

**With our baking tools and accessories, you can make your own professional layer cake for the party!**

**Method:** Bake the cake bases in a springform pan, let cool completely and split them. Line the inside of the springform pans with plastic. Then place the bases in the pans and layer with fillings, such as strawberry mousse, vanilla cream and fresh berries. Start and finish with a cake base. Cover and place in the refrigerator to firm up. This is the perfect point to stop if you are preparing the cake the day before it will be served. Then it's time for the fun part - decorating the cake! Always begin by kneading the sugarpaste to make it smooth before you roll and shape it. Punch out stars and press the sugarpaste into modelling moulds to shape blocks and flowers.

**Star sign:** Punch out two round discs, brush one with edible glue, put a disposable skewer on the disc and press the other disc on top. Glue on stars and leave to dry. Be sure to roll the discs quite thin so the sign is not too heavy. Use the pretty blocks with letters to write a birthday greeting. Prevent sticking by sprinkling a little corn starch or icing sugar in the moulds and while rolling; this will help the sugarpaste release from the surface.

**Flowers:** Make a small sugarpaste ball and cover it with ultra-thin sugarpaste in another colour, or roll a small ball in another colour to make a dot in the middle.

**Cover the cake:** Remove the assembled cakes from the moulds and place on a cake base. Roll out a sheet of sugarpaste, 3-4 mm thick, making it big enough to cover the cake and bottom edge all the way around. Brush the inside of the cover with a neutral oil to prevent the sugarpaste from absorbing moisture from the cake and melting. Place the cover on the cake and smooth with a smoother. Start from the top and work down. Gently tug on the sugarpaste to smooth out any creases. Trim the edge of the sugarpaste to make it even. To prevent the top layer from applying too much weight to the bottom layer, insert 6-8 straws straight into the bottom layer and trim away the excess that sticks up. Then the top layer can rest on top of the straws. Glue on the decor and sprinkle with edible glue.

**REMEMBER!** Never cover the finished cake with plastic or similar, because it will form condensation and melt the sugarpaste.

