



TINY ELF CAKE TUTORIAL



Learn how to make this cute Tiny Elf Cake!

Included in this downloadable tutorial:

- Cake & Icing Recipes
- Templates for the elf hat
- Instructions how to stack
- 32 pages of step by step picture instructions
- Instructions how to make perfect stripes

Skill Level: Beginner/Intermediate

Ginger Soave Cake Artist As seen on
TLC's Next Great Baker, Season 4



The Icing on the Cake

SUPPLIES:

Cake & Icing recipes included

Vanilla Pound Cake
Buttercream Icing

Finished cake servings – Approx. 5-6

Cakes Pans/Cake Boards

One 4" x 3" cake pan
One 3: round cookie cutter
One 1" 9x13 jelly roll pan(Or any 9x13 pan)

Fondant/Gumpaste/Icing

½ lb white fondant
½ lb red fondant
½ lb lime green fondant
¼ lb black fondant
1 lb white buttercream icing

Tools:

Rolling Pin
Fondant Mat
1 Angled Spatula (for icing cake)
Pizza Cutter
¼ cup Shortening
Xacto knife (optional)
Self healing mat/cutting board (optional)
PME square plungers
Gold Luster Dust
Puffy Makeup Brush
Button Mold (very tiny, or use just a round cutter)
Herb cutter
Bubble tea straws OR Cookie sticks (for stacking)
Sewing Gauge
SmartyStix: http://www.amazon.com/Ginger-Soave-SmartyStix/dp/B00QCZPL5Q/ref=sr_1_1?ie=UTF8&qid=1449319286&sr=8-1&keywords=ginger+soave+smartystix

Templates:

Elf Hat Template - provided

Cakes:

One 4x3 cake
One 19x13x1" cake
(using 3" cookie cutter, cut out 3 round cakes)

Texture Mats, Rolling Pins & Cake Boards

Sweater Texture Mat (Texture Sheet Set)
Wilton Whimsical Rolling Pin
6 inch round presentation cake board
Two 6 inch working boards
One 4" cake board
One 3" cake board

Other Items:

Ruler
Turntable
Vegetable Spray
Powdered Sugar
Dusting Puff * - for rolling out fondant
Viva Paper Towels – used to smooth Icing
Red melting chocolate
1 disposable decorating bag to melt chocolates
8mm Gold Dragees
Black edible marker
Tylose Powder (to mix with fondant & to make gum glue)
Scissors
¼ cup Gumpaste
Ravioli cutter (optional)
Fondant smoother
Press n seal or saran wrap



Please visit www.wineandcake.com and also www.partycakesnthings.com for any supplies above.



The Icing on the Cake

Recipes

Firm Vanilla Pound Cake

½ cup Vegetable Shortening
3 cups Sugar
1 cup Whole Milk
6 Eggs

2 sticks Margarine (softened)
3 cups All-Purpose Flour
¼ teaspoon Salt
3 teaspoons Vanilla (or flavor desired)

Directions: Heat oven to 325 degrees. Grease and flour 9x13 cake pan. Cream together shortening and margarine. Add sugar and salt gradually. Add eggs one at a time beating after each addition. Add flavor to milk then add alternately with flour to mixture. Pour into prepared pan and bake at 325 degrees for about 30 minutes or until toothpick inserted into cake comes out clean. Once cake is done, dump onto tin foil immediately and chill in the refrigerator until use.

Crusting Buttercream Icing

2 cups High Ratio Shortening*
6 Tablespoons Hot Coffee Creamer

3 teaspoons Vanilla Flavor (or desired flavor)
2 pounds Powdered Sugar

Mix Shortening, Flavoring and Hot Coffee Creamer together on low until creamy. Slowly add in 2 pounds of Powdered Sugar. Continue to mix on low for approximately 3 minutes until thoroughly mixed. Recipe can be doubled if desired.

*High Ratio Shortening can be purchased at most cake supply shops or online. The shortening in the grocery stores no longer have trans fat so the icing will taste grainy if you use it.

Feel free to use your own recipes!!!



The Icing on the Cake

Cut out Elf hat templates (provided). Take a small ball of red fondant, add about a teaspoon of Tylose powder and mix well, this will stiffen up the fondant. You can also mix in a small ball of gumpaste if you do not have Tylose powder. Roll out red fondant 1/8" thick using my SMARTYSTIX. Lay the texture mat on top of the fondant, using rolling pin roll across the fondant to get "sweater" texture. Set aside to stiffen up about 5 minutes. Use Xacto knife to carefully cut out the hat. Set aside to dry (this should be done at least a day or 2 in advance to allow drying.)





The Icing on the Cake

Follow same procedure for the lime green hat brim, rolling out fondant 1/16" inch instead of the 1/8". Once fondant is rolled, roll textured rolling pin over fondant for texture, cut out with xacto knife, set aside to dry.



Using gum glue (1 tsp tylose mixed with ¼ cup water) add a little to the bottom edge and attach the bottom of the hat.





The Icing on the Cake

Roll out a tiny snake of fondant (any will do) and push a few dragees into the fondant to keep them from rolling around. Use the black food writer to make the "jingle bell" on each ball. Let these sit until needed.



Make buttons: push black fondant into button molds or just roll out small balls of black fondant and flatten to resemble a button. Use Gold Luster Dust and dust with a puffy makeup brush. Set these aside to dry.





The Icing on the Cake

Making the cake: Use the 4x3" cake pan to make the bottom cake. To make the top of the cake you can use a 3x3" cake pan or you can make a sheet cake and then cut out three 3 inch rounds and stack them. Either way will work.



Please note: You can make this cake as big as you want. If you decide to go larger I would make the bottom tier 6 inches and the top tier 4. Or bottom tier 8 inches with the top tier at 6 inches...





The Icing on the Cake

You will need to add a Cake Cardboard under each cake tier. I recommend using your 4" cake pan as a template & trace around bottom of cake pan. Cut out the circle. Do the same with the smaller top tier. Then.... Tape your cut out cake boards to a larger cake board (this will be your "working board". See pic below. Ice between each layer of cake.





The Icing on the Cake

Crumb coat both tiers of cake. There will be tons of crumbs! Use your Viva paper towel and your fondant smoother to make the cakes super smooth. Pop in fridge for up to an hour, this will make it easier to ice the final layer of buttercream. Once cakes are chilled, add a final layer of icing onto the cakes, pop back into fridge.



Please note: you cannot see the cardboard under each cake tier; the board you see above is the working board and will be removed before we assemble the cake.





The Icing on the Cake

To make the main presentation board I recommend using a 6 inch round cake cardboard or in this case I used a square board. I hot glued 2 boards together to make them sturdier and then I hot glued a smaller 4 inch round cardboard under them to give them a little lift.



When you flip the board over the cake circle will give it a lift so you don't jam your fingers into the cake when you try and lift it 😊





The Icing on the Cake

Covering the top tier in fondant. I recommend the wrapping method. Roll out fondant 1/8" thick using mySmartyStix. Use a circle cutter that is a bit larger than the top of your cake. Cut out a circle and place it on top of the cake, make sure you either spray with a tad bit of Vegetable spray or add a smidge of gum glue (I always prefer using the spray, in case you get it crooked you can always reposition it without messing up your cake.





The Icing on the Cake

Measure the height and circumference of your cake, in this case mine was right about 12 inches around and 2 ½ inches tall. Roll out fondant 1/8" thick. Cut it exact and roll it into a log so you can unroll it around your cake. SOOO much easier than trying to cover a tiny cake in fondant ☺





The Icing on the Cake

Spray cake with vegie spray, just a light coat. Then starting from the back of the cake, “unroll” fondant around cake until you get all the way around to the back of the cake.





The Icing on the Cake

Take ruler and cut into both layers of fondant, remove excess fondant and match up the seam in the back. Use your fondant smoother but be careful not to stretch the fondant and mess up your seam. This will be the back of your cake.





The Icing on the Cake

Cut off any excess fondant around the top using your Xacto knife. I prefer putting cake in fridge to get nice and chilled before I cut the top, makes it easier!!





The Icing on the Cake

Bottom tier: Follow same procedure for the round circle on top of the cake only, bottom part will be different....

For the red and white stripes this is what I do....

Measure circumference of cake tier. I use a Viva paper towel to make my template so that I don't mess up my cake and icing. Roll out a white strip of fondant 1/16", use paper towel template to cut this strip exact. This will be the strip where we will add our red and white stripes, this piece will be wrapped around the cake later. Feel free to cover it with press n Seal or plastic wrap while you are rolling the other strips.





The Icing on the Cake

Using an herb cutter, cut strips for each color. Take original white strip and cover it with a thin coat of shortening. We will start placing these strips on the main white strip. I love using shortening so the fondant can be moved without tearing up your fondant strip if you make a mistake.



Note: Herb cutter found at party stores, target's, walmart's etc..... LOVE THIS TOOL!



The Icing on the Cake

Start alternating white and red strips; keep them as straight as possible. Note: you can cut the strips with the herb cutter, keep them all intact, place all white strips onto the main piece of fondant and only remove every other white strip and replace with a red one, I chose to do it this way...





The Icing on the Cake

Once all strips are on the white fondant, gently roll your rolling pin over the strips, no pressure should be placed on the rolling pin at all!!! Cut off excess fondant on ends.





The Icing on the Cake

At this time, move your bottom cake tier to your presentation board. Be careful!! Use an angled spatula to pick it up from the bottom, add a smidge of icing to your main board and move it on over. Now.... Spray the cake with vegie spray and gently pick up your fondant striped strip and place it around your cake... Do not roll this piece like the other tier.. You should be able to lift it and move it right onto the cake, gently wrap around your cake and follow steps above to even up the back overhang. You can pop it into the fridge to let it get a little harder before you cut the excess off the top of the cake.





The Icing on the Cake Stacking the Cake....

First... Measure where the dowel rods will go, use either the cookie cutter used to cut the cake top tier or the actual cake pan. Place on top tier & mark it with spatula.

Second... Grab your sewing gauge, bubble tea straws (or cookie sticks are good too), scissors and an edible marker to measure where you will cut your straws/dowels.

I like to use my Sewing Gauge to measure the height of my dowel rods (which I use the bubble tea straws instead of dowels). Stick the sewing gauge into the cake where the thickest part will be, mark all your dowels that exact size, some dowels will stick above the cake and that is ok, your top tier will be level, you can hide the extra gap with icing or your border. Since this is such a tiny cake, I only used 2 straws.





The Icing on the Cake

Add a smidge of icing to the bottom tier where your top tier will sit. Place top tier & center it. Cut main dowel that will be hammered thru all the cake tiers. I used a cookie stick (this cake is tiny!). So I measure from the top to the bottom of the cake and cut my stick slightly below the top of my top tier.... Carefully hammer it thru the tiers till it hits the bottom board. Be careful not to hammer the top of your cake. NOTE: Put the dowel more towards the back of your cake so that when you put your elf hat cake topper on it will not interfere. Add a tiny bit of green fondant to push into the hole on top.





The Icing on the Cake Time to decorate this cutie!!

Roll out black fondant 1/8" thick (using SmartyStix). Measure circumference of cake, cut the black band about 1 to 1 ½ inches wide and place around the cake. You may need to add some shortening for adhesive. Cut off the excess from the back of the cake. NOTE: this is where you can cover up any gaps from the stacking.



The Icing on the Cake

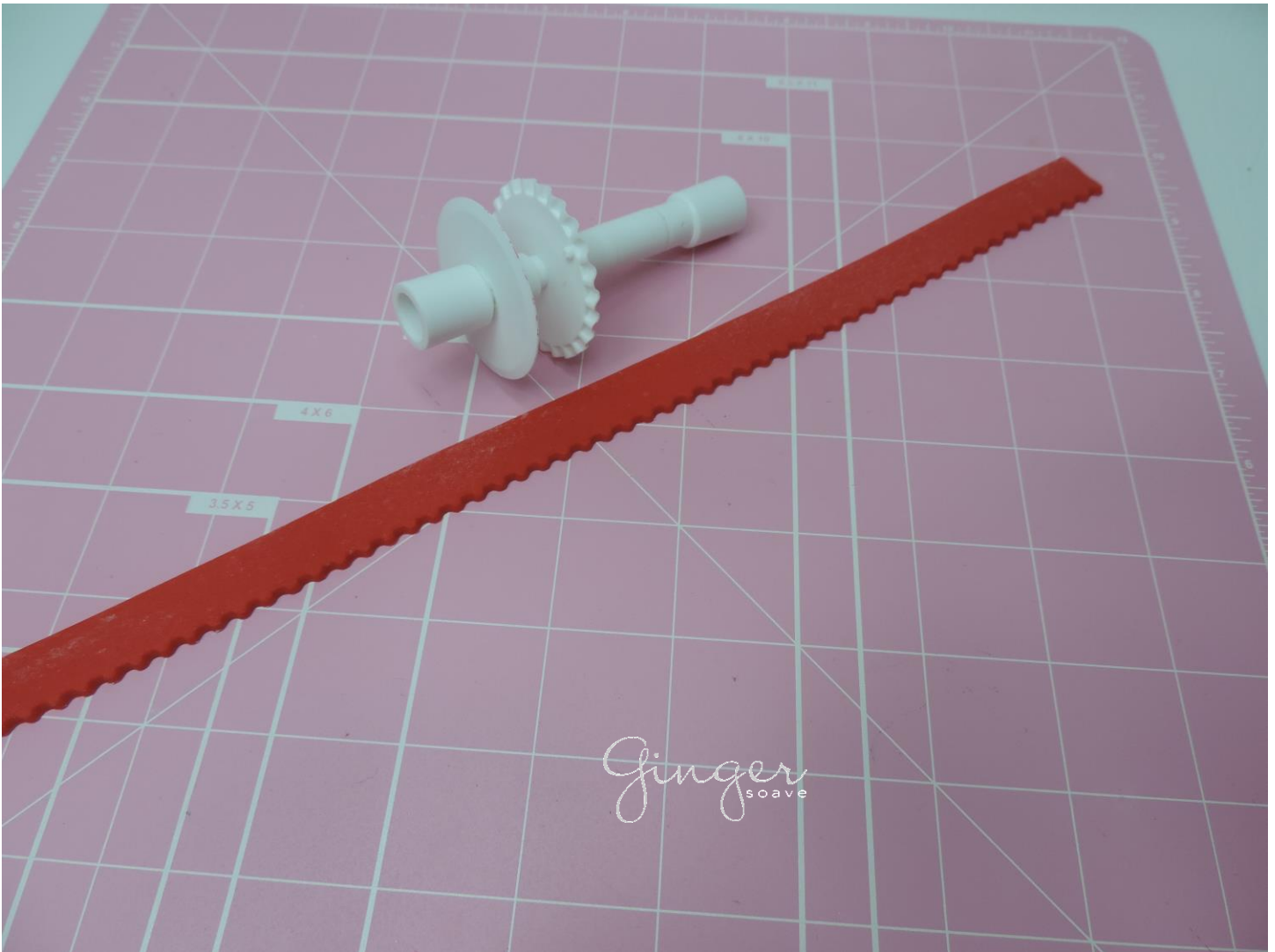
Cut a square of black fondant for the belt buckle. Use PME square plungers & cut out the center of belt buckle. Use gold luster dust to color the buckle. Set aside.





The Icing on the Cake

Making the band for the top tier: Roll out fondant 1/8" thick & measure circumference of top tier. Cut fondant strip using the ribbon cutter with one straight side piece and the other will be the ruffled piece (see photo). If you do not have the ribbon cutter, I recommend using the ravioli cutter for one side of the strip.



Ravioli cutter... one of my fave tools!!!!





The Icing on the Cake

Starting from the back, carefully add your red band. Cut off excess fondant. Add buttons on the front and the belt buckle. SOOO cute! ☺





The Icing on the Cake

The Elf hat should be nice & dry by now. It should have sat for a couple of days before assembling on cake. We are using candy melts to adhere elf hat to a cookie stick. For cookie stick...measure height of the top tier of cake & add about 1 inch to "glue" the hat. Sharpen end of cookie stick so it will go into the cake easier. The stick will not go thru the entire cake like the first dowel. This technique is just to attach the elf hat, stick will not touch the cake board after it's pushed into the cake. Melt red candy melts and adhere stick.



The Icing on the Cake

To cover up the chocolate on the back of the stick (totally optional), cut a strip of red fondant and place over the chocolate on the back of the elf hat.





The Icing on the Cake

To add the tiny bell, put a tiny tiny smidge of melted chocolate on the tip of the elf hat and adhere. Let dry for a minute or two. You are ready to add the hat to the top of the cake!!



The Icing on the Cake

Gently push cookie stick into center of cake and you are all done!!



The Icing on the Cake



I hope you had a sweet time making this cutie Elf cake!!! Please visit my web site for more fun tutorials! If you are not my friend on facebook please "friend" me or like my business page 😊
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The Icing on the Cake

Elf Hat Template. NOTE: Print 2 templates & cut them out as I have below:

