

Rorschach Cake Tutorial

Components:

8, extra deep 6 and 4 inch tiers, torted, iced and covered with Satin Ice white Fondant. (You want to use a store brand or very white fondant to contrast with the black ink blot and to blend seamlessly with the wafer paper)

Stack your tiers as shown on a covered 10 inch cake board.

For the Rorschach Painting:

4 sheets of O grade wafer paper

Wilton gel food color (black) preferable or Americolor black gel color

Small Paint brush

lemon extract

small bowl

1 large gallon sized food storage bag

1 pair of food safe gloves



To create the Rorschach painting first put on your food safe gloves, this is a messy job and you don't want to be left with black food dye all over your hands.

Next in a small clean bowl, mix 1 tsp of the gel color with 1 tsp of lemon extract, mix and thin slightly.



Lay your food storage bag flat on a clean smooth surface, fold the bag in half lengthways as shown in the picture and create a defined fold line. Lay the bag flat against the surface again.



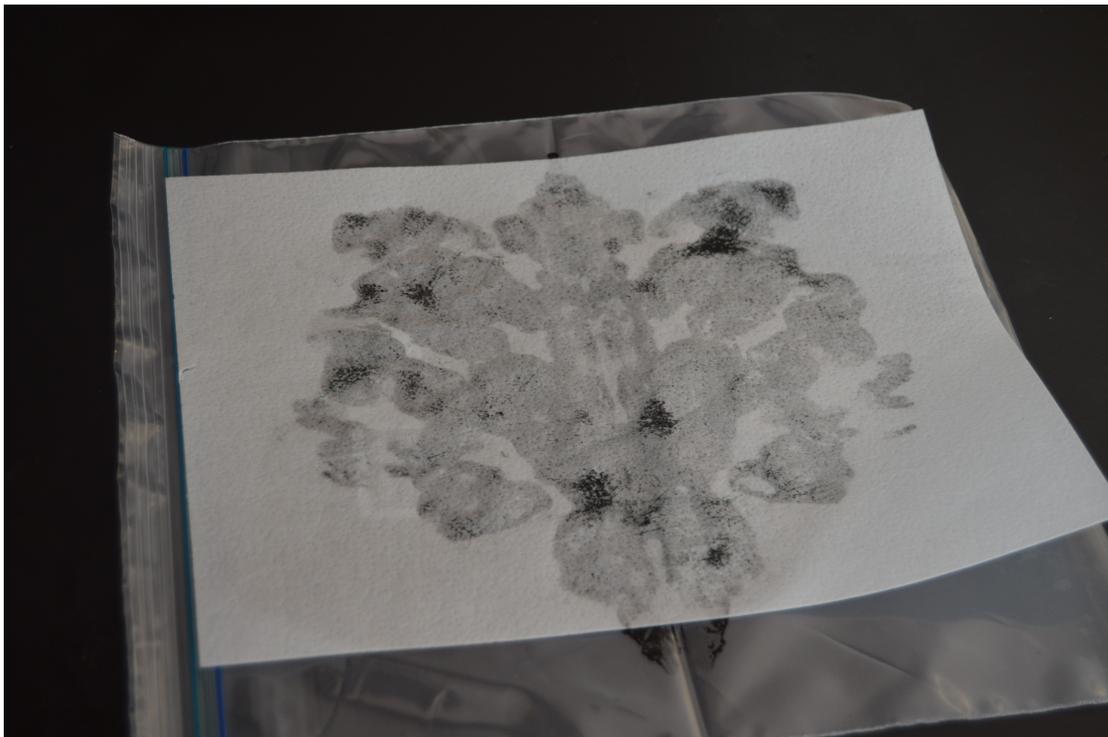
Blob small amounts of the black food color on one half of the food storage bag in a random pattern using the paintbrush- be fairly liberal but make sure to leave areas of white space (with no food color)... (side note- I generally find that if you taper the design at the top and bottom, it creates a more aesthetically pleasing design.)



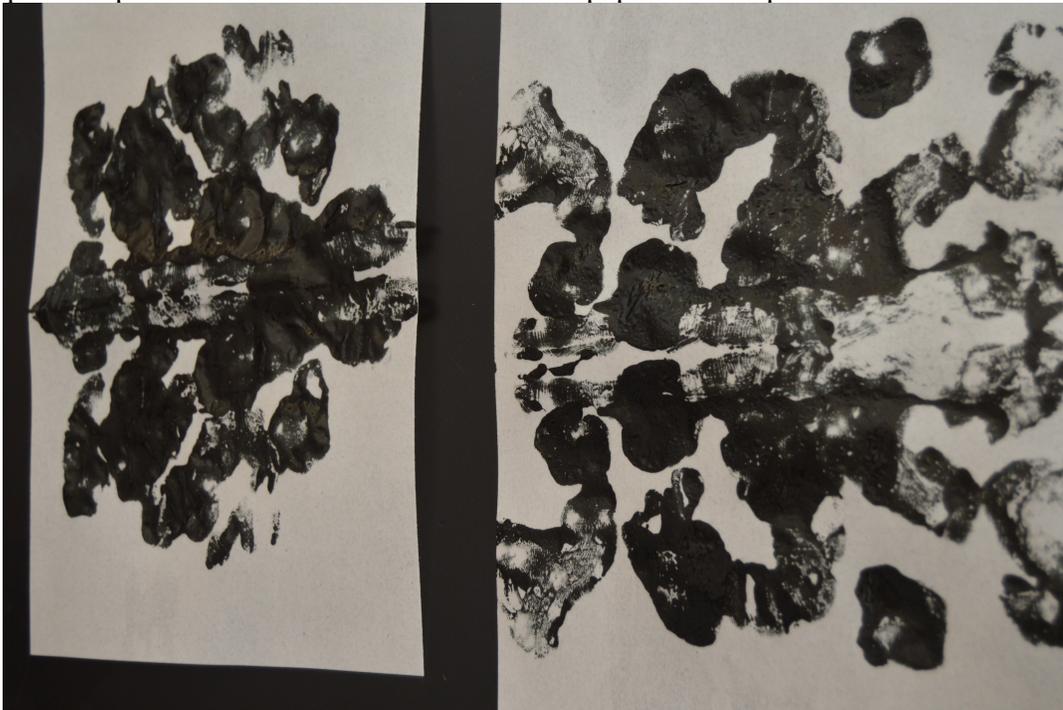
When you are happy with your design, carefully fold the bag over onto itself and press down gently all over. Peel back the bag and allow it to rest flat again.



Take a clean piece of wafer paper and lay flat (shiny side down) against the bag and press the paper into the food color to imprint your pattern. Gently lift the paper away and leave to dry.



Clean your bag by rinsing it under warm water and pat dry with paper towel, you can then reuse the bag and repeat the process until all four sheets of wafer paper are completed.



When the paper is dry it can be adhered to your cake tiers. Measure your tiers and cut your paper to size accordingly, one sheet should be sufficient to cover the front and back of a 4 inch tier and an 8 inch tier. Two sheets will fully cover an extended 6 inch tier front and back.



Start with the central tier, paint a thin line of piping gel down the length of your tier on one side, firmly press your wafer paper against the gel and glue carefully into place, adding more piping gel to securely attach the paper, gently bring the paper around the tier, making sure the paper is flush against the surface and again secure the other side with a line of piping gel. Repeat the process on the rear of the tier. (I would caution against using water to attach your paper as it causes the paper to wrinkle, attaching with piping gel leaves a smooth and clean finish).

To cover the top tier, choose a section of the design that is most aesthetically pleasing, cut the paper in half lengthways, use one half to cover the front and the remaining half to cover the back of the cake.



Finish the cake by decorating with the “arty roses” you created earlier.