



CRYSTALLINE Cake Art

BY SVETLANA MARKOVIC

Learn to make our **“Cover Star” cake**. This incredibly detailed tutorial by **Svetlana Markovic** will guide you through the steps to create a stunning and rare, blue-lace agate inspired cake design. Adorned with gold crystal structures and a **show-stopping** agate topper.

COMPONENTS

White fondant	Lace silicon mat	Cutting wheel
Purple gum paste	Wafer paper	Vodka or Everclear
Rolling pin	Rock candy crystals	Chopstick
X-acto knife	Brushes no. 1, 4, 8	Corn starch
Royal icing	Colors: blue, red, green, brown, gold	Water

1. Prepare your cake tiers by covering with a thin layer of white fondant.
2. To prepare the fondant, color 200 grams each of red, blue, green, brown, turquoise, violet, beige and pink fondant. Roll the colored fondant into long fondant ropes.
3. Place the fondant ropes next to each other and roll flat using a rolling pin as shown in the picture.

Svetlana notes:

Be sure not to twist the colors together so that the color bands remain clear.



4. Trim away the ragged edges and fold the fondant over itself a few times to create a clean marbled pattern, re-roll the fondant into a flat disk.

Repeat step 4 until you are happy with the marbling pattern of your fondant and the colors create a gentle color gradient.

Svetlana notes: Make sure to roll the fondant in all directions to create a large fondant piece.



5. Using a ruler, cut panels of fondant large enough to wrap around each tier of your cake. The panels should fully cover the height and circumference of your cake tiers.



6. Using a little water or vodka to adhere the fondant panels. Wrap the fondant pieces around the exterior of your cake tier and trim with a sharp knife to create a flush seam.



7. Knead the excess fondant then roll it out and cover the top of each tier.
- Svetlana notes:** Use an X-acto knife or a razor blade to cleanly trim your fondant and a smoother to buff the seams.

8. Create a variety of color washes by mixing Everclear, lemon extract or vodka with powdered food color in the same hues as the fondant. Paint bold lines on to the cake to deepened the colors in the fondant banding; overlapping the colors as you move down the tier.



9. Add increasingly darker colors to create depth and dimension. Repeat this step on all the tiers.



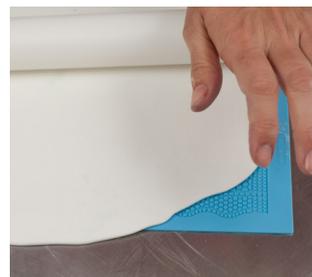
10. Make a gold paint by mixing edible gold highlighter with vodka or clear lemon extract and paint thin lines onto the cake to add realism to the agate design.



11. Prepare royal icing, adding a few drops of green and blue food color to create a pale aqua blue.



12. Roll out white fondant and press onto a silicone lace mat to imprint the lace texture.



13. Tear up some wafer paper, crumple and then unfurl it, then using a brush and some water to wet the paper, adhere it to the fondant.

Svetlana notes: Make sure to leave some exposed fondant so that the lace texture shows through.



14. Using a palette knife, spread a thin layer of royal icing over the wafer paper, allow to dry and then slightly stretch the fondant to create cracks and crevices in the royal icing.



15. Measure the height and circumference of your tier, cut a panel from the textured fondant and then adhere the panel to the fondant, trimming the edges with a sharp knife and blending the seam.

Svetlana notes: Remember to save the leftover fondant as you will need this later.



CREATING THE CRYSTALS

16. Create 'crystals' by crumpling wafer paper and dipping the clusters in royal icing. Allow the royal icing to dry before painting the wafer paper "crystals" with edible paint in the same color washes as used on the cake design.



17. Apply the sugar crystals to the bottom of your first tier using royal icing.



18. Using the textured, royal icing covered fondant you created earlier, break off pieces of "rock" and adhere them all over the cake ensuring to leave the face of the cake exposed.



19. Use the edible paints to add color to the rocks and shadows and texture near the edges of the rocks-this will give a more realistic appearance.



MAKING THE TOPPER

20. Using the same method as detailed in steps 1-3, marble colored fondant together and roll out into a strip of fondant as shown in the picture.



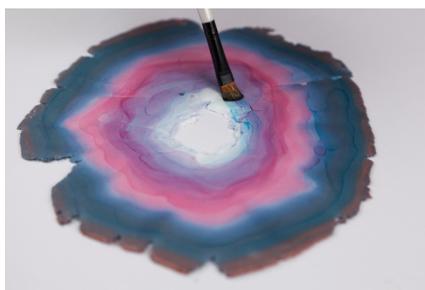
21. When you are satisfied with the color pattern, join the two ends of the panel to create a circle with a hole in the middle.



22. Use a fondant smoother to smooth out any imperfections.



23. Using the same method as used for the cake, paint bold lines of color, following the bands of fondant, to add depth and dimension to the agate.



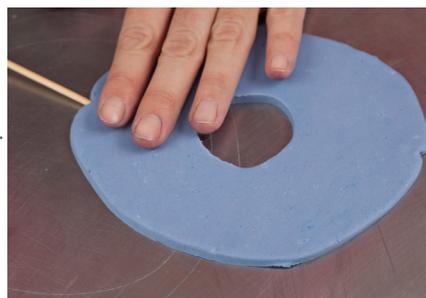
24. Add in some thinly painted gold lines to give a realistic look to the agate.



25. Roll out a piece of gumpaste or pastillage and insert chopsticks, allow to dry hard- this will act as a support for the topper. Once dried, glue to the agate topper with royal icing.



26. Finish the cake with painted gold accents, especially into the cracks and crevices and onto the edges of the applied "rocks".



SVETLANA MILENKOVIC

Cake Studio Rouge | Belgrade, Serbia

Our cover star this month is Svetlana Milenkovic of Cake Studio Rouge. Her incredible cake took inspiration from agate color banding and precious and semi-precious stones and rock formations; utilizing texture and color to create a beautiful, cohesive design. "I really loved this theme," Svetlana adds. "I tried to represent the different textures present in nature. I was particularly drawn to the natural beauty of the different crystal formations and tried to capture this in my cake design." The cake features an abundance of textures, with the rugged sugar-geode applications, crumbled wafer paper crystals and isomalt gems.