

Find Your Cake

Tutorial – Cake Design

Whistwatch cake



Here's what you need

Chococolate Chiffon Cake

(see the recipes card adding 100 gr of dark chocolate melted with 80 gr water, and 50 gr of cocoa powder instead of 50 gr of flour)

chocolate ganache (300 ml double cream and 300 gr dark chocolate)

300 gr whipped cream

1 cake tray 30 cm x 40 cm and 1,2 cm height - 1 thin round cake tray 22 cm diameter

black gel food color (here we used Sugarflair Black Extra paste)

silver powder food color

rolling pin 50 cm - rolling pin 22 cm

smoother - cake spatula - silicone pad or parchment paper

large and small cake brushes (not silicone brushes)

water brush (Wilton)

a piece of Blue tack (optional)

cup with water - cup with icing sugar and /or cornstarch

2 wood ribbon of 0,5 mm thickness (optional)

wheel pastry cutter (optional) – long knife (optional)

sugar gun (optional)

modeling tools cake decorating – precision cutter

some toothpicks and skewers

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Instructions

Prepare 300 grams of sugar paste with black (about 1 teaspoon)
You can use food gloves or a robot with a kneading hook. In the latter case, keep in mind that the fondant will become much softer and will need to rest at least 2 hours before being used.

Anyway, as always, my advice is to prepare the colors the day before using them, especially when it's too warm.

Then, prepare 1.1 kg of sugar paste with a little of black to obtain a gray.



Place the cake on the thin round tray. Cut the cake in layers and fill each layer with chocolate ganache and whipped cream.

Cover the entire cake with the ganache.

For details about decorating a cake with sugar paste, see the tutorial
Decorating a dummy cake for Easter with eggs and flowers.

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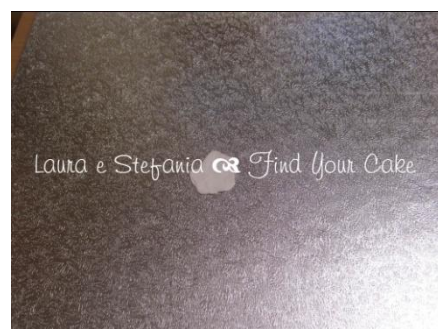
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Put a piece of Blue tack at the center of the large tray and put the cake with its thin tray: so you does not will trash the large tray that can be reused for other cakes.

If you don't have the Blue tack, use a piece of fondant softened with a little water.

Roll out the black fondant to obtaine a disk with a thickness of about 7 mm, put it on the cake and trim the edges to exactly cover the upper surface. Roll out the gray fondant and make two strips of 7mm thickness to cover the border of the cake.

With the white fondant make the two parts of the watchband. Apply them after brushing the cake with water.



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Roll out the gray fondant to obtain an oval to cover the entire cake, with a hole in the center, always with a thickness of 7 mm.

Trim the base and finish with the cutter tool.

Finish the top of the cake keeping in mind that it will be covered by the ring.

For the ring, roll out the gray fondant with a thickness of 5 mm, using the two wood ribbon (if you have them) that can help you to maintain the request thickness.

Cut a strip to cover the cake and decorate it using the cutter tool.

Brush the border of the cake with water and apply the ring.



Note. While working, trying to avoid the sugar goes on the clock surface, but if it happens (and it happens!), do not worry too much, because after a rest of some hour, it will disappear.

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With the cutter tool, make the lines of the watchband and finish with fingers.



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With a piece of gray fondant make the wheel and decorate it with the cutter tool.
Place a toothpick in a side of the watch, brush with water and insert the wheel.



Then, put the silver powder food color in a dish and with a dry brush, cover the entire gray surface of the clock.

Note. You might think of using directly the silver powder to color the fondant, but the result is not satisfying, so I prefer to use this procedure.



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Now, make numbers and letters with thin strips of white fondant and place them on the clock using a parchment paper disk to fix the position of each number and of the center of the clock.

Be careful to not damage the surface.

Note. In our cake, we don't have the "3" but we have the date "17" that is the birthday date of Giuseppe!.



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With the white fondant make a rectangle box surrounded by a thin black fondant roll, and with a black strip, create the appropriate number.

Roll out the white fondant and cut out the hands of the clock.

Place them on the clock and finish with a white disk and a gray ball.

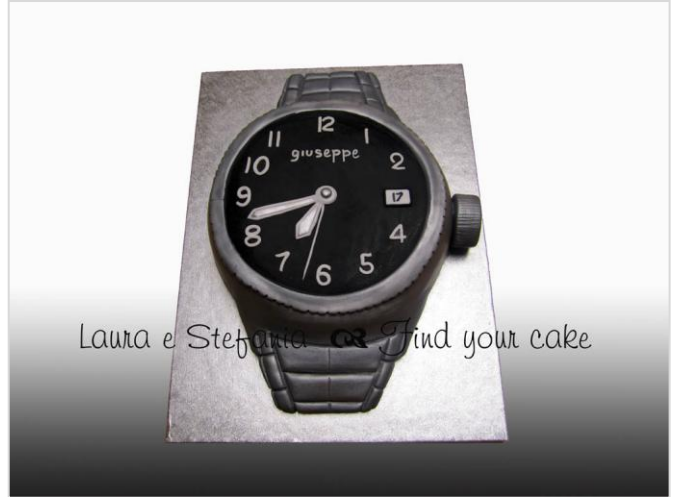
Brush the gray ball with the silver color..



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Notes