

# COLOUR MILL

# Festive Vintage Cake



Decorating Guide

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HOW TO DECORATE:	WHAT YOU'LL NEED
<p>1 — With your 2 cake layers baked and cooled, apply a small amount of Gloss Frost to the centre of your cake board. Place your first cake layer on top, pressing gently to secure.</p> <p>2 — Spread a thin, even layer of Gloss Frost on top, then place the second cake layer on top.</p> <p>3 — Apply a thin layer of Gloss Frost to the top and sides of your cake, using your Serial Scraper to smooth it out. Ensure this layer is thick enough to keep crumbs contained and create a smooth base. Pop in the fridge to set, it's time to colour!</p> <p>4 — Separate 2/3 of the remainder of your Gloss Frost into a large bowl, separating the rest into 2 smaller bows. Colour your large bowl with Baby Pink, one small bowl with Red and the other with Emerald. Take your cake out from the fridge.</p> <p>5 — Like you did in step 3, apply the Baby Pink Gloss Frost to the top and outside of your cake, smoothing it out with your Serial Scraper. <i>Tip: If you have gaps, put more buttercream over the top and scrape until smooth.</i></p> <p>6 — Assemble 2 piping bags by putting your piping tips inside and snipping the end off. Fill the piping bag with tip 125 with Red icing and the other with Emerald. Melt your Chocolate Drip. With the nozzle pointing outwards, squeeze to create drips over the edge of your cake.</p> <p>7 — With your Red piping bag, point the skinny edge of the tip into the corner between the cake and the cake board. At a 45 angle, squeeze, repeatedly lifting and lowering to create a ribbon ruffle. Repeat this piping around the top edge of the cake, on top of the Chocolate Drip.</p> <p>8 — With your Emerald piping bag, use a similar technique to pipe a shell border on top of your red ruffle border. Pipe a continuous swirl on the top of your cake to create a tree and decorate with sprinkles.</p> <p>9 — Serve and enjoy!</p>	<ul style="list-style-type: none"><li>• Colour Mill Oil Blend 20mL<ul style="list-style-type: none"><li>◦ Baby Pink</li><li>◦ Red</li><li>◦ Emerald</li></ul></li><li>• Colour Mill Gloss Frost 2L</li><li>• Colour Mill Chocolate Drip White</li><li>• Colour Mill Piping Tips<ul style="list-style-type: none"><li>◦ 4B</li><li>◦ 125</li></ul></li><li>• Colour Mill Serial Scraper 8in</li><li>• Colour Mill Piping Bags 12in</li><li>• 2 x Cake Layers (any flavour!) <i>we suggest 5in cakes.</i></li><li>• Masonite Cake Board <i>2in wider than your cake.</i></li><li>• Your choice of sprinkles</li></ul>