



HEAVENLY *Hatboxes*

BY DEEPA SHIVA

What better way to surprise your mom on **Mother's Day** than with this **heavenly, buttercream hatbox cake**. Deepa Shiva of **Deecakelicious** cakes will guide you through the steps to create this flower-filled cake. Deepa notes, "I love buttercream cakes and this cake re-imagines the characteristic fondant floral hatbox perfectly." This **detailed tutorial** will have you piping **buttercream flowers** and **basket weave** with ease.

COMPONENTS

Torted, filled, and crumb-coated 6-inch diameter cake (4 inches high)

Rotating cake stand

Piping bags

Couplers

Parchment paper cut into 2-inch squares

Wilton piping tips – 2, 12, 16, 60, 61, 102, 104, 233, 352

Wilton flower nail no. 7

Colors:

Wilton Black

AmeriColor Super Black for basket weave

Sugar Flair Claret for English roses

Sugar Flair Lavender for hydrangeas

Sugar Flair Gooseberry for leaves

AmeriColor Burgundy for camellia

AmeriColor Super Red for roses

Wilton Flower Lifter or normal scissors

Small spatula

Toothpicks

Spoons to mix buttercream

Sheet or trays to place flowers

Cake comb

6-inch diameter, 1-inch height cake dummy

Cloth to wipe tips

Swiss meringue buttercream

2 cups black buttercream

1 cup white buttercream

½ cup each green, lavender, claret, and pink buttercream



DEEPA'S TOP TIPS

- Always work in a cold room of 68 degrees Fahrenheit or under.
- Make the buttercream and mix the colors a day before piping the flowers. This will help the colors to develop overnight.
- Keep an ice pack handy to cool your hands, as warmer palms will melt the buttercream.
- Keep a cloth handy to wipe the tips clean between piping petals or flowers to achieve a clean finish.
- Fill only a ¼ of the piping bag with buttercream to make just 2 flowers at a time. Don't overfill the bags, this will make them more difficult to handle.
- If the climate is hot and humid, you can place the flowers in the refrigerator to firm up before placing them on the cake.
- Practice the basket weave and flowers with white buttercream before working on the actual cake.

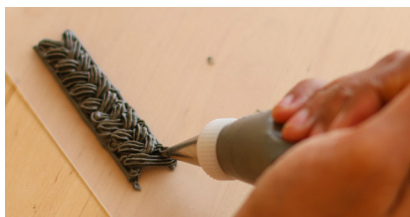
Basket Weave

To prepare: Mark the crumb-coated cake with a cake comb, this will form the borders within which to pipe the basket weave. Use a Wilton star tip 16 for the basket weave. Mix Wilton Black and AmeriColor Super Black gels into the buttercream to get the desired black color.

1. Start with the far left line, put down the tip, squeeze, and pull down across to touch the third line creating one half of a cross.



2. Leaving the center line, start with the third line, put down the tip, squeeze, and pull down across to touch the first line. The lines should intersect in the middle line to form an "X."



3. Start to pipe between the intersections on the left, squeeze and pull down to create one half of a cross. Repeat this process with the other side and make sure the lines intersect at the middle line to form another "X" lower than the first.



4. Using the comb lines on the crumb-coat of the cake, start to pipe the pattern as detailed in the above steps. Continue this process until the cake is covered on all sides.



Hydrangeas

To prepare: Fill one side of a piping bag with lavender buttercream and the other side with a small amount of white buttercream. Using a Wilton 102 tip for the petals, apply a little lavender buttercream on the flower nail and place a 2-inch square of parchment paper.

Deepa notes: Make sure to hold the piping bag at a 45° angle.

1. Touch the center of the nail with the wide end of the 102 tip; the narrow end should be just slightly above the nail surface. Begin at the center of the nail and squeeze out the first petal, rotating your hand as you move the tip toward the center.



2. Repeat the above step to form the remaining three petals.



3. Make 6 or 7 hydrangea flowers to form a small bunch.



4. Pipe a dot of white buttercream in the center of each flower with tip 2.



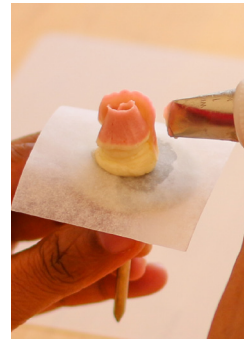
Roses

To prepare: Use a Wilton tip 12 for the base, a tip 104 for the petals, and flower nail no. 7. Dip a toothpick in AmeriColor Super Red and mix it into the white buttercream. Make sure to use a very small amount of color in order to achieve a baby pink. Fill a piping bag on one side with white buttercream and the other side with the baby pink buttercream.

1. Apply a little buttercream onto the flower nail and place a 2-inch square of parchment paper. Hold the bag at a 90° angle. Keeping the tip slightly above the center, with firm and steady pressure, squeeze out the base of icing and gradually raise the tip while decreasing the pressure.



2. Using tip 104, and keeping the piping bag at a 45° angle, press down the broader end of the tip onto the base. Squeeze the piping bag and move the tip whilst rotating the flower nail to form a ribbon. Just before finishing, overlap the ribbon over the starting point. This will form the central bud.



3. The next step adds 3 petals. Start with the wide end of the tip touching the midpoint of the bud base, and the narrow end facing straight up so that the petal will attach. Move the tip up and down to the midpoint of the mound forming the first 3 petals. Rotate the nail 1/3rd turn for each petal making sure to overlap them slightly. You can stop at this point for a small rosebud.



4. The next step adds 5 petals. Start behind the first petal of the top row. Angle the narrow end of the tip a little more than the first row, squeeze the bag, and turn the nail 1/5th turn for each petal, moving the tip up and then down to form overlapping petals. The tail of the last petal should overlap the first's starting point.

Deepra notes: For a larger rose, repeat the above step but add 7 petals.



English Rose

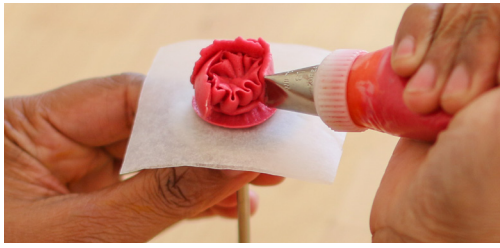
To prepare: Use a Wilton tip 60 for the base and inner petals, a tip 61 for the outer petals, and flower nail no. 7. Use Sugar Flair Claret to achieve the desired deep pink color.



1. First fit tip 60 to the coupler, apply a little buttercream onto the flower nail, and place a 2-inch square of parchment paper. Hold the piping bag at a 45° angle but make sure to keep the tip slightly above the center. With firm and steady pressure, squeeze out a base of icing while gradually turning the flower nail to form a circular base. Repeat this step for the center of the base.



2. With the wide end of the tip at the bottom and the narrow side facing up, squeeze the bag and pipe in a V motion (the narrow end of the V should face inward to the center). This will form the inner part of the rose.



3. Change the tip to a 61, touch the wide end of the tip to one side of the inner petal, squeeze the bag, and make a ribbon. Move the flower nail up and down simultaneously to make one petal. Repeat to form the first 3 petals, making sure to overlap them slightly.

4. The next step adds 5 petals. Starting from behind the first petal of the previous row, angle the narrow end of the tip and squeeze the bag whilst rotating the nail $\frac{1}{5}$ th turn for each petal, moving the tip up and down to form overlapping petals.

Deepa notes: You can stop at this level or continue to follow the above process for the next level of 7 petals.

Camellia

To prepare: Use a Wilton tip 233 for the center, a tip 61 for the petals, and flower nail no. 7. Use white buttercream for the center stamens and AmeriColor Burgundy for the petals.



1. Apply a little buttercream onto the flower nail and place a 2-inch square of parchment paper. Using tip 233 and white buttercream, hold the bag at a 90° angle. Keep the tip slightly above the center, and with firm and steady pressure, squeeze out the base of icing in a circular motion, then gradually raise the tip while decreasing the pressure. Stop squeezing when the stamens are formed.

2. Using tip 61 and burgundy buttercream, keep the bag at a 45° angle and press down the broader end of the tip onto the side of the base. Slowly squeeze the piping bag whilst rotating the flower nail to form a ribbon. Just before finishing one round, overlap the ribbon over the starting point.

3. The next step adds 3 or 4 petals. Start with the wide end of the tip touching the midpoint of the bud base, and with the narrow end slightly tilted inward toward the center of the flower, move the tip up and down to the midpoint of the base. Repeat to form 3 or 4 petals that overlap each other. Rotate the nail $\frac{1}{3}$ rd turn for each petal.

4. The next step adds 5 or 7 petals. Start slightly above the first petal of the previous row. Angle the narrow end of the tip toward the previous row, squeeze the bag, and turn the nail $\frac{1}{5}$ th turn for each petal.

Deepa notes: You can stop at this stage or continue to follow the above process until the desired flower size is achieved.



Arrangement of Flowers



1. Place the dummy on top of the cake to identify the place where the dummy needs to rest on the cake. Use toothpicks to support the dummy. Once you are happy with the placement, remove the dummy but keep the toothpicks in place.



2. Fit a piping bag filled with white buttercream with a Wilton tip 12 and squeeze out a small quantity of buttercream in a semicircle on top of the cake. Using a flower lifter, begin arranging the flowers, one at a time, on top of the applied buttercream.



3. Alternate the color and type of flowers so that no two similar flowers are placed together.

Deepa notes: You can use a toothpick to move flowers or to adjust their position.

4. Fill the gaps with hydrangeas and rosebuds.

Deepa notes: I used 6 roses, 6 sets of hydrangeas, 6 camellias, 6 English roses, and 4 rosebuds.



5. Place the dummy lid (which is covered with a thin layer of ganache) on top of the flowers, making sure not to crush them. Press down so that the lid affixes to the side of the cake firmly.



6. Pipe the basket weave pattern on the top and side of the hatbox lid.



7. Fill in the gaps by piping leaves. To pipe the leaves, use a Wilton tip 352 and Sugar Flair Gooseberry. Fill the bag, squeeze hard to build up the base, and, at the same time, lift the tip slightly. The bag should be at a 45° angle. Relax pressure as you pull the tip toward you, drawing the leaf to a point. Finish the cake with a neat shell border.



Backed by a string of finance degrees and having worked in financial institutions in India and abroad,

Deepa Shiva never dreamed of becoming a professional baker. A chance cake-decorating course in Singapore changed all that and she started baking cakes for family with the realization that she enjoyed it thoroughly. Deecakelicious was born 4½ years ago and is now based in Bangalore. Deepa crafts cakes in various mediums including fondant and buttercream.


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