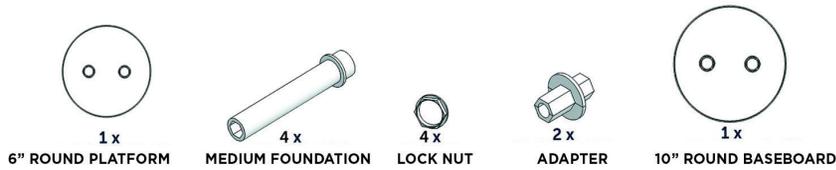


MAKE YOUR OWN STANDING CAKE KIT



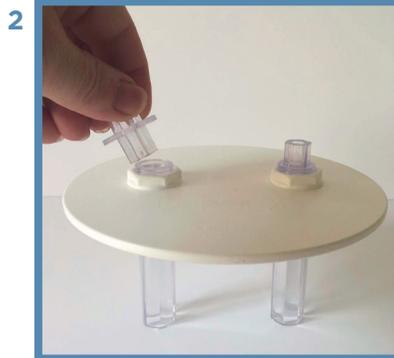
PART 1: BUILDING
THE STRUCTURE



PARTS IN THIS KIT
FOR MATERIALS LIST PLEASE SEE BOX



1 Attach 2 Foundation pieces into the holes in the Platform and secure tightly with the Lock Nuts.



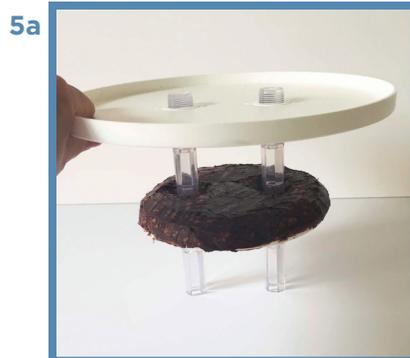
2 Insert the Adapters into the end of those Foundation pieces (at the same end that you have just bolted with a Lock Nut)



3 For the 'bottom', mould Rice Krispie Treats (RKT) to the Platform, working on the same side as the Adapters. Secure with melted chocolate or ganache. Mould into a domed shape.



4 Smooth over RKT with ganache or buttercream. Add the remaining 2 Foundation pieces, pushing them down firmly, ensuring that the threaded end is uppermost.



5a Now, slot on the Baseboard. Put it in place, upside down, with the rim facing upwards.



5b Secure firmly with Lock Nuts.



6 Next, turn the whole structure over, so that the RKT are now on the underside of the Platform.



7a Add the 6" layers of cake first, supporting each layer of cake with your hand as you push down.



7b Add filling as you build your layers. Finish layering with the hemisphere cake. Alternatively, use a layered cake and carve it into a dome shape.

PART 2: COVERING THE CAKE



8 Cover with a crumb coat of buttercream or ganache (ganache will give a smoother finish) and leave to go firm. Recoat before smoothing off with hot boiled water and pallet knife. The smoother this surface is, the better the overall finish will be.



9a Roll out the yellow sugar paste to a thickness of 3-5mm. Place it over the cake so that it drapes evenly over all sides. Don't worry if it doesn't reach all the way, as you'll be adding blue dungarees to cover the bottom half.

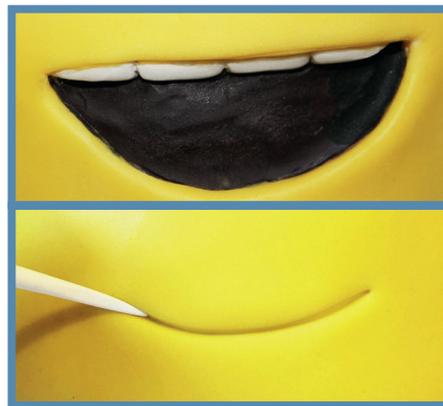


9b Smooth over to cover the cake. Gently tug all wrinkles to below the line of the platform. Use cake smoothers (or the flat palm of your hand) to make sure it is as smooth as possible and then trim off the excess sugar paste.

PART 3: MAKING THE MOUTH

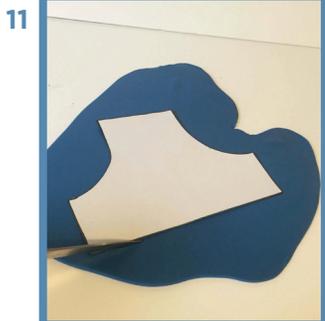


10

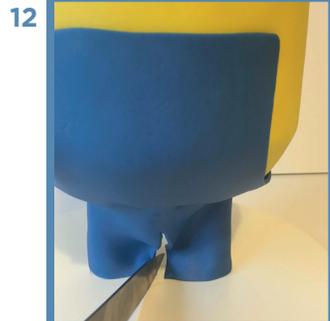


While the sugar paste is still soft, mark the mouth with a Dresden tool (or the end of a paint brush). It can be as simple or expressive as you like. Here are some examples of what you could do to create different expressions. When you mark it, remember to leave room for the dungarees.

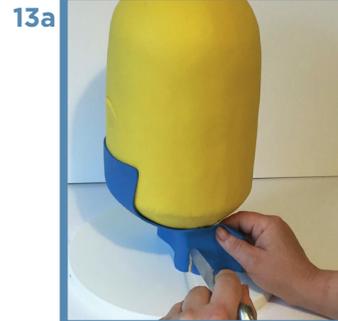
PART 4: THE DUNGAREES



11 To make the dungarees, using blue sugar paste and the template provided, cut out the shapes needed for the front, back and sides (2 of each).



12 Position the front first, and with flat palms gently press onto the cake. If needed, secure with a small amount of edible glue or water. Cut a vertical line in between the legs.



13a Mould the sugar paste around the bottom of the body and rods to form trousers. Trim any excess sugar paste, and repeat this process on the rear.



13b Now adhere the two sides in the same way. Once secured, trim off any excess. You can detail with a stitch tool along the edges if you desire.

PART 5: FINISHING TOUCHES

14



Creating the eyes will depend on which Minion character you have decided to make, and which expression you would like them to have. We've used edible Minion eye discs, but you can easily create your own with sugar paste and detail them with edible pens. Roll out white sugar paste at a thickness of 5-7mm, and lightly brush this with water or edible glue. If using our pre-cut Edible Eyes, peel off the edible eye from the backing sheet, place this onto your sugar paste, and cut around the disc with a knife. Next, add the black goggle edges from a strip of black sugar paste. Once this is complete, paint the goggle edges with silver paint. You can use silver lustre mixed with either confectioner's glaze, or clear spirited alcohol as a paint. For a shiny finish, paint over the eye with confectioner's glaze. Once dried, secure to your cake with edible glue (it may need support while drying).

15a



To make the shoes, roll a ball of black sugar paste and measure it for size against the template provided. Squeeze the ball at one end to elongate it, and then cut it part way through to open up the elongated end.

15b



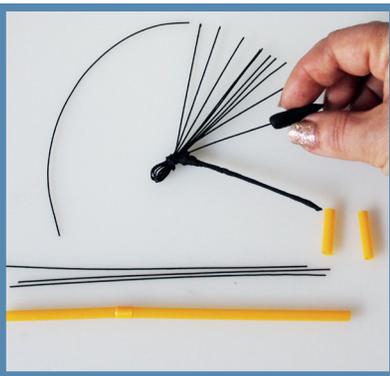
Wrap the cut end of the sugar paste around the base of the legs to form the shoes.

16



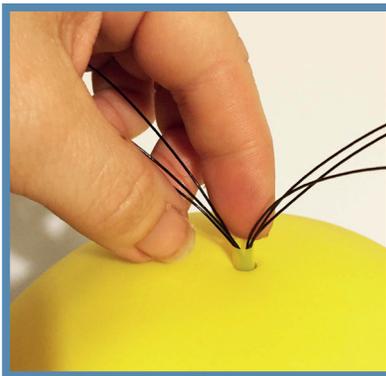
To make the arms, roll two yellow sausages. For the hands, roll a ball of black sugar paste. Mark it with fingers, then cut the 2 outer fingers slightly, to make them smaller. Gently round them to shape. A tiny sausage will make the cuff to the glove. With blue sugar paste, make 2 straps to go over the shoulders. Make 2 small buttons for each strap from black sugar paste. Secure the arms using edible glue or clear spirited alcohol. They may need support whilst drying, depending on the position.

18a



To make the hair, cut 6 pieces of black florist wire to approximately 4" in length. Group them together, hold and twist the end to form a cluster, then secure the wires together. Cut an inch off a drinking straw and discard the long part.

18b

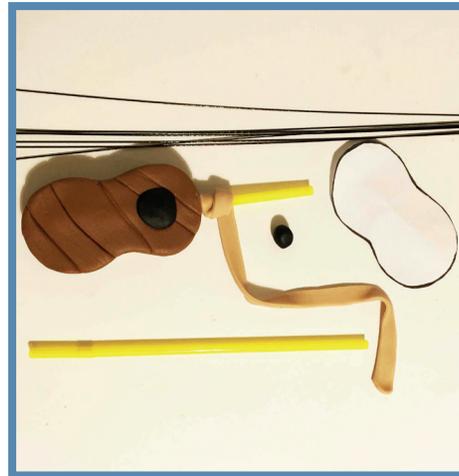
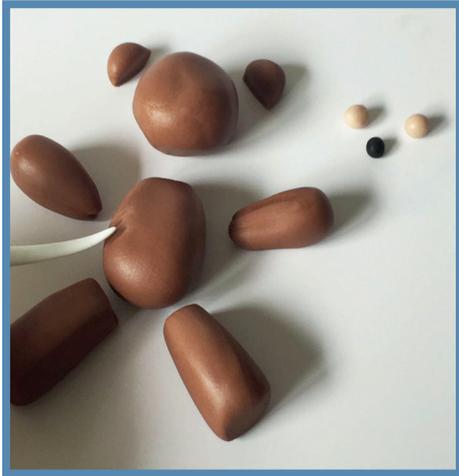


Gently push the straw into the top of the head. Bend the wires to shape and push the twisted end into the straw so they do not touch the cake. To make Stuart's hair, bend the wires into arcs. Alternatively, use black sugar paste or liquorice laces for the hair.



PART 6: OPTIONAL ACCESSORIES

19



OPTIONAL If you wanted to make any additional features such as the ukulele or teddy bear, soften brown sugar paste by kneading. Using the templates provided make the additional items and secure to the cake with edible glue or clear spirited alcohol (they may need support whilst they dry).

