingers. Cut one cake in half to create the ends of the cracker. Lay the 3 shapes out on a work surface to form the cracker. Repeat this process to create an additional 3 crackers.

Step 4: Roll out the red sugar paste into strips of 8" x 2.75" and place a strip over each of your crackers. Use your fingers to press the sugar paste down over your crackers to reveal their shape and neaten along the bottom edges. Gently lift each cracker onto your cake side-by-side using a long bladed palette knife, ensuring there are no gaps between them.

Step 5: Spritz the rose glitter over your crackers before adding the snowflake decorations using edible glue.

Step 6: To cover the cake, roll out the white sugar paste and cut into four strips to fit the sides of your cake. Emboss with the diamond impression mat and cut each strip 8 ½" long x 4" deep. Spray with gold (this may need 2-3 coats for an even finish) and allow to dry for 5 minutes before carefully fixing the strips onto the sides of your cake using edible glue.

Step 7: With the bottle green sugar paste, roll out narrow strips for the top edges, leaving one edge plain and the other cut with the straight frill cutter. Attach to your Christmas cracker cake for a beautiful finishing touch!



Idea!

For a more contemporary version of the Christmas cracker cake:

Step 1: Use Culpitt white sugar paste (0674202) with Culpitt Light Blue (74224) sugar paste.

Step 2: Simplify the crackers by rolling out 8" x 2" strips of paste, shaping and placing flat on the cake top. Add the blue and white snowflake sugar decorations (06376).

Step 3: Roll out 8 ½" x 3" white strips for the sides of the cake and emboss with the large square embosser (800955).

Step 4: Cover with the Colour Splash pearl and silver sprays, and complete the look with the silver glitter spray!