

Siân's Decorative Cakes

Castle Cake



This cake still holds the record for the biggest 'ooooh' factor at one of my children's parties. I think the children were impressed with the height, as it was by no means technically difficult.

Obviously suitable for a Princess or Fairytale party, although adapting the colours to grey would make it appropriate for other themes too.

You can see from the photos that the base is a circular cake and the castle itself rests on top on a separate cake board. The cake is fairly top heavy and I thought this made it safer for carrying to/from the table. Especially useful if you need to transport the cake any distance. The other advantage is the top is easily removed so the base can be cut for guests and party bags. (Much quicker than trying to cut and divide up novelty shapes!) Alternatively the top could be made on its own for a smaller party.

The base

Simply a circular cake. In the example a 9" or 22 cm.

Make using your favourite recipe and flavour.

Attach the cake to a larger size cake board using jam and cover with jam or buttercream if preferred.

Roll out and cover with cake and board with white sugarpaste and trim to fit the board.

The coloured effect on the base cake was made by using an absorbent cloth (J-cloth) to dab watered down colours on, in a similar way to sponge painting a wall!

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The Castle

Towers

The main towers are cakes baked in three food tins. (I use baked bean tins!) Remove both tin ends, grease and line, and stand on a baking tray. Bake for about 30 min at 160°C. Trim top to be level with tin after cooking and before removal from tin.

After cakes have cooled, remove approx 1/3 of one cylinder and attach using jam to another so that heights are varied.

Cover each tower with jam or buttercream then sugarpaste. (Use the food tins to cut discs for the top.)

I cut rectangles the correct height but longer than diameter needed then roll up like a parcel cutting in the right place for join.

The smaller towers on the gatehouse were made by covering a small tube of sweets (lovehearts). But they could be made from solid sugarpaste.

Gatehouse Front

Roll and cut out a sugar paste rectangle of appropriate size on greaseproof paper. Then with a sharp knife cut out entrance arch and crenellate top. Leave on paper to harden for at least 24 hours.

Crenellated tops

Roll out long thin rectangles and trim to correct width. Crenellate one edge using a sharp knife. Check circumferences needed using string. Apply straight away before sugar paste starts to dry and attach using royal icing 'glue'.

Finishing touches

Arrange towers and gatehouse on board as in photo. Fix down with royal icing 'glue'.

Cut windows out of edible paper and decorate with edible pens.

Cut roofs from semicircles of edible paper.

Additional 'walls' are formed from marshmallows.

The candle holders are marshmallow sweets.

The gold balls are from a cake decorating shop. They are called 'dragees'.

Attach all these extras to the cake using royal icing 'glue'.

