

Naughty Cakes

Step-by-step
recipes for
19 fabulous,
fun cakes



DEBBIE BROWN

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Thong Watch

Here's a typically ordinary and probably familiar looking fellow checking out the gorgeous girls in their sexy thongs whilst investing in his growing beer belly.

YOU WILL NEED

- 25 cm (10 in) square sponge cake (see page 11)
- 35 cm (14 in) square cake board
- Icing (confectioners') sugar in a sugar shaker
- 600 g / 1 lb 5¼ oz / 2½ c buttercream (see page 8)

SUGARPASTE (see page 9)

- 260 g (9 oz) yellow
- 260 g (9 oz) pale chestnut
- 1.4 kg (3 lb 1½ oz) white
- 125 g (4½ oz) mauve
- 125 g (4½ oz) deep blue
- 125 g (4½ oz) pink
- 30 g (1 oz) bright green
- 30 g (1 oz) bright yellow

MODELLING PASTE (see page 10)

- 425 g (14¾ oz) flesh-colour
- 20 g (¾ oz) mauve
- 15 g (½ oz) white
- 5 g (just under ¼ oz) black
- 15 g (½ oz) brown
- 15 g (½ oz) pale yellow

- Sugar stick
- Sugar glue and paintbrush
- Edible silver powder

EQUIPMENT

- Plain-bladed kitchen knife
- Large and small rolling pins
- Cake smoother
- Ruler
- Serrated carving knife
- Palette knife
- Small pieces of foam (for support)
- Small circle cutter (to mark smiles)
- A few cocktail sticks

1 Slightly dampen the cake board with water. For a marbled effect, knead the yellow and pale chestnut sugarpaste together until streaky. Roll out using a sprinkling of icing sugar and move the paste around after each roll to prevent sticking. Lift the sugarpaste by draping over the rolling pin and cover the cake board. Use a cake smoother to smooth and polish the surface, then trim the excess from around the edge. For the tiled effect, mark lines using a ruler. Set aside to dry, preferably overnight.

2 Trim the crust from the cake and level the top. To make the sunbeds, cut the cake into three evenly-sized strips. Cut a layer in each strip and sandwich back together with buttercream using the palette knife, and then spread a thin layer of buttercream over the surface of each cake as a crumb coat.



Covering the sides of a cake



3 To cover the sides of the cake, first measure the depth using a ruler. Roll out 285 g (10 oz) of white sugarpaste and cut a strip to fit, measuring 66 cm (26 in) in length. Dust with icing sugar and roll up. Position against the side of the cake and unroll around it, covering all sides and trimming any excess from the join (see left). To close the join, press it together, sticking it with a little sugar glue, then rub it gently with your fingers. Cover the remaining two cakes in the same way and position all three cakes on the cake board.

4 To build up the height at the back of the central sunbed, cut a wedge of white sugarpaste the size of the sunbed base, roughly 225 g (½ lb), and stick in place using a little sugar glue. For the slatted top of each sunbed, roll out and cut oblong shapes slightly larger than the top using the remaining white sugarpaste. Indent even lines for the slats using a ruler. Position on the top of each cake and rub the surface with a cake smoother.

5 The towels have a simple inlaid effect with coloured sugarpaste. Roll the paste thinly, making sure it is well dusted with icing sugar on the reverse to prevent sticking. Apply the pattern by very thinly rolling out another coloured paste and sticking on with minimal sugar glue, so when rolled to inlay, the glue doesn't ooze out. Make three towels, one mauve with yellow dots cut from the miniature circle cutter, one deep blue with thin bright green strips and the last bright pink with a thin strip of yellow paste winding around in a squiggle pattern.

Roll gently with a rolling pin until the pattern is inlayed. Cut into oblong shaped towels to fit the top of each sunbed. Cut tassels at each end of the mauve and pink towels. Secure on the sunbeds with a little sugar glue.



Modelling the women's bodies

6 Use 125 g (4½ oz) of flesh-coloured modelling paste for each of the women's bodies (see above). To make a body, roll into a long sausage shape and pinch around just above halfway to indent a waist. Press down to flatten slightly and cut the longer half in two to separate legs. Smooth down each cut edge to round off each leg on both sides. Bend at the bottom for the feet and pinch up heels. Pinch around each ankle to narrow and shape the leg. For knees, push in halfway to indent the back. When proportioned, round off the bottom by smoothing with your fingers, pushing

TIP: When modelling the bodies, if the modelling paste starts to dry before you have finished, cover the part you are not modelling with a slightly damp cloth.

up the excess and rounding off. Mark a line in the centre using the knife and, again, smooth to round off.

7 Split 45 g (1 ½ oz) of flesh-coloured sugarpaste in half and use to make the man's legs. First roll into a sausage shape and bend one end for the foot, pinching up gently to shape the heel. Pinch around the ankle to narrow and give shape. Lay the leg down and push in at the back, halfway between the ankle and the top of the leg, pinching at the front to shape the knee.



Modelling the man's shorts

8 To make the shorts (see above), roll the mauve modelling paste into a ball and press down to flatten slightly. Make a small cut to separate the legs and pinch up a rim on each that will sit over the top of each leg. Shape the sides by smoothing straight and pinch a rim around the top for the waistband.

9 Model the man's chest using 45 g (1½ oz) of flesh by shaping into a rounded teardrop, the full end for the top of a body with the narrower end for a waist. Press to flatten slightly and mark the pectorals. Encourage a rounded tummy by pushing up and smoothing in a circular motion. Split

20 g (¾ oz) of flesh-coloured sugarpaste in half and model two arms. To make an arm, roll into a sausage shape and pinch one end gently to round off for a hand. Press down on the hand to flatten it only slightly, without indenting. Lay the arm down and push in halfway, pinching out at the back to shape the elbow.

10 For the women's arms, split 30 g (1 oz) of flesh-coloured sugarpaste into four pieces and follow the instructions in step 9 above. Bend each arm at the elbow and stick in position, raised up with the hands one on top of each other. Split the remaining flesh into three pieces and make the oval-shaped heads and noses, marking smiles with the small circle cutter pressed in at an upward angle. Use a cocktail stick to draw the open smile on the man.

11 Make a sunhat for the man from a 10 g (¼ oz) ball of white modelling paste, pushing into the centre and pinching out a rim. Shape flattened sausages in different sizes in brown and pale yellow to make the women's hair. Stick tiny pieces of brown under the hat for the man's hair.

12 Cut thin strips of black and white paste to make the thongs and bra straps, finishing with a small ball of each shaped into a bra cup. Model six black flattened oval shapes for the sunglasses. Roll the remaining black paste into a sausage shape and cut two cans, shaping gently to remove the harsh cut edge. Indent into the top using a cocktail stick and rub the top of each can with a little edible silver powder.

Naughty Playtime

Pink fluffy handcuffs are guaranteed to raise a smile, so I made this naughty cake using a pretty hot pink colour scheme. If you prefer something a little more serious, red and black would make a much raunchier combination.



YOU WILL NEED

- 23 cm (9 in) round sponge cake (see page 11)
- 35 cm (14 in) round cake board
- 450 g / 1 lb/2 c buttercream (see page 8)
- Icing (confectioners') sugar in a sugar shaker

SUGARPASTE (see page 9)

- 680 g (1 lb 8 oz) deep pink
- 315 g (11 oz) pale pink

MODELLING PASTE (see page 10)

- 45 g (1½ oz) grey
- 45 g (1½ oz) pale pink
- 145 g (5 oz) medium pink
- 30 g (1 oz) dark pink
- Sugar glue and paintbrush
- Edible silver powder
- Edible dark pink glitter

EQUIPMENT

- Serrated carving knife
- Palette knife
- Plain-bladed kitchen knife
- Large and small rolling pins
- No. 2 plain piping tube
- 1 cm (½ in), 1.5 cm (just over ½ in) and 2 cm (¾ in) circle cutters
- Foam pieces
- Large and small heart cutters
- A few cocktail sticks



Sculpting the cake centre

1 Trim the cake crust and level the top. To sculpt the cushion, cut away the top and bottom edges so the sides curve, and trim the centre so it slopes gently inwards (see above). Cut a layer in the cake and sandwich back together with buttercream.

2 Spread the centre of the cake board with buttercream so the cake will stick to it and place the cake down onto it. Spread buttercream over the surface of the cake as a crumb coat and to help the sugarpaste stick.

3 Roll out the deep pink sugarpaste using a sprinkling of icing sugar and move the paste around after each roll to prevent sticking. Lift the sugarpaste by draping over the rolling pin and cover the cake, stretching out pleats and smoothing downwards. Trim excess from around the base.

4 Using the paintbrush handle, roll pleats radiating from the centre (see below). With trimmings, shape a circle for the button and roll a long thin sausage for the piping around the edge of the cushion, sticking both in place with a little sugar glue. Mark more pleats along the edge of the piping using the tip of a knife.



Create pleats

To make the handcuff bolts, thickly roll out 30 g (1 oz) of grey modelling paste and cut two oblongs measuring 5 x 4 cm (2 x 1½ in). Cut a slit into the top of each and then score a line off-centre using the back knife. Use the piping tube to cut a keyhole, trimming out a little more making the key shape with the tip knife. From the trimmings, cut four strips for between the fur and the bolt on either side and stick three tiny silver circles on top of each. Rub edible silver over the surface and sprinkle on the cake.

Split 115 g (4 oz) of medium-pink modelling paste in half and make two thick sausages, each measuring 15 cm (6 in). Bend and stretch the surface to give a furry, fringed effect.

Use 15 g (½ oz) of grey modelling paste to make the chain (see right). To make rings, cut a strip, then cut smaller circles from the strip, making four large and four small rings (keep the circles to one side). Rub edible silver powder over the surface of each ring. Cut open a ring and loop alternate large and small rings together. Stick onto the top of each handcuff with a pea-sized amount of glue to secure.

Using six of the smallest circles cut when making the rings, stick them together in threes to make the top of each key, cutting a further tiny circle in the centre of each using the piping tube. With grey modelling paste trimmings, roll out and cut thin strips and tiny squares to complete each key. Assemble and apply edible silver as before. Put aside to dry on a flat surface.

9 To make the thong, thinly roll out the pale pink modelling paste and cut a 15 cm (6 in) triangle, placing it directly on the cake and securing with a little sugar glue. Turn up the end and support it with a foam block until dry. Thinly roll out the remaining pale pink and cut strips for the thong. Use a shorter strip for the centre, attaching it to the bottom of the thong.

10 For the garter, roll out the remaining medium-pink modelling paste and cut a strip measuring 20 x 2.5 cm (8 x 1 in). Press along the edge between your thumb and finger, creating a frilled effect. Loop it around and stick in place on the cake. Roll out deep pink sugarpaste trimmings and cut a thin strip for around the centre.

11 Thinly roll out dark pink modelling paste and cut out one large and one small heart shape. Also cut strips for the thong and to edge the garter. Moisten the surface of each heart with sugar glue and sprinkle on the edible pink glitter.

12 For the fabric effect around the cake board, moisten the cake board with a little sugar glue, then roll out the pale pink sugarpaste thinly and arrange it around the cake, pushing up pleats and tucking the edge underneath. Smooth around the outside edge of the cake board and trim any excess away. When the keys are dry, stick them into position on the cake.



Making the chain

Sexy Builders

You don't need to hopefully glance at this building site to take advantage of these gorgeous beefcakes. You can stare and admire their muscles – and anything else on show – for as long as you wish!

YOU WILL NEED

- 25 cm (10 in) square sponge cake (see page 11)
- 35 cm (14 in) round cake board
- Icing (confectioners') sugar in a sugar shaker
- 650 g / 1 lb 7 oz / 2 $\frac{3}{4}$ c buttercream (see page 8)

SUGARPASTE (see page 9)

- 450 g (1 lb) medium brown
- 945 g (2 lb 1 $\frac{1}{4}$ oz) grey
- 400 g (14 oz) white

MODELLING PASTE (see page 10)

- 115 g (4 oz) cream/ivory
- 30 g (1 oz) turquoise
- 65 g (2 $\frac{1}{4}$ oz) yellow-brown (brown with a touch of yellow)
- 60 g (2 oz) pale navy
- 130 g (4 $\frac{1}{2}$ oz) pale brown
- 175 g (6 oz) flesh-colour (golden brown/ivory with a touch of pink)
- 20 g ($\frac{1}{2}$ oz) yellow

- Sugar glue and paintbrush
- 2 sugar sticks (see page 10)

ROYAL ICING (see page 9)

- 20 g ($\frac{1}{2}$ oz) dark brown
- Black food colouring paste

EQUIPMENT

- Plain-bladed kitchen knife
- Large rolling pin
- Ruler
- Serrated carving knife
- Palette knife
- New kitchen scourer
- Sheet of kitchen paper
- 1.5 cm ($\frac{1}{2}$ in) circle cutter (to mark smiles)
- A few cocktail sticks
- Paper piping bag
- Scissors
- Fine paintbrush

1 Slightly dampen the cake board with water. Roll out the medium-brown sugarpaste using a sprinkling of icing sugar and move the paste around after each roll to prevent sticking. Lift the sugarpaste by draping over the rolling pin and cover the cake board, trimming any excess from around the edge. Press your hands firmly over the surface to mark inder and ridges, then set aside to dry.

2 Make the wood planks to allow for plenty of drying time. Roll out the cream/ivory modelling paste and cut three strips measuring 23 x 2.5 cm (9 x 1 in). Mark lines with a knife for a wood grain effect, then put aside to dry on a completely flat surface.

3 Trim the crust from the cake and level the top. Cut the cake into three equally sized strips. Cut each strip in half and sandwich one on top of the other using buttercream, making three oblong cakes for the building block piles. Using the palette knife spread a thin layer of buttercream over the surface of each cake as a crumb coat.

4 Roll out 315 g (11 oz) of grey sugarpaste and cover each cake completely, stretching out pleats and smoothing down and around the shape. Trim away any excess from around the base. Pinch along each



Indenting to form blocks

...ge at the top and down the sides to ...rpen. Use a ruler to indent even ...s outlining the building blocks, ...e above). The top and two ...posite longer sides have narrower ...s indented, depicting the top and ...es of blocks. The two smaller ...posite sides have much wider lines ...the front face.

5 For the wrapped effect on two block piles, very thinly roll out 200 g (7 oz) of white sugarpaste and cover each block pile, folding over pleats and flattening them level with the cake surface. Indent twice around the centre of each wrapped pile creating, straight lines to hold the retaining ties. Thinly roll out the turquoise paste and cut four thin strips. Stick into position around the covered block piles. Arrange each cake on the cake board.

6 To make the boots, split the yellow-brown modelling paste into four pieces. Model a teardrop shape and bend halfway, pinching out a heel. Make a flat area for the jean leg. Make all the boots and set aside.

7 Put aside 5 g (1/4 oz) of navy paste. Make the jeans one pair at a time. Roll into a sausage and press down to flatten. Make a cut to separate legs, leaving 2 cm (3/4 in) at the top (see below). Smooth each leg to remove edges. Press the bottom to flatten. Push in at the back centre of each leg and pinch the front to shape knees. Mark pleats and wrinkles.



Boots and jeans

8 Position the sitting builder by bending one leg up and stick securely with one of the boots onto the side of a wrapped block pile. Stick his other boot in place, if necessary using a piece of foam for support until dry. To shape the bottom of the standing builder, lay the jeans down on the front and smooth to push up any excess. Round off a bottom, making a small indent in the centre using a cocktail stick. Stick in position with the boots resting against the block pile.

9 To make the cement sack, shape the pale brown sugarpaste into an oval and press to flatten. Make a cut across the top and open one side further by moving the knife up and down, then stick in place with a little sugar glue. Press kitchen paper onto the surface to give texture.

10 To make the loose blocks, thickly roll out and cut four oblong shapes the same size as the indented blocks using 30 g (1 oz) of grey sugarpaste. Mould the trimmings into the spilt powdered cement, texturing by pressing the kitchen scourer over the surface. Knead the grey and brown sugarpaste trimmings together until slightly streaky, roll out and put aside to dry (this will break into crumbs for mud when dry).

11 To make the builders' chests, split 90 g (3 oz) of flesh-coloured modelling paste in half. Model rounded teardrop shapes, the full end for the top of a body with the narrower end for a waist, and press to flatten slightly (see above). Using the paintbrush handle, mark a line down the centre on both sides, mark pectoral and stomach muscles and stick in place on the trousers. Stick two tiny oval shapes onto each pectoral. With the remaining pale navy



Chests and arms

modelling paste, cut two back pockets for the standing builder and two thin strips for both builders' waistbands.

12 Model each arm using 15 g (½ oz) of flesh colour paste. To make an arm, roll into a sausage shape and pinch one end gently to round off for a hand. Press down on the hand to flatten only slightly, without indenting. Make a cut for the thumb halfway on one side and pull down. Make three more cuts to separate fingers, push together and stroke to lengthen and bend round. To naturally shape the hand, push the thumb towards the palm from the wrist. Lay the arm down and push in halfway, pinching out at the back to shape the elbow. Indent at the top to round off a large muscle.

13 Push a sugar stick into the neck of each builder, leaving half protruding to hold their heads in place. Model their heads, noses and ears using the remaining flesh colour. For the head, flatten the facial area, then press the small circle cutter in at an upward angle to mark a smile, adding dimples using a cocktail stick. To make the ears, shape two small ovals and indent the centres using the end of the paintbrush. Stick in position level with the nose. Press each head down over the sugar sticks, securing at the neck area with sugar glue.

14 Put aside two pea-sized amounts of yellow modelling paste, then split the remainder into two and roll into ball shapes for the main part of each hat. Press into the centre of each and pinch up an edge to hollow out (see below). Press either side at the top to narrow slightly and stick in place on each head. Use the remainder for rims and strips on top of each hat. To make the rims, model a small oval shape, press down to flatten, smoothing until thin and cut in half lengthways making the two hat rims.



Head and hats

15 Colour some modelling paste trimmings black and use to make tiny oval-shaped eyes. Put the brown royal icing into a piping bag and cut a small hole in the tip. Pipe the hair, moustache and beard. For dirt patches, mix a little brown royal icing with water making it runny and brush over the boots, jeans and bodies.

16 When the cake is dry, dilute black food colouring paste with a few drops of water and paint the tattoos using a fine paintbrush. Pile the wood planks one on top of each other, securing with sugar glue. Break the dried, rolled out piece of streaky grey/brown sugarpaste into crumbs and sprinkle around the cake board.

Boobs everywhere

Make just one pair of these sexy boobs as a special gift for your man, or give him a choice. These individual cakes are perfect for any party celebration or even a stag night. Hopefully there won't be a scramble after favourites!



YOU WILL NEED

- 10 x shop-bought muffins
- 5 x 18 cm (6 in) heart-shaped cake cards
- 300 g / 10½ oz / 1¼ c buttercream (see page 8)
- Icing (confectioners') sugar in a sugar shaker

SUGARPASTE *(see page 9)*

- 285 g (10 oz) pale flesh-colour (golden brown/ivory with a touch of pink)
- 550 g (1 lb 3½ oz) medium flesh-colour (golden brown/ivory with a touch of pink)

- 550 g (1 lb 3½ oz) dark flesh-colour (golden brown/ivory)
- 60 g (2 oz) pale pink
- 30 g (1 oz) bright pink
- 60 g (1 oz) turquoise
- 60 g (1 oz) deep purple
- 90 g (3 oz) black
- Sugar glue and paintbrush
- Miniature gold, standard turquoise and large silver dragees
- Edible silver powder colouring

EQUIPMENT

- Plain-bladed kitchen knife
- Large rolling pin
- Cake smoother
- Palette knife
- 4 cm (1½ in) and 2.5 cm (1 in) square cutters
- 5 cm (2 in) circle cutter
- No.2 plain piping tube

1 Put a little buttercream centrally on the cake card and press two muffins down side by side (**see right**). If the raised tops are uneven, spread with a layer of buttercream to create a smooth surface and help the sugarpaste stick. Spread a little extra buttercream between each muffin and over the cake board, keeping away from the cake board edge.

2 Using a sprinkling of icing sugar to prevent sticking, roll out the different shades of flesh sugarpaste, one at a time, and cover all five pairs of cakes, stretching out pleats and smoothing downwards around each shape. Rub gently around the edge of the cake boards until the sugarpaste becomes thin with a rounded edge and then trim any excess using a knife. With the trimmings, stick a small pea-sized ball on each boob using a little sugar glue.



Covering muffins with buttercream



Creating pleats for the pink tassels

3 PINK AND GOLD TOP

Roll out the pale pink sugarpaste and cut two strips measuring 15 cm (6 in) in length and 4 cm (1½ in) at the widest central point. Gently roll the paintbrush over the surface to create pleats, and then stick onto each boob. Smooth along each edge to round off. With the trimmings, roll out and cut very thin strips to edge across the bottom, pressing miniature gold dragees into the surface and securing with a little sugar glue.

4 BRIGHT PINK TASSLES

Roll out the bright pink sugarpaste and cut two circles using the circle cutter. Roll the paintbrush handle over the surface creating pleats radiating from the centre, frilling the edge (see above). Stick in place. Thinly roll out the trimmings and cut about 20 very thin strips for the tassels. Pinch into two bunches at the top and stick centrally on each boob.

5 SPARKLY TURQUOISE TOP

Roll out the turquoise sugarpaste, cut two triangles measuring 8 cm (3 in) each and stick onto the cake using a little sugar glue. With the trimmings, roll out and cut the straps. Stick the turquoise dragees over the surface using a little sugar glue.

6 BLACK STRAP TOP

Roll out black sugarpaste and cut two strips, sticking one across the side of a boob and secure on the opposite side. Stick the other strip across the top of both boobs. Stick silver dragees into the surface using sugar glue to secure. Roll out black trimmings and cut a square using the large square cutter. Cut a smaller square from the centre making a buckle. Rub edible silver powder over the surface, and then stick in place with a silver dragee.

7 PURPLE BASQUE

Thinly roll out the deep purple sugarpaste and cut a straight line in the top. Cut a small 'V' centrally. Lift and stick in place on the boobs, smoothing around the shape. Trim excess from around the edge and secure in place with a little sugar glue. Thinly roll out the remaining black sugarpaste and cut strips. Cut out circles along each strip using the piping tube and stick in place (see below). Roll out trimmings and cut tiny strips for the laces, crossing them over down the centre.



Decorating the basque with strips of black lace

Racy Speedboat

Sun-worshipping topless girls adorning a speedboat in a jade green tropical sea has to be up there in the top ten of male fantasies, so give him a treat with this gorgeous pair.

YOU WILL NEED

- 30 x 12 cm (12 x 5 in) oblong sponge cake (see page 11)
- 35 cm (14 in) oval-shaped cake board
- Icing (confectioners') sugar in a sugar shaker
- 450 g / 1 lb/2 c buttercream (see page 8)

SUGARPASTE (see page 9)

- 800 g (1 lb 12 oz) white
- 100 g (3½ oz) black
- 340 g (12 oz) pale jade green

MODELLING PASTE (see page 10)

- 75 g (2½ oz) white
- 15 g (½ oz) black
- 15 g (½ oz) mauve
- 15 g (½ oz) yellow
- 60 g (2 oz) flesh-colour (golden brown/ivory with a touch of pink)
- 35 g (1¼ oz) pale blue
- 5 g (just under ¼ oz) pink

- Sugar glue and paintbrush
- 3 x sugar sticks, 1 x 9 cm (3½ in) long (see page 10)
- Black and pink food colouring pastes

ROYAL ICING (see page 10)

- 15 g (½ oz) pale cream
- 3–4 tbsp clear piping gel

EQUIPMENT

- Serrated carving knife
- Template (see page 76)
- Plain-bladed kitchen knife
- Large and small rolling pins
- Palette knife
- Ruler
- Cake smoother
- Small circle cutter
- Small pieces of foam (for support)
- A few cocktail sticks
- Fine paintbrush
- Teaspoon
- Scissors

1 Trim the crust from the cake and level the top. To shape the front of the boat, trim the sides to slope down to halfway, leaving a 5 cm (2 in) edge centrally at the front. Trim to slope inwards down to the base on either side.

2 Using the template (see page 76) as a cutting guide, slice a 1.5 cm (½ in) layer from the top of the cake at the back and trim both sides to slope inwards. Cut a layer in the cake and sandwich back together with buttercream. Place the cake centrally on the cake board, sticking with buttercream. Spread a thin layer of buttercream over the surface of the cake as a crumb coat.



Padding at the front of the boat and black recess covering

3 To shape the pointed front of the boat, roll 100 g (3½ oz) of white sugarpaste into a teardrop and press down to flatten the full end. Stick against the front of the cake and shape into the pointed front of the boat, smoothing down to the base and pressing the join firmly onto the surface of the cake so it is secure (see **bottom left**). Thinly roll out some black sugarpaste and cut a strip to cover the dashboard, as well as a

further piece for the inside recess using the template (see page 76).

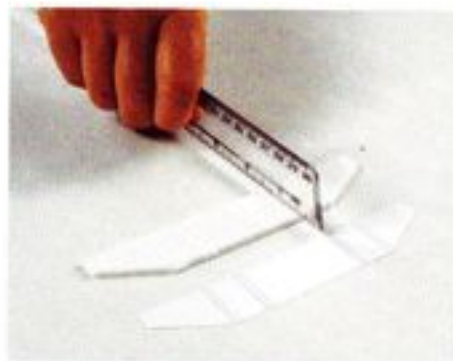
4 For the decking, roll out 90 g (3 oz) of white sugarpaste and cut a piece to cover the top of the cake at the back using the template (see page 76). Keeping the paste on the work surface, indent even lines with a ruler, then carefully lift and position, keeping the indented lines straight.

5 To cover the boat's sides, first measure the length and depth. Roll out 185 g (6½ oz) of white sugarpaste and cut a strip to fit. Position against the side and rub with a cake smoother. Repeat for the other side. To close the join at the front, press together, sticking with a bit of sugar glue, then rub gently with your fingers in a circular motion. Using the back of a knife, mark two lines each on either side.



6 Roll out 60 g (2 oz) of white sugarpaste and cut a piece to cover the back of the cake, sticking the join closed on either side with a little sugar glue. Roll out the remaining white sugarpaste and cut a piece to cover the top of the cake at the front, sticking securely around the outside edge. Rub with a cake smoother down the centre and then either side to make it slightly angular.

7 For the windscreen, roll out 30 g (1 oz) of white modelling paste and cut out the shape using the template (see page 76). Indent lines using the ruler (see below). Stand the windscreen up and bend into position. Moisten along the bottom edge and then stick in place on the boat. Using 15 g (½ oz) of white modelling paste, cut strips to edge the top and along the front of the windscreen, and also two strips to edge the sides at the back of the boat.



Making the windscreen

8 Thickly roll out the remaining white modelling paste and cut three oblong shapes, two for benches on either side of the boat and one for the pole support. Use the large sugar stick as a flagpole, pushing it down into the pole support. Using the trimmings, roll a small ball for the top of the pole.

9 Using black modelling paste, thinly roll out and cut strips to edge the front of the windscreen and the top edge at the back of the boat. Roll a tiny ball to top the pole and then, to make the steering wheel, roll the remainder into a ball and press in the centre to indent. Cut out small circles around the edge using the small circle cutter. Stick the steering wheel in place on the dashboard.

10 For the sea, moisten the surface of the cake board with a little sugar glue, roll out pale jade green sugarpaste and press over the surface using your fingers. Push up the excess around the bottom of the boat to create ripples. Trim any excess from the edge of the cake board, then smooth with your hands to round off.

11 For the rolled up towels, which will support the figures, use the mauve and yellow modelling paste. Thinly roll out and cut oblong shapes measuring 10 x 4 cm (4 x 1½ in), fold in half lengthways and roll up. Stick onto the top of the boat near the windscreen.

12 Use 20 g (¾ oz) of flesh-coloured modelling paste for each of the girls' bodies. To make a

body, roll the modelling paste into a long sausage shape. To shape the waist, roll between your thumb and finger to indent just above halfway (see right). Press down to flatten slightly and cut the longer half to separate legs. Smooth down each edge to round off legs, front and back, twisting gently to lengthen. Bend at bottom for the feet and pinch out heels. Roll each ankle between your thumb and finger to narrow and shape the leg. To form the knees, pinch in halfway to indent the back and pinch gently at the front to give shape. Stick the body in its pose using a little sugar glue to secure.

13 Split 5 g (just under ¼ oz) of flesh-coloured modelling paste into four parts and model the arms. The arms modelled here have fully formed hands, but if you prefer to make simple hands, see page 50, step 10. To make an arm, roll a sausage shape and gently pinch one end to round for a hand. Press down on the hand to flatten slightly, without indenting. Make a cut halfway down on one side for the thumb. Make three cuts along the top to separate fingers and twist gently to lengthen, press together and bend round. To naturally shape the hand, push the thumb towards the palm from the wrist. Lay the arm down and pinch in halfway, pinching out at the back to shape the elbow. Stick in position as each is made using a little sugar glue.

TIP: When modelling the bodies, if the modelling paste starts to dry before you have finished, cover the part you are not working on with a slightly dampened cloth.

14 Use 5 g (just under ¼ oz) of flesh-coloured modelling paste for the boobs, rolling out four tiny ball shapes and sticking in place with a little sugar glue. Push a sugar stick through the top of each body, leaving half protruding to help hold their heads in place. Split the remaining flesh-colour in half and make their oval shaped heads and noses. Make a hole in the bottom of



Making the bodies

then, using a little sugar glue, stick in place over the sugar stick.

15 Thinly roll out 15 g (½ oz) of pale blue modelling paste and cut strips to decorate the sides of the boat. Roll out 10 g (¼ oz) and cut oblong shapes for the cushions on top of each bench. To make the two seats, split 5 g (just under ¼ oz) in half and shape into ovals. Press down to flatten slightly and cut in half, making the seat and back. Trim the seat to take off the rounded edge and assemble on the boat, bending the back to slope down slightly. Use the trimmings for the blue bikini bra top hanging on the flagpole. Press two pea-sized oval shapes flat for the bra cups and stick onto the pole with a thin strip of blue. Make a pink bikini bra top.

16 Make the sunglasses by flattening very small oval shapes using pink and blue trimmings, then thinly roll out and cut strips for the bikini thongs. Dilute pink food colouring with a little water and paint the lips, then add some colour to each boob. Dilute black food colouring and paint a translucent wash over the windscreen for a cloudy effect.

17 To pipe the hair, put the royal icing into the piping bag and cut a small hole in the tip. Pipe straight hair on one girl and curly hair on the other. For the sea's wet effect, spread a thin layer of clear piping gel over the surface using the back of a teaspoon.



Adding piping gel

Roly Poly Strip-o-gram

This fun adaptation of a sexy strip-o-gram would look fantastic centre-stage on a birthday party table, and is bound to make the guests collapse with laughter.

YOU WILL NEED

- 2 x 15 cm (6 in) square sponge cakes and 1 x 12 cm (5 in) round sponge cake (see page 11)
- 30 cm (12 in) round cake board
- Icing (confectioners') sugar in a sugar shaker
- 650 g / 1 lb 7 oz / 2½ c buttercream (see page 8)

SUGARPASTE (see page 9)

- 710 g (1 lb 9 oz) black
- 1.25 kg (2 lb 12 oz) white
- 750 g (1 lb 10½ oz) flesh-colour (golden brown/ivory with a touch of pink)
- 30 g (1 oz) red

ROYAL ICING (see page 9)

- 45 g (1½ oz) white

- Sugar glue and paintbrush
- 260 g (9 oz) pastillage (see page 10) or a large sheet of white rice paper
- Black food colouring paste
- Red powder colour

EQUIPMENT

- Plain-bladed kitchen knife
- Large and small rolling pins
- Cake smoother
- Serrated carving knife
- Palette knife
- Ruler
- Sheet of card
- Foam pieces
- A few cocktail sticks
- Small heart cutter
- No. 4 plain piping tube
- Fine paintbrush
- Paper piping bag
- Scissors

1 Slightly dampen the cake board with water. Roll out 400 g (14 oz) of black sugarpaste using a sprinkling of icing (confectioners') sugar, moving the paste around after each roll to prevent sticking. Lift the sugarpaste draping over the rolling pin and cover the cake board, trimming any excess from around the edge. Rub gently with a cake smoother and set aside to dry.

2 Trim to level the top of each cake and turn over to use the base of the cake as the top. Trim off the top edge from the round cake, making a rounded body. Cut a layer in the top square cakes and sandwich back together, one on top of the other, using buttercream. Spread a little buttercream onto the cake board where the cake will sit and place the cake centrally on the cake board. Spread a layer of buttercream over the surface of each cake.

3 Using 595 g (1 lb 5 oz) of white sugarpaste, roll out and cut pieces to cover all four sides of the square cake, cutting level with the top. Rub the surface with a cake smoother to obtain a smooth, level finish. Roll out 145 g (5 oz) of black sugarpaste and use it to cover the top of the cake, trimming any excess from around the edge.





Making the body

4 To make the body, first pad out the shape using flesh-coloured sugarpaste. Use 175 g (6 oz) to roll an oval and stick onto the top of the body, slightly towards the back, to help shape the chest and neck area. Split 100 g (3½ oz) in half and roll two ball shapes, sticking these in front to pad out the boobs (**see above**).

5 Moisten the sugarpaste on the body with sugar glue and rework the buttercream if set, or add a little more. Roll out 260 g (9 oz) of flesh-coloured sugarpaste and cover the body completely, smoothing out any pleats and trimming any excess from around the base. Accentuate the cleavage by smoothing with your fingers. Stick a ball of paste on the front of each boob using trimmings.

6 Moisten the sides of the cake with sugar glue. Measure the box sides and add 4 cm (1½ in) to the height. Thinly roll out the remaining white sugarpaste and cut pieces to cover the four sides. To place the sides against the cake without disturbing their neatly cut edges, push the sheet of card underneath and lift, using the card to help position against the cake (**see right**). Close each join by smoothing along the edge with a little icing sugar on your fingers. Smooth the surface using a cake smoother.

7 Cut the four box flaps using the pastillage, each with a 7 cm (3 in) depth. Cut one at a time as the pastillage dries extremely quickly. Turn the corners slightly and place on a flat surface to dry, preferably overnight, flipping over after a few hours for the reverse to dry also. Alternatively, use a sheet of white rice paper cut to size.

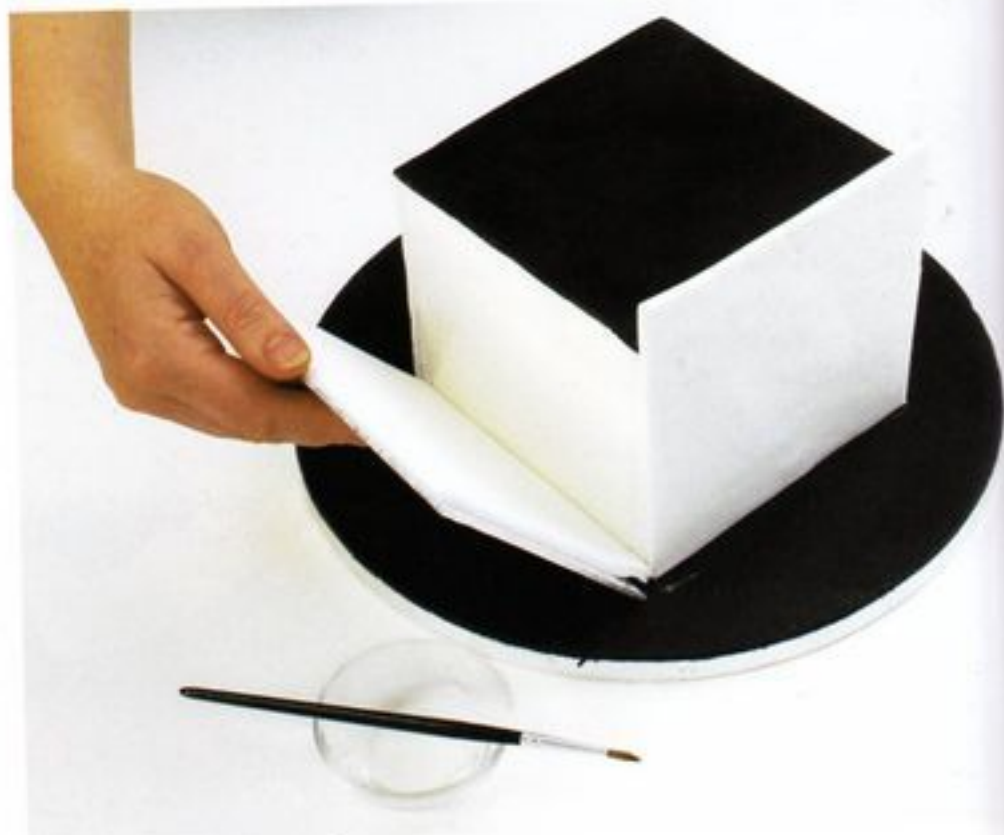
8 To make the arms, split 90 g (3 oz) of flesh-coloured sugarpaste in half. Roll one into a fat sausage shape and pinch one end to round off a hand. Press down on the hand to flatten only slightly, without indenting. Make a cut for the thumb, cutting down halfway on one side and pull down. Make three more cuts to separate fingers, stroking each to lengthen. To naturally shape the hand, push the thumb towards the palm from the wrist, and then open again. Push gently into the palm to indent. Lay the arm down and push in halfway,

pinching out at the back to shape the elbow. Press against the body in the pose to flatten the arm so that it sits neatly in position, then remove and put aside to set. Make the second arm in the same way.



Making the head

9 For the head (**see above**), roll a 125 g (4½ oz) of flesh-coloured sugarpaste into a rounded teardrop shape and place on the work

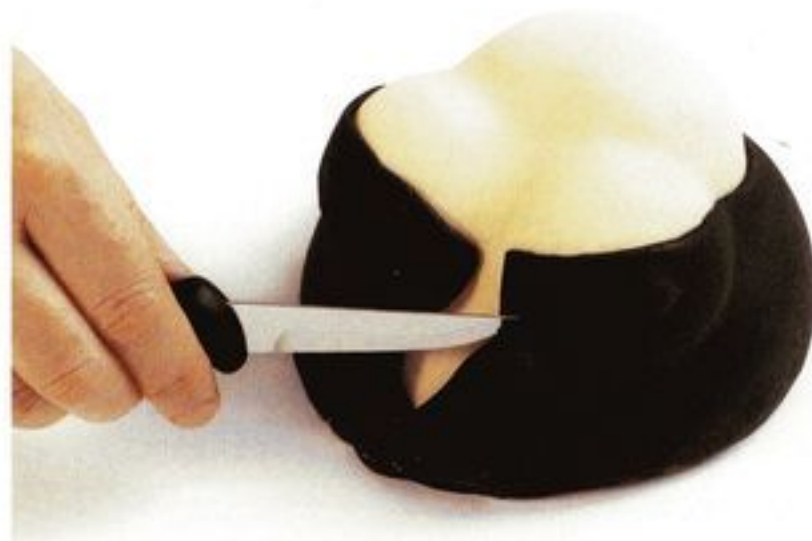


Applying the box sides

surface with the point up. Press down on the point to flatten slightly. Split 5 g (just under ¼ oz) of flesh-coloured sugarpaste into three. Use one piece to make the chin, rolling into a sausage and taper the ends to points. Moisten with sugar glue and press onto the bottom of the face, smoothing the points level with the surface and blending the join in at the top. To remove the join completely, smooth a little icing sugar over the surface using your fingers.

10 Roll the two remaining pieces into oval shapes for cheeks and stick in place, smoothing the join closed at the bottom of each by rolling the paintbrush handle underneath. Using trimmings, roll a pea-sized oval for the nose and stick centrally on the face. Roll another pea-sized amount into an oval, press into the centre to indent, cut in half and use for the ears. For eyes, split a pea-sized amount of white trimmings and roll into oval shapes. Press flat and stick onto the face, slightly turned in at the top.

11 Using a pea-sized amount of black sugarpaste, model two oval-shaped pupils, two tiny strips for eyelashes and stick a flattened oval onto the face for the shadow of the mouth. Now take about 45 g (1½ oz) of the black paste and roll into small, different sized ball shapes and build up over the head to make the hair. Shape 5 g (just under ¼ oz) of red sugarpaste into a small sausage shape and pinch around both ends to widen, then stick on top of the head for the hair band. Model two teardrop shapes and press flat for the top lip; roll a tapering sausage for the bottom lip. To make earrings, roll long, tapering sausages and loop round. Build up more hair for the bun using 15 g (½ oz) of black sugarpaste.



Forming the basque

12 Thinly roll out the remaining black sugarpaste and wrap around the back of the body, joining at the front and securing with sugar glue. Trim away any excess at the front, leaving a gap at the join, and trim a neat line across the chest and down the back (**see above**). Cut laces from the trimmings and criss-cross down the front of the basque.

13 Position the body on the cake with a dab of butter-cream. Stick the arms and head in position, making sure they are well balanced as they dry. Use pieces of foam sponge for support if needed. Cut strips of red sugarpaste and pinch to frill along the top edge, sticking in place for straps and to edge the basque. For the necklace, roll tiny ball beads and stick in place around the neck.

14 Thinly roll out the remaining red paste and cut out hearts and circles, sticking hearts over the box and circles on the flaps. Roll out the remaining white trimmings and cut four strips for ribbon, gathering them up and sticking at the base of the box.

When the cake is dry, dilute some black food colouring with a few water drops and paint kisses on the box using the fine paintbrush.

15 Put the royal icing into the piping bag and cut a hole in the tip. Pipe a thick line of royal icing along the top edge of the box cake and stick on a box flap, holding for a few moments to secure. Use pieces of foam sponge to support until dry. Repeat for the remaining three sides. Rub a little red powder colour over the top of each cheek using your fingers.

TIP: If the cake needs to travel, use food-safe plastic dowels to support the head and arms in position. Don't be tempted to use cocktail sticks, as these are very sharp and could cause an injury.

Jacuzzi Fun

Make a fabulous birthday party centrepiece with this fun idea, perhaps filling it with depictions of your friends. Even your favourite celebrities could be splashing about!

YOU WILL NEED

- 20 cm (8 in) round sponge cake (see page 11)
- 35 cm (14 in) round cake board
- Icing (confectioners') sugar in a sugar shaker
- 450 g / 1 lb/2 c buttercream (see page 8)

SUGARPASTE (see page 9)

- 1.4 kg (3 lb 1½ oz) grey
- 60 g (2 oz) terracotta
- 30 g (1 oz) white
- 60 g (2 oz) blue

MODELLING PASTE (see page 10)

- 110 g (3¾ oz) flesh-colour
- 40 g (just over 1½ oz) golden brown
- 35 g (1¼ oz) dark brown
- 10 g (¼ oz) bottle green

- 10 g (¼ oz) lime green
- 15 g (½ oz) purple
- 5 g (just under ¼ oz) deep purple
- 10 g (¼ oz) black
- 20 g (¾ oz) white
- 5 g (just under ¼ oz) bright yellow

ROYAL ICING (see page 11)

- 5 g (just under ¼ oz) cream
- 10 g (¼ oz) golden brown
- 10 g (¼ oz) pale brown
- 15 g (½ oz) dark brown
- Sugar glue and paintbrush
- 5 x sugar sticks (see page 10)
- Black food colouring paste
- Bright yellow powder colour
- Clear piping gel

EQUIPMENT

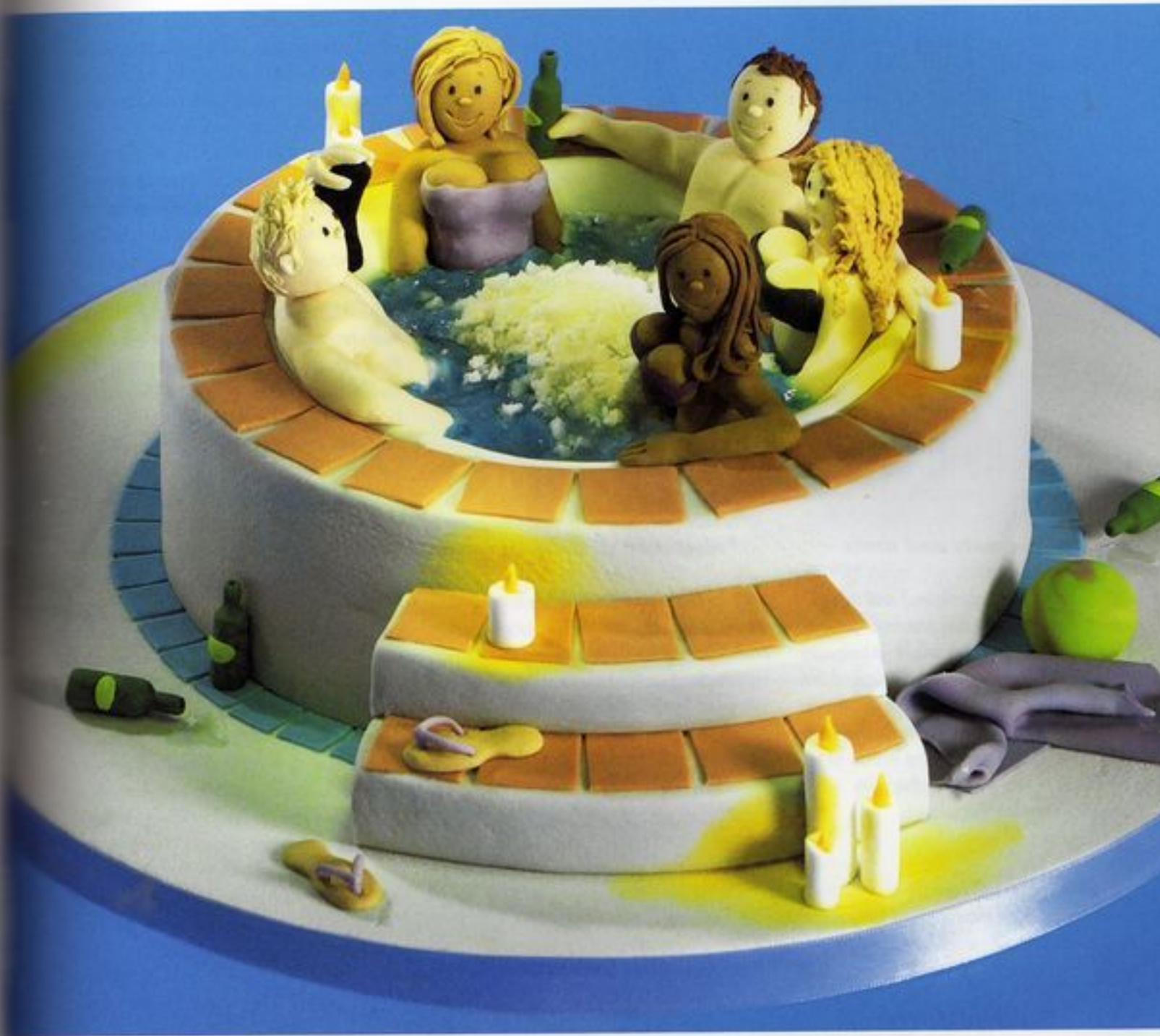
- Serrated carving knife
- Palette knife
- Plain-bladed kitchen knife
- Large and small rolling pins
- Textured kitchen paper
- Cake smoother
- Small circle cutter (to mark smiles)
- Small pieces of foam (for support)
- A few cocktail sticks
- 2.5 cm (1 in) and 1 cm (½ in) square cutters
- 4 x paper piping bags
- Fine paintbrush
- Dusting brush

1 Slightly dampen the board with water. Roll out 450 g (1 lb) of grey sugarpaste using a sprinkling of icing (confectioners') sugar and move the paste around after each roll to prevent sticking. Lift the paste by draping over the rolling pin. Cover the cake board, trimming excess from around the

edge. To texture the surface, place a sheet of kitchen paper onto the surface and rub with a cake smoother. Set aside to dry.

2 Trim to level the top of the cake and turn over to use the base of

the cake as the top. Slice two layers equally through the depth. Cut a circle from the centre, cutting at an inward angle and leaving a 2.5 cm (1 in) edge. Remove the centre and discard. Sandwich all layers together with buttercream and centre on the cake board. Spread a layer of buttercream as a crumb coat (**see right**).

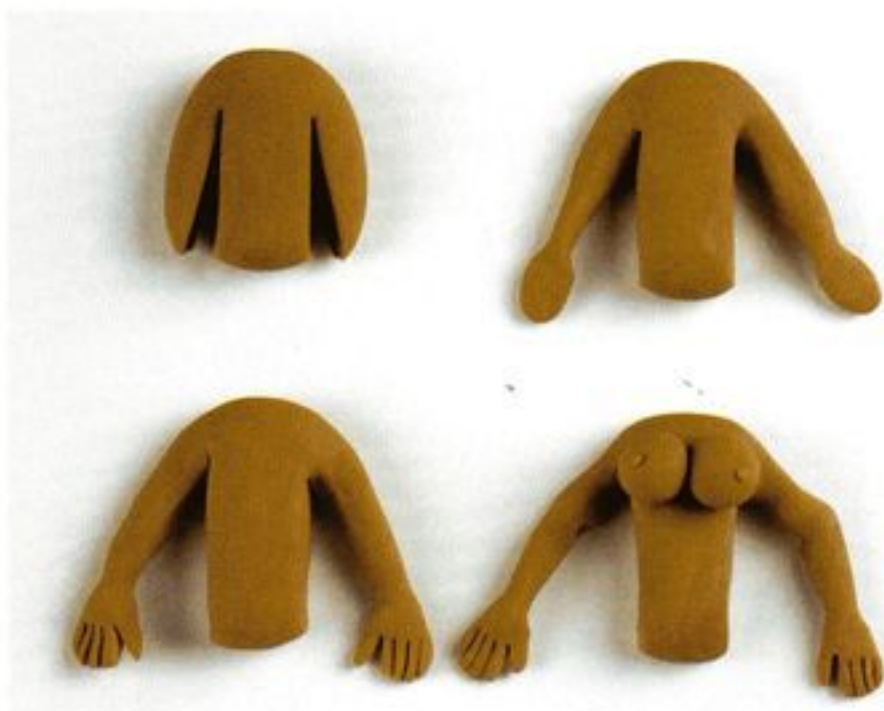


3 Roll out 800 g (1 lb 12 oz) of grey sugarpaste and cover the cake completely, smoothing around the shape, stretching out pleats around the edge and smoothing downwards. Trim excess from around the base. Pinch around the top outside edge to sharpen, and texture around the sides and top edge of the cake board surface.



Covering with buttercream

4 For the front steps, thickly roll out the remaining grey sugarpaste and cut two strips, one for the bottom step measuring 5 x 13 cm (2 x 5 in) and for the top step measuring 2.5 x 13 cm (1 x 5 in). Stick one step on top of the other, curving at the front of the cake, and texture the surface as before.



Modelling chests and arms

5 For the tiles, thinly roll out the terracotta sugarpaste and cut out squares using the 2.5 cm (1 in) square cutter. Stick around the top edge of the cake and along each step, texturing as before. Thinly roll out white sugarpaste and cut a strip to edge the inside of the Jacuzzi tub, rubbing the join closed with your fingers.

6 The male and female figures are made by modelling the chests and arms in one go (*see above*). To make a male chest and arms, roll 30 g (1 oz) of flesh-coloured modelling paste into an oval and press down to flatten slightly. Make two cuts for arms either side, keeping enough in the centre for the chest, and smooth down to soften the cut on both sides. Gently twist each arm to lengthen, and roll between your thumb and finger at the end of each arm to round off hands, pressing down on the hand to flatten slightly, but without indenting. Note that some of the figures' hands will be "under water", and so will not need to be modelled.

7 For the hands, make a cut for the thumb, cutting halfway down. Make three more slightly shorter cuts across the top to separate fingers and stroke to lengthen. To naturally shape the hand, push the thumb towards the palm from the wrist. Cut the opposite

hand. Push in halfway along each arm, pinching out at the back to shape elbows. Indent at the top of each arm to round off shoulder muscles. Stick in position in the tub using foam for support if necessary. Mark a line down the centre and mark curves and pectorals. Using a cocktail stick, mark a small hole on each pectoral.

8 The female figures use the same amount of modelling paste, but their bodies are smaller, without muscular shoulders. Use the extra paste to make boobs with a tiny ball on each. Using a little sugar glue to secure, push a sugar stick down through each body leaving half protruding to hold the heads in place.

9 Thinly roll out the purple modelling paste and cut a small square to use for the bathing costume. With pea-sized amounts of black and all the deep purple modelling paste, make the bikini tops by shaping semi-circles and sticking in place with a



Making water for the tub

sugar glue. Put aside a pea-sized amount of black and, using the remainder, shape the trunks, sticking them into the blonde man's hand.

0 Knead the white sugarpaste trimmings into 45 g (1½ oz) of blue sugarpaste until streaky. Roll out and place in the tub. Using your fingers to mark an uneven surface, trim the excess up and around each body (see **bottom left**). Roll out just over the top of the white modelling paste and place aside to dry (this will be crumbled to make the foam).

1 Put aside two pea-sized amounts of golden brown modelling paste. Using the remainder, along with the remaining flesh-colour modelling paste, make their heads, trunks and ears. To make a head, roll a ball, flatten the facial area and then press the small circle cutter in at an upward angle to mark smiles, indenting dimples at the corners and drawing a curved line to complete the mouth using a cocktail stick. To make the girl's open mouth, push in the end of a paintbrush and gently pull up and down. To make the ears, indent into the centre of the small oval shapes using the end of the paintbrush and stick in position level with each eye. Press the heads down over the ear sticks, securing at the neck area with sugar glue. Roll tiny oval-shaped pieces with the remaining black.

2 Using the coloured royal icing and the piping bags with small tips cut into the tips, pipe the hair (see **right**). Curly hair is piped by squeezing the bag gently. For spiked hair, pipe the royal icing from the bag level with the top of the head, then pull straight up.

13 For the small edging tiles, thinly roll out the remaining blue sugarpaste and cut squares using the 1 cm (½ in) square cutter. Stick around the base of the cake, texturing with kitchen paper. To make the candles, roll the remaining white modelling paste into a sausage and cut into various lengths, reshaping to remove the harsh cut edge and pressing down to make some a little fuller. Indent into the top of each to make room for the flame. Model bright yellow teardrop shaped flames and stick on top of each candle.

14 Each bottle is made by rolling bottle green modelling paste into a sausage and pinching round at the top to narrow the neck. Make four bottles, indenting into the top of each using a cocktail stick, and then stick an oval-shaped label on each using lime green. Knead the remaining lime green with a pea-sized amount of purple together until streaky, and roll to create a beach ball.

15 Knead the remaining purple with blue trimmings until streaky. Roll out and cut an oblong-shaped towel, gathering it up and placing it by the steps. For the flip-flops, shape the remaining golden brown paste into the soles. For the strap, stick on a ball of purple, then roll tiny sausages of paste, attaching to the top and down the sides.

16 For the bubbles, break up the dried white modelling paste, sprinkling it centrally into the tub. For a wet effect, spoon a little clear piping gel over the water and spread over the surface. Drip some gel near the bottles on the cake and cake board.

17 When the cake is dry, brush a little yellow dusting powder over it, concentrating more around the candles to make candlelight. Dilute a tiny amount of black paste with a few drops of water and paint the eyebrows using the fine paintbrush.



Piping hair

Hunky Firemen

I'm sure most girls would agree it would be very interesting to watch our firemen heroes showing off their fit bodies whilst giving their engine a good wash down.

YOU WILL NEED

- 25 cm (10 in) square sponge cake (see page 11)
- 35 cm (14 in) square cake board
- Icing (confectioners') sugar in a sugar shaker
- 600 g / 1 lb 5 1/4 oz / 2 1/2 c buttercream (see page 8)

SUGARPASTE (see page 9)

- 820 g (1 lb 13 oz) grey
- 45 g (1 1/2 oz) black
- 650 g (1 lb 7 oz) red

MODELLING PASTE (see page 10)

- 65 g (2 1/4 oz) grey
- 135 g (4 3/4 oz) black
- 25 g (just over 3/4 oz) red
- 20 g (3/4 oz) deep blue
- 75 g (2 1/2 oz) yellow
- 35 g (1 1/4 oz) flesh-colour (golden brown/ivory with a touch of pink food colouring)
- 20 g (3/4 oz) brown

- Sugar glue and paintbrush
- Black food colouring paste
- Edible silver powder
- Clear alcohol
- 3 x sugar sticks (see page 10)
- Clear piping gel

EQUIPMENT

- Plain-bladed kitchen knife
- Large and small rolling pins
- Cake smoother
- Small ruler
- Serrated carving knife
- Palette knife
- 5 cm (2 in) and 2 cm (3/4 in) circle cutters
- 2 cm (3/4 in) square cutter
- 3 cm (1 1/4 in) square cutter
- Small pieces of foam (for support)
- Small circle cutter (to mark smiles)
- A few cocktail sticks
- Fine paintbrush
- Teaspoon

1 Slightly dampen the cake board with water. Roll out 500 g (1 lb 1 1/4 oz) of grey sugarpaste using a sprinkling of icing (confectioners') sugar and move the paste around after each roll to prevent sticking. Lift the sugarpaste by draping over the rolling pin and cover the cake board. Use a cake smoother to smooth and polish the surface, then trim excess from around the edge. Gently press the rolling pin over the surface to mark ridges and then set aside to dry, preferably overnight.

2 Make the ladders first to allow plenty of drying time. Roll out 45 g (1 1/2 oz) of grey modelling paste and cut eight squares in a line using the 2 cm (3/4 in) square cutter, leaving little space in between for each step. Cut down both sides, leaving an edge open. With the trimmings, make a second ladder one square shorter, cut both aside to dry on a flat surface.

3 Trim the crust from the cake and level the top. Cut the cake exactly in half and sandwich one half on top of the other using buttercream, then position on the cake board. Using the palette knife, spread a thin layer of buttercream over the surface of the cake as a crumb coat.

4 Roll out the black sugarpaste and cut a strip to fit around the base of the cake, about 2.5 cm (1 in) in depth. Dust with icing sugar to prevent sticking and roll up. Place against the base of the cake and unroll (**see right**). Trim excess from join. Moisten with sugar glue and rub the join gently to close completely. Thinly roll out trimmings and cut two circles using the 5 cm (2 in) circle cutter. Cut each in half and stick above the black strip where the wheels will be positioned.



Adding a strip to the base

5 To cover part of the top and down the back of the engine, roll out 175 g (6 oz) of grey sugarpaste and cut an oblong shape to fit the width of the cake measuring 23 cm (9 in) in length. Mark lines across one end up to 7 cm (2¾ in) for the back of the engine. Lift carefully and stick in place, applying to the back of the engine first and smoothing up and over the top, covering about two-thirds. The paste will stretch and may need trimming at the top to straighten.



6 Split 20 g (¾ oz) of red in half, then roll four sausages and use to pad out the engine above each wheel. Roll out 200 g (7 oz) of red and cut an oblong shape to cover one side of the engine, allowing the black strip at the base to show and leaving a proud edge around the grey top and down the back, trimming to curve around on the top corner. Trim to straighten edges, or press the length of a ruler along each edge. Trim around the wheels, smoothing around the shape. Repeat for the opposite side.



Applying the engine sides

7 Cut out two cabin windows and the central storage compartment using the 3 cm (1¼ in) square cutter (see above). Cut out two more storage compartments on either side using this cutter, but then cut down from the square, removing the red sugarpaste to make longer compartments. Using a knife, indent lines into the red covering for each cabin door and step. Press gently with your finger to indent the handle area and model a tiny red sausage-shaped door handle. Cut windows and compartments from the opposite side as before.

8 Roll out 90 g (3 oz) of red and cut a piece to cover the front of the engine. Cut out the windscreen using the 3 cm (1¼ in) square cutter by

cutting out two squares at each end, then cutting out the central part using a knife. Roll out 30 g (1 oz) of red and cut an oblong shape the width of the front up to the windscreen. Mark two even lines using a ruler, indenting three strips. Indent a grille on the central strip using a knife. Stick this strip in place, smoothing at either end to round off. For the red bumper, cut a further strip using trimmings, and then cut a thin strip to edge above the windscreen.

9 Thickly roll out the remaining red sugarpaste and cut an oblong shape slightly larger than the top of the cabin. Stick in place and rub gently around the top edge to round off. Thinly roll out 45 g (1½ oz) of grey sugarpaste and cut pieces to fill all the windows. Using the remaining grey, make all the compartment doors, marking lines using a ruler. Roll thin sausages of paste for long handles at the base of each compartment door and model flattened circles for headlights.



Making the wheels

10 To make the wheels, split 60 g (2 oz) of black modelling paste into four pieces, roll into ball shapes and press down to flatten slightly (see above). Indent the centre of each using the 2 cm (¾ in) circle cutter. Indent the centre of each

again using the small circle cutter to mark small holes around the edge using the end of a paintbrush. Mix edible silver powder with a few drops of clear alcohol and paint the centre. Using sugar glue, stick each wheel in place, holding for a few moments to secure.

11 Mix a little black food colouring paste with a few drops of clear alcohol until well diluted and translucent. Paint a wash over windows. Put a little silver powder on the brush and apply in a stippling motion for a cloudy effect. With red trimmings, model two long tapering sausage shapes for the windscreen wipers. To make the blue strip light the top of the engine, roll a sausage of deep blue modelling paste and cut at an angle on each side and at both ends. Stick in place with sugar glue. Thinly roll out trimmings and cut small squares for the blue lights at the front of the engine and for each door.

12 Thinly roll out 30 g (1 oz) of yellow and cut strips to decorate the engine on each side, including the doors, the front and the top of the blue strip light. To complete the ladder, roll 20 g (¾ oz) of grey modelling paste into a fat sausage and cut angled sides as the blue strip light. Model two tiny flattened ball shapes for bolts on either side and then stick this piece onto the top of the engine, stacking the ladders in place with the longer ladder underneath. Paint silver as before.

13 For the firemen's boots, split 15 g (½ oz) of black modelling paste into six pieces and model teardrop shapes. Press firmly onto each point to round off a heel, then set aside. For the trousers, split the remaining black modelling paste into

pieces. Roll one into a sausage pattern slightly. Make a cut to create two legs, three-quarters from top. Smooth each leg on both sides to round edges. Press at the bottom of each leg to flatten. Lay down on the work surface and smooth to round off a little, making a small indent in the middle using a cocktail stick. With sugar glue, stick the boots in place on the feet slightly turned out. Lay the standing firemen's trousers and pants down flat to set. For the sitting fireman, bend each leg halfway and push out knees, and then position on the engine.

14 The water hydrant is made using a total of 10 g (½ oz) of modelling paste. Using just under 5 g shape a circle for the base. With the remainder, model a smaller, rounded circle and stick on top of the base. Make an oval and cut one end slightly, sticking this cut end upright on top of the base. Finish with three small rounded circles to decorate the top, making one larger for the hose to attach to. Indent the one at the back by pressing a cocktail stick around the middle edge. Stick the hydrant on the back of the cake board. Roll a 15 g (½ oz) of yellow modelling paste for the hose and stick one end to the back of the cake. Position a pair of fireman's trousers over the other end of the hose and secure with glue between his legs, using a foam support if necessary.

15 To make the firemen's chests, use 10 g (½ oz) of flesh-colour modelling paste for each chest. Model rounded teardrop shapes, the full end for the top of a chest and the narrower end for a collar. Press to flatten slightly. Using the paintbrush handle, mark a line down the centre on both sides, modelling pectoral and stomach muscles. Stick the remaining fireman in

position against the front of the engine using sugar glue. Using grey trimmings, flatten an uneven circle for the cloth and stick against the side of the engine. Shape a tapered sausage for the hose end, indenting a small hole at the end with a cocktail stick.

16 Use 5 g (just under ¼ oz) of flesh-colour and brown paste for each pair of arms, sticking into position as they are made. To make an arm, roll into a sausage shape and pinch gently one end to round off for a hand. Press down on the hand to flatten only slightly, without indenting. Make a cut for the thumb halfway on one side and pull down. Make three more cuts to separate fingers, push together and stroke to lengthen and bend round. To naturally shape the hand, push the thumb towards the palm from the wrist. Lay the arm down and push in halfway, pinching out at the back to shape the elbow. Indent at the top to round off a large muscle.

17 Push a sugar stick into the neck area of each fireman, leaving half protruding to hold their heads in place. Model their ball-shaped heads, oval-shaped noses and ears using the remaining flesh-colour and brown, indenting into the centre of each ear using a paintbrush. Press the small circle cutter in to mark smiles, completing each open mouth using a cocktail stick.

18 To make the bucket, shape 10 g (½ oz) of red modelling paste into a rounded teardrop and push down into the full end, pinching up an edge. Roll the sides on the work surface and press down on the base to flatten. Using the remaining red, model a bucket handle and roll out and cut strips for the firemen's braces. Cut thin yellow strips for trouser legs.

19 Split the remaining yellow into three for the firemen's hats. To make a hat, split one piece in half. To make the main part, shape one half into a ball, press into the centre and pinch up an edge. Press either side at the top to narrow slightly. With the remaining half, shape a tiny teardrop and stick to the top of the hat, with the rounded end at the front pressed flat. Roll the remainder into an oval shape for the rim and press down, smoothing until thin, especially around the outer edge. Cut out the centre using the small circle cutter and then stick the rim on top of his head. The bare head will show, so cover this with the main part of the hat, smoothing down until the two pieces meet and the join closes.

20 Make tiny oval-shaped eyes using black trimmings. For the smiling eyes and eyebrows, dilute black food colouring with a tiny drop of clear alcohol and paint using the fine paintbrush. Spoon the clear piping gel into the bucket and add a drip to the end of the hose and drips around the cake and figures. Spread some gel over the cake board using the back of a spoon.



The rear view of the cake

Tunnel of Love

A fun and cheeky idea that has couples going into the tunnel fully dressed and losing all their clothes on the way out!

YOU WILL NEED

- 20 cm (8 in) and 10 cm (4 in) round sponge cakes (see page 11)
- 35 cm (14 in) round cake board
- 450g / 1lb/2 c buttercream (see page 8)
- icing (confectioners') sugar in a sugar shaker

SUGARPASTE (see page 9)

- 650 g (1 lb 7 oz) red
- 1 kg (2 lb 3¼ oz) pink
- 90 g (3 oz) black
- 175 g (6 oz) deep blue

MODELLING PASTE (see page 10)

- 15 g (½ oz) pink
- 15 g (½ oz) mauve
- 15 g (½ oz) orange
- 15 g (½ oz) blue
- 35 g (1¼ oz) flesh-colour
- 10 g (¼ oz) cream
- 10 g (¼ oz) pale brown
- 10 g (¼ oz) mid brown

- Sugar glue and paintbrush
- 6 x sugar sticks (see page 10)
- Clear piping gel or confectioner's varnish
- Black food colouring paste

EQUIPMENT

- Serrated carving knife
- Palette knife
- Plain-bladed kitchen knife
- Large and small rolling pins
- Cake smoother
- Small circle cutter (to mark smile)
- A few cocktail sticks
- Fine and medium paintbrushes

1 Trim the top of each cake level and turn over to use the base as the top. Slice two layers equally through the depth of both cakes and sandwich back together with buttercream. Place the largest cake centrally on the cake board using a dab of buttercream to secure. Spread a layer of buttercream over the surface of both cakes.

2 To cover the top of the large cake roll out 260 g (9 oz) of red sugarpaste and place on top, trimming excess around the edge. Rub the surface with a cake smoother. To cover the sides, roll out 595 g (1 lb 5 oz) of pink sugarpaste and cut a strip measuring 61 x 10 cm (24 x 4 in) (see below). Sprinkle with icing sugar to prevent sticking and roll up. Lift and position against the side of the cake and unroll around the sides, trimming away any excess from the join. To remove the join, moisten with sugar glue and smooth with a little icing sugar on your fingers.



Covering the sides with pink



To make the roof, shape a teardrop of pink sugarpaste using a heart-shaped cutter (4½ oz). Pinch around the wide base, stretching to fit the cake top, then smooth. Cover the small cake sides with 175 g (6 oz) of pink. Cut out heart-shaped doorways on the large tier using the template on page 77. Fill with black paste to fill all spaces.

4 To cover the roof, check that the template on page 76 fits around the roof eight times and adjust as needed. Thinly roll out 75 g (2½ oz) of red and pink sugarpaste and cut four roof pieces of each colour using the template, sticking down alternate colours on the roof and smoothing the joins closed (see right).



Making the pointed roof

5 Roll out 20 g (½ oz) of red and cut thin strips to edge both doorways. Cut a large heart for the top of the roof using the trimmings. Roll out 75 g (2½ oz) of red and the remaining pink sugarpaste and cut hearts to edge around the base of the cake and for the fence around the cake board. Stick in place with sugar glue.

6 For the water effect, roll out the blue sugarpaste and cut a strip to fit between the cake and the fence, pressing down with your fingers to indent ripples. Push up against the cake and fence so there are no gaps and stick with sugar glue.



Heart-shaped boats

7 To make the heart-shaped boats, split the remaining red sugarpaste into three equally sized pieces. To make a boat, model a teardrop shape and flatten slightly. Push into the centre to make room for two figures. Cut a small 'V' out of the full end. Trim either side at the front if misshapen and smooth around the shape to remove hard edges. Make two more boats and set aside (see above).

8 Use 10 g (½ oz) of pink, mauve, orange and blue modelling paste for each of the tops. Make the men a little fuller on the shoulder and push up

excess at the front on the women for their chests. To make a top, shape the modelling paste into an oval and press down to flatten slightly. Make two cuts on either side to separate arms and twist each down gently. Press to flatten the end of each sleeve and then push in the end of a paintbrush to make a small hole for the hands to slot in.

Smooth down the sides at the front and back to remove ridges and stick into position in a boat, wrapping the arms around each other.

9 Push a sugar stick down into each top leaving half protruding to hold the heads in place. Model pea-sized teardrops of flesh-coloured modelling paste for hands and slot into the end of each sleeve, sticking with a little sugar glue.

10 For the bare male chest, shape 10 g (½ oz) of flesh-colour into an oval and cut down either side as before. Pinch gently at the end of each arm to shape wrists and round off hands. Pinch around the top of each arm to accentuate muscles and push in halfway, pinching out at the back to shape elbows. Smooth the front and back as before. Mark a line down the centre of the body and mark curves for pectorals. Stick in position in the boat. Indent a little hole on each pectoral using a cocktail stick.



Modelling figures

11 Model two ball-shaped boobies. Use 5 g (just under ¼ oz) to make the female body as before, but make it less muscular at the shoulder. Stick into the boat and stick on the boobies, wrapping the arms across them and securing with sugar glue. Model two tiny ball shapes and stick onto each boob. Push a sugar stick into each body as before.

12 Split 15 g (½ oz) into six pieces and model their oval-shaped heads and ball noses. Model oval-shaped ears for the men only, indenting in the centre of each using the end of a paintbrush. Indent the wide grin using the small circle cutter pressed in at an upward angle. Dimple the cheeks using a cocktail stick. Complete the smile by drawing a curved line across the top holding the cocktail stick flat against the surface.

13 Make the naked woman's open mouth by pushing in the end of a paintbrush and moving up and down. Turn the heads of the kissing couples toward each other and stick together. With the pale cream, pale brown and mid brown modelling paste, make their hair by pinching and shaping flattened pieces over their heads and securing with sugar glue.

14 To make the lights, model small balls with all the coloured modelling paste and stick in place, edging around the doorway and at the bottom of each join on the roof. Using the medium paintbrush, paint a thin coat of clear piping gel confectioner's varnish over the water to give a shine. Put the boats in position on the cake. When the cake is dry, dilute a little black food colouring paste with a few drops of water and paint the eyes and eyebrows using fine paintbrush.

Greek God

Bring a smile to any girl's face with this ethereal hunk. I have elevated him onto a cloud-shaped cake, but he would look just as good languishing handsomely on top of a simple round or square cake.



YOU WILL NEED

- 25 cm (10 in) round or petal-shaped sponge cake (see page 11)
- 35 cm (14 in) round cake board
- icing (confectioners') sugar in a sugar shaker
- 600 g / 1 lb 5¼ oz / 2½ c buttercream (see page 8)

SUGARPASTE (see page 9)

- 225 g (½ lb) pale blue
- 1 kg (2 lb) white

MODELLING PASTE (see page 10)

- 300 g (10½ oz) flesh-colour
- 60 g (2 oz) pale blue

ROYAL ICING (see page 11)

- 30 g (1 oz) dark brown
- Sugar glue and paintbrush
- Large sugar stick (see page 10)
- Black and dark brown food colouring paste

1 Slightly dampen the cake board with water. For a sky effect, knead the pale blue sugarpaste and 225 g (½ lb) of white together until marbled. Roll out using a sprinkling of icing sugar and move the paste around after each roll to prevent sticking. Lift the sugarpaste by draping over the rolling pin and cover the cake board. Use a cake smoother to smooth and polish the surface, then trim excess from around the edge. Set aside to dry, preferably overnight.

- Edible gold powder
- A few drops of clear alcohol

EQUIPMENT

- Large and small rolling pins
- Cake smoother
- Plain-bladed kitchen knife
- Serrated carving knife
- Palette knife
- Small pieces of foam (for support)
- Small circle cutter (to mark smile)
- A few cocktail sticks
- Small leaf veiner
- Miniature star cutter
- Parchment paper piping bag
- Scissors
- Dusting brush for gold powder

2 Trim the crust from the cake. If using a round cake, cut small wedges around the cake by first cutting opposite sides, then cut two more wedges from each section, making a total of six. They do not have to be evenly spaced. Trim the cake to round off the top and bottom edge from the round or petal-shaped cake and then cut a dip across the top in which the figure will sit (**see above**).

**Sculpting the cake**

3 Cut two layers in the cake and sandwich back together with buttercream. Position the cake centre on the cake board and then spread thin layer of buttercream over the surface of the cake as a crumb coat using the palette knife.

4 Roll out the remaining white sugarpaste. Lift using the rolling pin and cover the cake completely, stretching out pleats and smoothing down and around the shape. Carefully trim away the excess from around the base or smooth underneath tucking under using the knife blade.

5 The figure is assembled by positioning each piece as it is made and securing with a little sugar glue. Use pieces of foam sponge for support whilst drying. First shape his chest using 110 g (3¾ oz) of flesh-coloured modelling paste. Model a rounded teardrop shape, using the end for the top of his body with the narrower end for his waist. Press to flatten slightly and mark a line down the centre on both sides using the paintbrush handle. For his pectorals split 5 g (just under ¼ oz) in half and shape flattened circles, sticking in place on the top of his chest. Smooth around each circle and rub gently with a little icing sugar on your hands to blend in the join at the top. Stick in position using a foam support.



Modelling the legs

6 Add two ball shapes on each pectoral. Model a 20 g ($\frac{3}{8}$ oz) ball and stick in place to shape his bottom. Split 75 g (2½ oz) in half and use to model two legs (**see above**). To make a leg, roll one half into a sausage and bend one end for the foot, pinching up gently to shape the heel. Pinch around the ankle. Cut toes, pinching up the large toe and stroke down the other toes so they curve underneath. Lay the leg down and push in at the back halfway between the ankle and the top of the leg, pinching the front to shape the knee.

7 Put aside 20 g ($\frac{3}{8}$ oz) of flesh-colour for the head, then split the remainder in half and make two muscular arms. To make an arm, roll into a sausage and pinch one end to round off for a hand. Press down on the hand to flatten. Make a cut for the thumb halfway on one side and pull down. Make three more cuts for fingers, push together and stroke to lengthen and bend around. To shape the hand, push the thumb towards the palm from the wrist. Lay the arm down and push in halfway, pinching out at the back to shape the elbow. Indent at the top to round off a muscle. Push a sugar stick into the neck, leaving half protruding to hold his head in place.



Draping the tunic

8 Thinly roll out the blue modelling paste and cut into strips measuring around 5 x 18 cm (2 x 7 in). Roll the dusting brush handle over the surface to thin and frill, and then pinch together to form pleats. Drape over his body in folds to form his tunic (**see above**).

9 Model the head, nose and ears using the remaining flesh-colour, marking his smile by indenting the circle cutter in at an angle and use a cocktail stick to draw an open smile. The head is an oval shape with a long teardrop-shaped nose. The ears are small oval shapes pressed in the centre using the end of a paintbrush. For his eyes, first flatten a tiny ball of white trimmings and then cut in half. The straight edge on each half forms the base of each eye. Colour a tiny amount of trimmings brown and black. Model two tiny brown eyebrows and then shape two flattened circles for an iris on each eye. Using black, model two flattened smaller circles for pupils.

10 For the hair, cut a small hole in the tip of the piping bag and fill with the dark brown royal icing. Pipe curls for a fringe across his forehead and pipe long, straight

sideburns and then wavy lengths of hair down his back. When the royal icing dries it will secure his head.

11 To make the crown, shape eight tiny teardrop shapes using trimmings and press each one into the veiner to indent (**see below**). Arrange the leaves on his head, gently pushing into the royal icing to secure. Mix the gold powder with a little clear alcohol to make a thick paste and paint over each leaf.



Making the leaf crown

12 Thinly roll out trimmings and cut eight stars, sticking them randomly over the cake board. Paint them gold as before. For a golden shimmer, dust gold powder over the figure and cake board.

Pole Dancers

No less than three gorgeous pole dancers to choose from here, although choosing your favourite and placing just one of these stunners on a larger stage would still be a big hit.

YOU WILL NEED

- 3 x 12 cm (5 in) round sponge cakes (see page 11)
- 35 cm (14 in) round cake board
- Icing (confectioners') sugar in a sugar shaker
- Sugar glue and paintbrush
- Edible silver powder
- 550 g / 1 lb 3½ oz / 2¾ c buttercream (see page 8)

SUGARPASTE (see page 9)

- 945 g (2 lb 1¼ oz) white
- 770 g (1 lb 11 oz) black

MODELLING PASTE (see page 10)

- 45 g (1½ oz) grey
- 60 g (2 oz) pale pink
- 60 g (2 oz) deep pink
- 115 g (4 oz) black
- 60 g (2 oz) flesh-colour (golden brown/ivory with a touch of pink)
- 30 g (1 oz) brown

ROYAL ICING (see page 9)

- 10 g ¼ oz) pale cream
- 10 g (¼ oz) golden brown
- 10 g (¼ oz) dark brown
- 3 x sugar sticks (see page 10)
- Pink and black food colouring pastes

EQUIPMENT

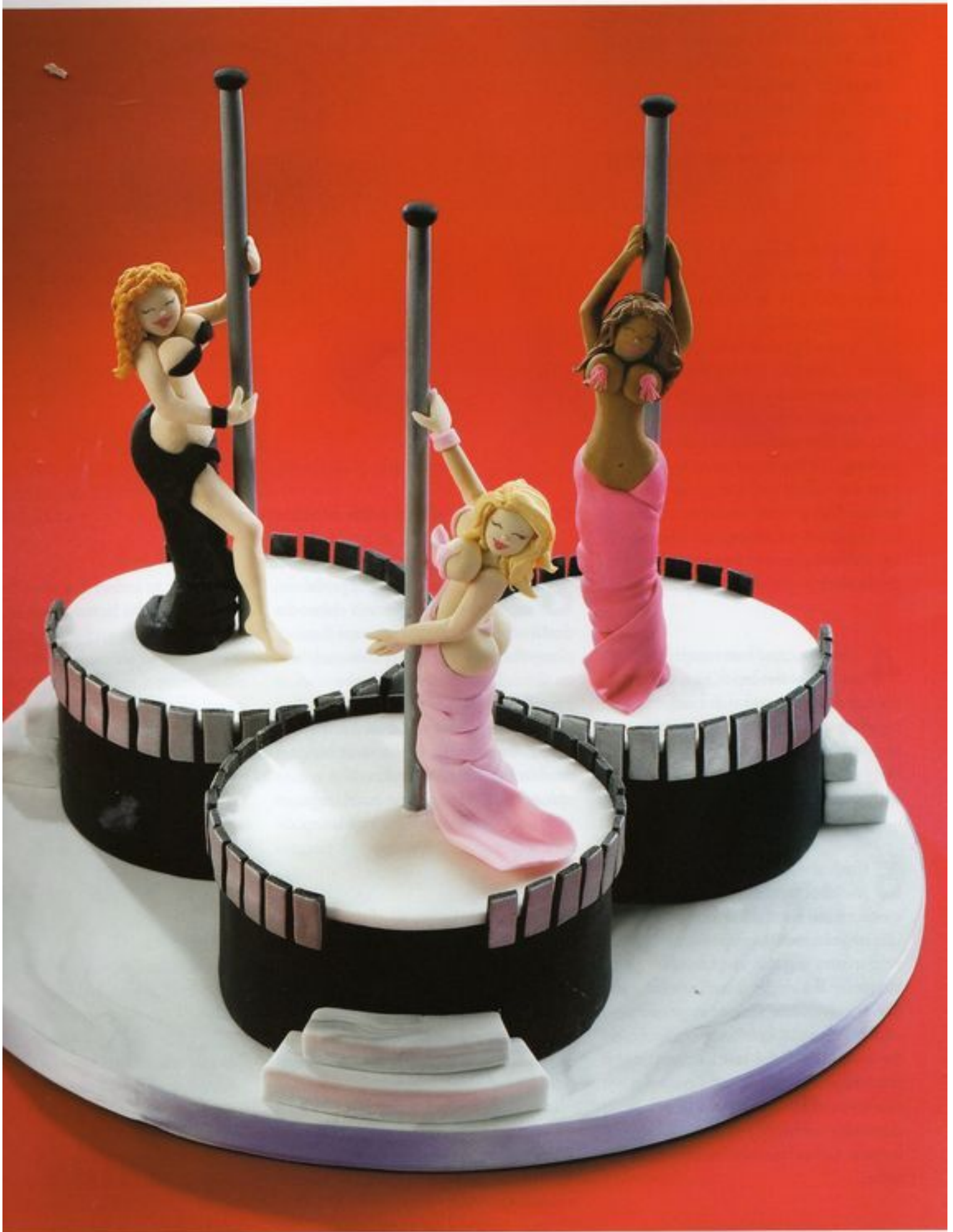
- 3 x 28 cm (11 in) food-safe dowel
- Plain-bladed kitchen knife
- Large and small rolling pins
- Cake smoother
- Serrated carving knife
- Palette knife
- Ruler
- Small pieces of foam (for support)
- A few cocktail sticks
- 3 x paper piping bags
- Scissors
- 2 cm (¾ in) square cutter
- Fine paintbrush

1 Cover the dowel first to allow for plenty of drying time. Roll the grey modelling paste into long sausages the length of each dowel, moisten with sugar glue and press the dowel down into the paste. Wrap the paste around, pinching the join closed. Rub the joins to remove completely and then roll gently over the work surface to obtain a smooth finish. Rub a little edible silver powder over each one and then put aside to dry.



Modelling the skirts

2 Each skirt is made using 45 g (1½ oz) of pale pink, deep pink and black modelling paste for each. To make a long skirt, roll into a sausage shape and indent pleats by rolling a paintbrush handle over the surface. Pinch gently to widen at the bottom to give the skirt support whilst standing (see above). Indent deeply into the top and pinch up an edge, making room for the body on each. Push down at the back so the bottom will peep out



on the pale pink skirt and push down at the front for the deep pink skirt to show the stomach, marking a line with a knife for a wrap-over effect. Push down either side on the black skirt to show hips, indenting at the front also to make room for the leg. Put aside to dry.

3 Slightly dampen the cake board with water. For a marbled effect, knead 600 g (1 lb 5½ oz) of white sugarpaste and 50 g (1¾ oz) of black sugarpaste together until streaky. Put aside 150 g (5¼ oz) for steps, then roll out the remainder using a sprinkling of icing sugar and move the paste around after each roll to prevent sticking. Lift the sugarpaste by draping over the rolling pin and cover the cake board. Use a cake smoother to smooth and polish the surface, then trim the excess from around the edge. Set aside to dry.

4 Trim the crust from each cake and level the top. Cut a layer in each cake and sandwich back together with buttercream, making sure the cakes are all exactly the same height. Spread a thin layer over the surface of each cake as a crumb coat.

5 To make the stages, first cover the sides of the cakes. Use a ruler to measure the depth. Roll out 240 g (8½ oz) of black sugarpaste and cut a strip measuring 41 cm (16 in) in length by the depth measurement. Sprinkle with icing sugar to prevent sticking and roll up. Place against a cake and unroll the black sugarpaste around it, trimming excess from the join (see above). Smooth the join closed by rubbing gently with your fingers. Cover the two remaining cakes.



Covering the sides with black sugarpaste

6 Roll out 115 g (4 oz) of white sugarpaste and place a cake down onto it. Cut around, and then place the cake upright and in position on the cake board. Use a cake smoother to obtain a smooth finish. Cover the top of the two remaining cakes. Thickly roll out the remaining marbled sugarpaste and cut the oblong-shaped steps for each stage, sticking together and in place using a little sugar glue.

7 Measure the depth of each cake and cut away the modelling paste covering on the dowel using this measurement. Moisten the centre of each cake with a little sugar glue and push the dowel down through the centre of each cake until it reaches the cake board.

8 Each body is made using 15 g (½ oz) of flesh-coloured or brown modelling paste. First model into a sausage and roll between your thumb

and finger to indent the waist halfway, rounding off the bottom (see below). Roll the opposite end to lengthen the chest area. To shape the bottom, mark a line using a knife and rub gently to round off. Stroke the stomach area to flatten and mark a ridge on either side to mark hips. Indent the belly button using the end of a paintbrush. Stick the bodies in place on the skirts as each is made, smoothing them down into the recess of each skirt.



Modelling the bodies

9 Split 10 g (¼ oz) of flesh-colour into four pieces and 5 g (just under ¼ oz) of brown in half and use to make arms, sticking in position as each is made. The arms here have been modelled with fully cut hands, but you can save time by modelling simple hands (see page 50, step 10). To make an arm, roll into a sausage shape and pinch gently one end to round off for a hand. Press down on the hand to flatten only slightly, without indenting. Make a cut halfway down on one side for the thumb. Make three cuts along the top to separate fingers and twist gently to lengthen, press together and bend around. To naturally shape the hand, push the thumb towards the palm from the wrist. Lay the arm down and push in halfway, pinching out at the back to shape the elbow.

TIP: You can make the arms and hands separately, covering the join with bracelet cuffs made from strips of modelling paste.

10 Roll flesh-colour and brown ball-shaped boobs, sticking in place with a little sugar glue. Push a sugar stick down through the top of each body, leaving half protruding to help hold their heads in place. Make their oval-shaped heads and noses using 5 g (just under ¼ oz) for each. Make a hole in the bottom of each head using a cocktail stick, and then using a little sugar glue, stick in place over the sugar stick.



Modelling the legs

11 To make a leg, roll the remaining flesh-coloured modelling paste into a sausage (see above). Pinch down one end to make the pointed foot. Roll the ankle area between your thumb and finger to indent and shape the leg. Push in halfway at the back and gently pinch at the front to shape the knee. Stroke the shin to straighten, pushing out excess at the back to shape the calf muscle. Using sugar glue, stick the leg in position using foam pieces for support if necessary.

12 Using the remaining pale pink, deep pink and 10 g (¼ oz) of black modelling paste, roll out and cut different sized strips to add to the skirts, rolling a paintbrush handle over the surface to make pleats. Stick in place creating a wrapover effect. Model a little teardrop-shaped tie for the black skirt at the top. Roll out and cut little strips for bracelet cuffs and make bra tops. The tassels are made from small, flattened circles of paste with tiny strips of paste grouped together on the centre of each. Cut a

tiny pale pink triangle for the thong and stick in place, marking the straps by indenting with a cocktail stick.

13 To pipe the hair, put the cream, brown and golden brown royal icing into piping bags and cut small holes in the tips. Pipe straight blonde hair, flicking up the ends; long brown locks and long golden brown waves onto the girls.

14 Stick a flattened pea-sized amount of black modelling paste on top of each pole. Thinly roll out the remainder and cut squares using the square cutter. Cut each square in half and rub edible silver over the surface with your finger. Using sugar glue, stick around the top edge of each cake, leaving a space at the steps. When the cake is dry, dilute pink and black food colouring pastes with a few drops of water and paint the eyes and lips using the fine paintbrush.

Hula Girls

Who could resist these gorgeous hula girls saucily wearing only grass skirts and flower garlands, dancing around a bar on a beautiful tropical beach? There couldn't possibly be anything else a man would wish for!

YOU WILL NEED

- 18 cm (7 in), 15 cm (6 in) and 10 cm (4 in) round sponge cakes (see page 11)
- 30 cm (12 in) round cake board
- 15 cm (6 in) cake card
- Icing (confectioners') sugar in a sugar shaker
- 550 g / 1 lb 3½ oz / 2¼ c buttercream (see page 8)

SUGARPASTE (see page 9)

- 450 g (1 lb) pale cream
- 285 g (10 oz) black
- 260 g (9 oz) mid brown
- 450 g (1 lb) deep cream

MODELLING PASTE (see page 10)

- 10 g (¼ oz) bottle green
- 110 g (3¾ oz) pale cream
- 110 g (3¾ oz) deep cream
- 100 g (3½ oz) pale brown
- 110 g (3¾ oz) flesh-colour (golden brown/ivory)
- 10 g (¼ oz) mauve
- 10 g (¼ oz) pink
- 10 g (¼ oz) orange

- 10 g (¼ oz) yellow
- 10 g (¼ oz) white

ROYAL ICING (see page 9)

- 10 g (¼ oz) deep cream
- 20 g (½ oz) dark brown
- Sugar glue and paintbrush
- 3 x sugar sticks (see page 10)
- Black food colouring paste
- Edible gold powder

EQUIPMENT

- Plain-bladed kitchen knife
- Large and small rolling pins
- Cake smoother
- Serrated carving knife
- Palette knife
- Small pieces of foam (for support)
- A few cocktail sticks
- Small blossom plunger cutter
- Paper piping bag
- Scissors
- Fine paintbrush

1 Slightly dampen the cake board with water. Thickly roll out the pale cream sugarpaste using a sprinkling icing sugar and use to cover the cake board. Press the rolling pin over the surface to create a rippled effect, and then set aside to dry.

2 Trim the crust from each cake to level the top. With a dab of buttercream, stick the 15 cm (6 in) cake onto the cake card. To shape the pointed roof, cut down centrally from the top towards the base all around the cake, creating the sloping sides. Cut two even layers in the largest cake only and sandwich back together with buttercream. Spread a thin layer of buttercream over the surface of all cakes as a crumb coat (see below). Position the large cake centrally on the cake board.

3 Roll out 145 g (5 oz) of black sugarpaste and place on top of



Spreading the buttercream



the largest cake. Trim around the outside edge. Measure the depth of the smallest cake using the ruler. Roll out the remaining black sugarpaste and cut a 30 cm (12 in) strip using this depth measurement. Dust with icing sugar to prevent sticking, roll up and position against the side of the cake. Unroll around the cake, trimming the excess at the join and smooth closed with your fingers using a little sugar glue to secure. Spread the bottom of the cake with buttercream and then place centrally on top of the large cake.

4 Thinly roll out 100 g (3½ oz) of mid brown sugarpaste and cover the roof cake completely, smoothing the sugarpaste level to the edge of the cake card and then set aside. To cover the bamboo effect sides of the largest cake, measure the depth and then thickly roll out the deep cream sugarpaste. Cut a strip the depth measurement that is 46 cm (18 in) in length. Make sure the sugarpaste is



Covering the sides with "bamboo"

loose from the work surface. Using the ruler, indent slightly uneven lines across the surface, taking care not to cut right through the sugarpaste. Cut into three or four pieces, lift and position around the sides of the cake, butting up the joins (**see below**). Rub the cake smoother over the surface.

5 Thickly roll out the remaining mid brown sugarpaste and cut a long strip for the bar shelf 2.5 cm (1 in) wide. Rub along the cut edges to round off completely and then stick in position on the cake leaving a slight lip. Trim the excess from the join and stick together with a little sugar glue. To remove the join, smooth gently with a little icing sugar on your fingers.

6 Roll out mid brown trimmings into a long sausage and cut six shelf supports. Scratch the surface of each using a cocktail stick to give a wood effect and stick around the central

cake in groups of two 6 cm (2½ in) apart. Roll out 10 g (¼ oz) of deep cream sugarpaste and cut three 6 cm (2½ in) strips for the shelves, sticking in place between the supports. Using the bottle green modelling paste, model six bottles by shaping into sausages and pinching around one end to narrow the neck. Make two more bottles each using the pale cream and pale brown modelling paste. Stick in position along the shelves.



Making the grass

7 Moisten along the top edge of the central cake with sugar glue and position the roof on top. Using 90 g (3 oz) each of pale cream, deep cream and pale brown modelling paste, thinly roll out and cut uneven strips for the grass (**see above**), building up the roof covering as each strip is made.

8 Each body is built up flat, then when dry, stood upright against the cake and stuck firmly in position with a dab of royal icing. Split 35 g (1¼ oz) of flesh-coloured modelling paste into three and shape into sausages (**see opposite**). Roll between your thumb and finger to indent the waist halfway, rounding off the bottom. Roll the opposite end to lengthen the chest area.

9 To make the legs, split 35 g (1¼ oz) of flesh into six equally sized pieces. To make a leg, roll into a sausage. Bend one end round to make a foot, pinching gently to shape a heel. Roll the ankle area between your thumb and finger to indent and shape the leg. Push in halfway at the back and gently pinch at the front to shape the knee. Stroke the shin to straighten, pushing out excess at the back to shape the calf muscle. Stick the legs in dancing positions as each is made.

10 Make the grass skirts as the roof, using the remaining pale and dark cream and pale brown modelling paste, following the shape of the girl's hips and tucking some strips around the back. Keep some trimmings to replace any strips that break when the figures are positioned.

11 Split 20 g (¾ oz) of flesh-colour paste into six and use to make arms, sticking in position as each is made. I modelled arms with fully cut hands, but if you are short of time, simple hands (see page 50, step 10) are quicker and easier. To make an arm, roll into a sausage shape and pinch gently at one end to round off for a hand. Press down on the hand to flatten only slightly, without indenting. Make a cut halfway down on one side for the thumb. Make three cuts along the top to separate fingers and twist gently to lengthen, then press together and bend round. To naturally shape the hand, push the thumb towards the palm from the wrist. Lay the arm down and push in halfway, pinching out at the back to shape the elbow. Stick onto the body in a dancing position.

12 Split 5 g (just under ¼ oz) of flesh-colour into six and roll ball shaped boobs, sticking in place with a little sugar glue. Push a sugar stick down through the top of each body, leaving half protruding to hold their heads in place. Make their oval-shaped heads and noses using the remaining flesh-colour. Mark smiles using the small circle cutter pressed in at an upward angle, dimple each corner by pressing in with the tip of a cocktail stick and complete the smile by drawing across the top with the cocktail stick flat against the surface (see below). Make a hole in the bottom of each head using a cocktail stick, and then using a little sugar glue, stick each head in place over the sugar stick.

13 Leave the figures to dry completely, preferably overnight. Stick in position with a dab of the deep cream royal icing. To pipe the girls' hair, put the brown royal icing into a piping bag and cut a small hole in the tip. Pipe long, wavy hair, flicking up the ends with a central parting.

14 To make the coloured garlands, shape long sausages, pinching along each length, and decorate each with tiny flowers cut with the blossom plunger cutter. Stick flowers around the heads and on the feet. With the remaining coloured modelling paste, shape little drinking cups from teardrop shapes indented in the centre and roll tiny sausage-shaped straws.

15 Dust the cake and cake board with a little edible gold powder. Dilute black food colouring paste with a few drops of water and paint the smiling eyes using the fine paintbrush.



Modelling a body

Hippy Flashers

You'll set the whole room giggling and bring a little 1960s nostalgia back when this Hippy's favourite drives in with a pair of bums hanging out of the window.

YOU WILL NEED

- 25 cm (10 in) square sponge cake (see page 11)
- 35 cm (14 in) oval cake board
- Icing (confectioners') sugar in a sugar shaker
- 550 g / 1 lb 3½ oz / 2¼ c buttercream (see page 8)

SUGARPASTE (see page 9)

- 450 g (1 lb) purple
- 115 g (4 oz) black
- 820 g (1 lb 13 oz) lime green

MODELLING PASTE (see page 10)

- 115 g (4 oz) black
- 2 pea-sized amounts of red
- 5 g (just under ¼ oz) pale pink
- 5 g (just under ¼ oz) pale yellow
- 15 g (½ oz) grey
- 65 g (¼ oz) flesh-colour (golden brown/ivory food colouring with a touch of pink)
- 5 g (just under ¼ oz) blue
- 5 g (just under ¼ oz) pale purple

- Sugar glue and paintbrush
- Black food colouring paste
- Edible silver powder
- A few drops of clear alcohol (e.g. vodka, gin)

EQUIPMENT

- Plain-bladed kitchen knife
- Serrated carving knife
- Large and small rolling pins
- Ruler
- Cake smoother
- Palette knife
- 2 cm (¾ in) and 2.5 cm (1 in) circle cutters
- Small pieces of foam (for support)
- A few cocktail sticks
- Fine paintbrush

1 Slightly dampen the cake board with water. Roll out the purple paste using a sprinkling of icing sugar and cover the cake board, trimming excess from around the edge. Press the rolling pin into the surface to make ripples. Set aside to dry.

2 Trim the crust from the cake and level the top. Cut a 5 cm (2 in) strip from one side and discard. Cut the cake in half lengthways and place one half on top of the other. At the top of the cake, measure 7 cm (3 in) from the front. Place the carving knife at this measurement and cut down at an angle to shape the windscreen. Cut down to almost the base of the top layer, then turn the knife outwards and cut the curved bonnet, sloping down to the front and cutting off the top edge of the second layer (**see below**).

3 To shape the back of the cake, measure 7 cm (3 in) from the back of the cake. Place the carving knife at this measurement and cut



Sculpting the cake

down to the base to shape the curved back of the car. Trim the sides, making them narrower at the window level. Sandwich the layer together with buttercream. Place centrally on the cake board and spread a layer of buttercream over the cake surface as a crumb coat and to help the paste stick.

4 Thinly roll out 90 g (3 oz) of black sugarpaste and cut a strip 2.5 cm (1 in) deep to go around the base of the cake. Dust with icing sugar to prevent sticking, roll up and position against the base. Unroll the strip around the cake and smooth the join closed with your fingers.

5 To cover the car, roll out 550 g (1 lb 3½ oz) of lime green sugarpaste and cover the cake completely, stretching out pleats and smoothing down and around the shape. Trim around the base to reveal the black strip underneath (**see**



Trimming around the base

below). Using templates for the windows (see page 77), mark the outlines using the back of a knife. Cut out the two side windows completely on one side, and cut a little strip on the other side to make the window look slightly open.

6 Smooth either side of the bonnet with your fingers to indent the long ovals, pushing up a slight ridge, and indent small ovals for the door handles to slot into. Push in the tip of a knife to cut little slits under the front and back windscreens. Thinly roll out the remaining black sugarpaste and cut pieces to fill each open window.



7 For the boot, roll out 45 g (1½ oz) of lime green sugarpaste and, using the template on page 77, cut out the boot door, indenting down the sides by smoothing gently with your finger. With trimmings, roll a sausage-shaped handle. Using 45 g (1½ oz) of lime green sugarpaste, cut strips to hold the bumpers at the front and back of the car, making them slightly thicker in the centre. Stick in place. For bumpers, split 30 g (1 oz) of black modelling paste in half and roll two sausages measuring 12 cm (5 in), flattening each slightly using a cake smoother.

8 For wheels, split 60 g (2 oz) of black modelling paste into four, roll into ball shapes and press down to flatten slightly. Press the large circle cutter into the centre of each to indent the hubcaps. Push the end of a paintbrush into the centre and repeatedly around the edge of each hubcap. Stick each wheel in place.

9 Put aside two pea-sized amounts of lime green, and then split the remainder into four. To make the wheel arches, model teardrop shapes, flatten slightly by pressing the cake smoother down onto them and stick over each wheel, smoothing against the car and securing with sugar glue (*see below*). Stick the two pea-sized amounts onto the back wheel arches for backlights with a little red on each.



Forming the wheel arches

10 Using the remaining black, model two long teardrops for door handles and two thin sausages for wipers. Model two flattened circles for headlights, indenting a circle in the centres using the smaller circle cutter and mark a criss-cross pattern in the centre. Roll out and cut two thin strips measuring 10 cm (4 in) in length and stick in place as running boards.

11 Dilute black food colouring with a little clear alcohol and paint a wash over the windows and windscreens. To give a glass effect, sprinkle a little edible silver onto the brush and stipple over the windows. Mix a few drops of clear alcohol with the silver and paint a thin coat over the chrome-effect areas.

12 To make the flowers for the car decoration, roll ten small and five large pink teardrop shapes for petals, pressing each completely flat. Stick the larger petals on the roof and the smaller petals on the doors. Press the cake smoother down onto them all to inlay into the lime green covering. Stick two tiny flattened circles of yellow into the centre of each flower. Make two small yellow flowers in the same way for each door, with pink centres. For the exhaust fumes, split the grey modelling paste into three different sized pieces and roll into oval shapes. Press to flatten slightly and push the back of a knife around the edges.

13 To make the bums, put aside 15 g (½ oz) of flesh-colour, then split the remainder in half and roll into oval shapes (*see above*). Mark the centre line on each by rolling the knife blade over the surface, keeping it slightly angled to create a curve in the cheek, and repeat for the other cheek. Smooth with a little icing sugar and your fingers.

14 Thinly roll out blue and purple modelling paste and gather up to create pleats, sticking onto the bottom of each bum for the trousers. Thinly roll out yellow and cut a strip to edge the top of one bum. Stick both bums in position, holding for a few moments to secure. If required, use a piece of foam support until dry.



Making the bums

15 For the hands, split the remaining flesh-colour into three pieces. For the 'thumbs up' hand, roll one piece into a sausage shape and pinch gently one end to round off for a hand. Press down on the hand to flatten slightly. Make a cut for the thumb halfway on one side and pull down. Make three more cuts to separate fingers and stroke to lengthen. Bend the fingers down towards the palm, keeping them close together and pinch up the thumb, rounding it at the top by pressing it down gently. Stick in position using foam supports if necessary.

16 Model two more hands as before, but only bend round the two smallest fingers. Bend the thumb also and secure across the smallest fingers with a little sugar glue. Open the index and middle fingers wide and stick in position on either side of a bum. Stick in place with the palms facing forward.

Almost Full Monty

Most of us females have a penchant for men in uniform, so bring a chuckle to any girlie celebration with this fun striptease.



YOU WILL NEED

- 2 round sponge cakes, 20 cm (8 in) and 10 cm (4 in) (see page 11)
- 35 cm (14 in) round cake board
- Icing (confectioners') sugar in a sugar shaker
- 600 g / 1 lb 5½ oz / 2½ c buttercream (see page 8)

SUGARPASTE (see page 9)

- 500 g (1 lb 1¼ oz) navy blue
- 1 kg (2 lb 3¼ oz) white

MODELLING PASTE (see page 10)

- 45 g (1½ oz) white

- 25 g (just over ¾ oz) black
- 160 g (5½ oz) flesh-colour (golden brown/ivory with a touch of pink)
- 25 g (just over ¾ oz) navy blue
- 5 g (just under ¼ oz) dark brown
- 5 g (just under ¼ oz) brown
- 5 g (just under ¼ oz) dark ivory
- 5 g (just under ¼ oz) ivory

- Sugar glue and paintbrush
- Miniature and standard gold dragees (balls)
- Edible or food-safe gold glitter (see page 10)
- 5 sugar sticks (see page 10)
- Black food colouring paste

EQUIPMENT

- Plain-bladed kitchen knife
- Large and small rolling pins
- Cake smoother
- Serrated carving knife
- Palette knife
- Small bowl
- Small pieces of foam (for support)
- Small circle cutter (to mark smiles)
- A few cocktail sticks
- Plain piping tubes, nos. 2 and
- Fine paintbrush

1 Slightly dampen the cake board with water. Roll out the navy blue sugarpaste using a sprinkling of icing sugar and use to cover the cake board. Use a cake smoother to smooth and polish the surface, then trim excess from around the edge. Set aside to dry, preferably overnight.



Covering the cake with sugarpaste

2 Trim the crust from each cake and level the top. Cut two layers in each cake and sandwich back together using buttercream. Position the large cake centrally on the cake board. Spread both cakes with a layer of buttercream for a crumb coat.

3 Roll out 750 g (1 lb 10½ oz) of white sugarpaste and cover the large cake completely, stretching out any pleats and smoothing downwards (see left). Trim the excess from around the base and then polish with a cake smoother to obtain a smooth finish. Cover the small cake using the remaining white, then position centrally on top of the larger cake.

4 Moisten around the base of each cake with a little sugar glue and sprinkle with miniature dragees. Stick

larger dragees around the outside edge. Put aside a pea-sized amount of white modelling paste, then model the remainder into a large heart shape, slightly flattening the point at the bottom so it will stand upright. Sprinkle gold glitter into a small bowl, moisten the heart with sugar glue and place it into the bowl, covering the heart completely with glitter. Set aside to dry.

NOTE: if using food-safe gold glitter, make sure to remove it before serving.



Modelling the boots

5 To make all the boots, split 15 g ($\frac{1}{2}$ oz) of black modelling paste into ten equally sized pieces. To make a boot, roll a ball and then pinch halfway to round off one end (see above). Bend this end around for the foot and press down to flatten slightly, squeezing either side to lengthen. Cut open the boot at the top and roll the paintbrush handle inside to open up a space for the leg. Roll tiny sausages for laces. Make ten boots in total and put each aside to dry.

6 To make the caps, split 10 g ($\frac{1}{4}$ oz) of navy blue modelling paste into five pieces and shape five flattened circles for the base of each hat. Split the remaining navy blue into five and shape into thicker circles, pinching up one side for the top of each hat. Stick onto the bases and then put aside to dry.

7 Each figure is modelled flat and left to dry completely before positioning on the cake (see right). Split 100 g ($3\frac{1}{2}$ oz) of flesh-coloured modelling paste into five pieces, some very slightly larger than others to allow for different builds. Roll one into a sausage shape around 6 cm ($2\frac{1}{2}$ in) in length and flatten slightly. Make a 2.5

cm (1 in) cut to separate legs and smooth on both sides to remove the hard cut edge. Gently twist each leg to lengthen and pinch halfway down to shape a knee. Indent down the front of the chest using the paintbrush handle and make two curved lines to shape each pectoral. Use a cocktail stick to indent a small hole in each. Stick on the boots.

8 For arms, split 35 g ($1\frac{1}{4}$ oz) of flesh-coloured modelling paste into ten equally sized pieces. To make an arm, roll into a sausage shape and pinch gently at one end to round off for a hand. Press down on the hand to flatten slightly, without indenting. Make a cut for the thumb halfway on one side and pull down. Make three more cuts to separate fingers, push together and stroke to lengthen and bend around. To naturally shape the hand into position, push the thumb towards the palm from the wrist. Lay the arm down and push in halfway, pinching out at the back to shape the elbow. Indent at the top to round off a large muscle. Make all the arms and stick in position as each is made: raised arms with hands bent back from the wrists, and lower arms holding onto the caps.

9 Put aside a pea-sized amount of black modelling paste and use the remainder for each necktie. Model pea-sized flattened circles and stick on top of each body. Roll long sausages, press flat and stick onto the front of each chest and make small, flattened ball shaped knots. Push a sugar stick into the top of each figure, leaving half protruding to help hold the heads in place.

10 Split the remaining flesh-coloured modelling paste into five pieces and use to make the oval-shaped heads, noses and ears,

indenting into the centre of each ear using the end of a paintbrush. Mark each smile by indenting with the small circle cutter, joining across the top with a line marked with a cocktail stick. Push a cocktail stick in underneath to make a hole for the sugar stick.

11 To make eyes, very thinly roll out white modelling paste and cut ten circles using the no. 3 plain piping tube. For each iris, very thinly roll out black modelling paste and cut out ten circles using the no. 2 plain piping tube. Using the dark brown, brown, dark ivory and ivory modelling paste, make the hair by tearing off small pieces, stretching out and sticking over each head, building up little by little.

12 When the figures are completely dry, stick in position against the cake. Moisten the neck area with a little sugar glue, then stick each head in place. Dilute a little black food colouring with a few drops of water and paint eyelashes and eyebrows using the fine paintbrush.



Modelling the figures

Bedtime Fun

This saucy scene will bring a bit of 'spice' to the life of anyone lucky enough to be given a slice of the action going on here.

YOU WILL NEED

- 23 cm (9 in) round sponge cake (see page 11)
- 35 cm (14 in) round cake board
- Icing (confectioners') sugar in a sugar shaker
- 450 g / 1 lb/2 c buttercream (see page 8)

SUGARPASTE (see page 9)

- 650 g (1 lb 7 oz) deep cream
- 800 g (1 lb 12 oz) light cream
- 285 g (10 oz) black

MODELLING PASTE (see page 10)

- 60 g (2 oz) flesh-colour (golden brown/ivory food colouring with a touch of pink)
- 10 g (½ oz) red
- 10 g (½ oz) black
- 10 g (½ oz) mauve
- 10 g (½ oz) white
- Sugar glue and paintbrush
- Black, egg yellow and red food colouring pastes

EQUIPMENT

- Palette knife
- Plain-bladed kitchen knife
- Large and small rolling pins
- Cake smoother
- Serrated carving knife
- Foam pieces (for support)
- A few cocktail sticks
- Fine paintbrush

1 Slightly dampen the cake board with water. Roll out 450 g (1 lb) of deep cream sugarpaste using a sprinkling of icing sugar and move the paste around after each roll to prevent sticking. Lift the sugarpaste by draping over the rolling pin and cover the cake board, trimming excess from around the edge. Rub gently with a cake smoother and set aside to dry.

2 Trim to level the top of the cake and turn over to use the base of the cake as the top. Cut a layer in the cake and sandwich back together with buttercream. Place centrally on the

cake board and then spread a layer of buttercream over the surface of the cake as a crumb coat.

3 Roll out 800 g (1 lb 12 oz) of pale cream sugarpaste and cover the cake completely, smoothing around the shape, stretching out pleats around the edge and smoothing downwards. Trim excess from around the base. Smooth from the edge towards the centre creating indents and mark pleats around the base using a knife (see right).



Marking pleats around the base



To make the pillows, split the black sugarpaste into four and roll into ovals. Press down to flatten slightly and then pinch four corners on the sides. Stick three pillows in position on the bed with one on the floor.

5 For legs and feet, split 30 g (1 oz) of flesh-colour into four equally sized pieces. To make a leg, roll into a sausage shape and bend one end for the foot, pinching up gently to shape the heel. Pinch around the ankle by rolling gently between your finger and thumb to narrow and give shape. Cut toes, pinching up the

large toe and stroke down the other toes so they curve underneath. Pinch the leg at the front to shape the knee. Model three more legs and stick in position on the cake.

6 For the arms and hands, split 20 g (½ oz) of flesh-colour into



Modelling the arms and hands

three pieces. To make an arm, roll into a sausage shape and pinch gently at one end to round off for a hand (**see above**). Press down on the hand to flatten only slightly, without indenting. Make a cut for the thumb halfway on one side and pull down. Make three more cuts to separate fingers, stroke to lengthen and bend round. To naturally shape the hand, push the thumb towards the palm from the wrist, then open again. Lay the arm down and push in halfway, pinching out at the back to shape the elbow. Make two more arms and stick in position on the cake.

7 Split the remaining flesh-colour into two pieces, one slightly larger than the other. Use them to make an elbow and a knee by rolling into sausage shapes, pushing in gently halfway and pinching at the front. Stick in position on the cake.

8 Thinly roll out the remaining dark cream sugarpaste and cut a 20 cm (8 in) square for the cover. Lift and position centrally on the cake, pushing up pleats and arranging around all the limbs.

9 Make the underwear using red, black, mauve and white modelling paste. To make bra tops, model flattened teardrops for cups, indent into the centre of each and stick together point to point. Thinly roll out and cut strips, looping them around and securing with sugar glue.

10 To make the white and black thongs, roll out and cut small triangles and thin strips, assembling in position with sugar glue (**see below**). Loop a black thong over a big toe. For the boxers, model flattened squares and make a small cut at the bottom to

separate legs. Pinch gently into each leg to indent and mark lines for the fly and waistband using a knife.

11 For the ties, cut long thin strips slightly wider at one end, cutting into a point, and stick one over a leg and the other draped on a pillow. With coloured trimmings, shape a tiny red heart for the white thong and stick tiny flattened balls onto the mauve boxers for polka dots.

12 For the socks, roll small sausages from white and red modelling paste, bend halfway and press down. Pinch to open the top of the sock and smooth to round off the opposite end. Push in at the bottom to shape the arch of the foot and stick in place with a little sugar glue.

13 When the cake is dry, dilute a little red food colouring paste with a few drops of water and paint the lips on the white boxers using the fine paintbrush. Dilute egg yellow and black with a little water and paint the animal print on the bedcover. Paint yellow dots in different sizes first and allow to dry, then paint black blotches in a dabbing motion around each.



Making a thong

Come and Get Me

A gorgeous bloke keenly waiting to be unwrapped in his shag pile-carpeted love den. What more could a girl possibly want? Apart from a slice of cake, of course!





Making the chest and arms

nded teardrop with 75 g (2½ oz) of h-coloured modelling paste, using full end for the top of his body and narrower end for his waist. Press down to flatten slightly. Pinch up a k at the full end. Mark a line down centre and lines across the mach using the paintbrush handle. k in position on the bed. For ctorsals, flatten two large pea-sized ounts of flesh-colour into circles. k onto his chest, smoothing up at tops to blend using icing sugar e above). Add two tiny oval shapes to each, using a touch of sugar glue secure. Push a sugar stick through neck, leaving half protruding to p hold his head in place.

For the arms, split 60 g (2 oz) of flesh-coloured modelling paste in lf. To make an arm, roll into a usage shape and pinch gently one d to round off a hand, and again to rrow the wrist. Press down on the nd to flatten slightly, without denting. Make a cut for the thumb lfway on one side and pull down. ake three more cuts to separate gers, push together and stroke to gthen and bend around. To shape e hand, push the thumb towards the lm from the wrist. Lay the arm down d push in halfway, pinching out at e back to shape the elbow. Indent at e top for a large muscle. Stick in ace resting on the pillow and blend the join. Make the second arm.

7 Make the legs using 115 g (4 oz) of flesh-coloured modelling paste split into two. To make a leg, roll one half into a sausage shape and bend one end for the foot, pinching up gently to shape the heel. Pinch around the ankle to narrow and round off the heel and calf muscle. Cut toes, pinching up the large toe and stroking down the other toes so they curve underneath. Stick onto the bed and press into the arch of the foot to give shape. Make the second leg.

8 Model the head, nose and ears using the remaining flesh-colour. His head is an oval shape, with the face flattened slightly. Model an oval-shaped nose and stick in place lengthways on the centre of his face. The ears are small oval shapes pressed in the centre using the end of a paintbrush. Mark his smile by indenting the circle cutter in at an angle and dimple the corners of his mouth with the tip of a cocktail stick. For eyes, shape two tiny black ovals.

9 To make the bow, first roll out 45 g (1½ oz) of red modelling paste and cut two strips for the two ends measuring 12 x 4 cm (5 x 1½ in) (see right). Indent pleats using the paintbrush handle and arrange across the centre of his body. For the tie, roll out 45 g (1½ oz) and cut a strip 18 x 5 cm (7 x 2 in). Roll the paintbrush handle across the

length, indenting pleats. Turn over, fold over the two ends creating two loops and stick onto the centre. Pinch to shape the bow. Stick in place on the bed; use foam to support inside each loop. Using trimmings, stick a strip on the centre for the knot.

10 For the black bedcover, thinly roll out the remaining black sugarpaste and cut an oblong measuring at least 20 cm (8 in) square. Fold into pleats and arrange over his legs, draping it over the bed and onto the cake board. Thinly roll out the remaining red modelling paste and decorate with heart shapes.

11 Spread the white royal icing over the headboard and stipple using the palette knife. For the carpet, spread the red royal icing over the cake board and stipple as before, taking care that the excess doesn't spill over the edge of the cake board. When the headboard is dry, stick in place using white royal icing.

12 For eyebrows and hair, cut a small hole in the tip of the piping bag and fill with the pale cream/ivory royal icing. Pipe the eyebrows first, but don't make them too heavy. Cut a slightly larger hole in the bag and pipe hair, flicking up a spiked effect on top.

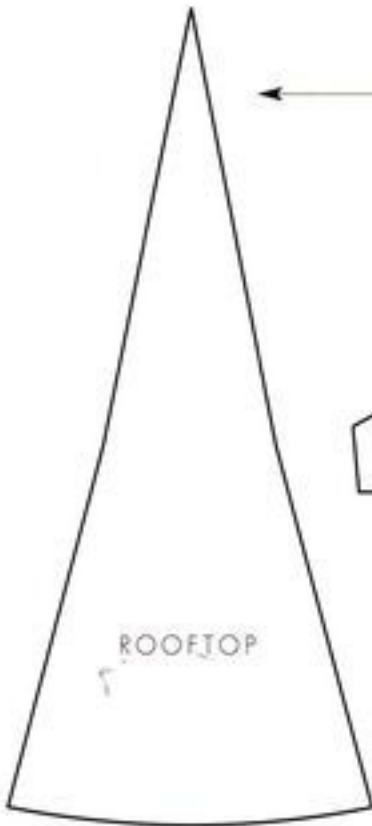
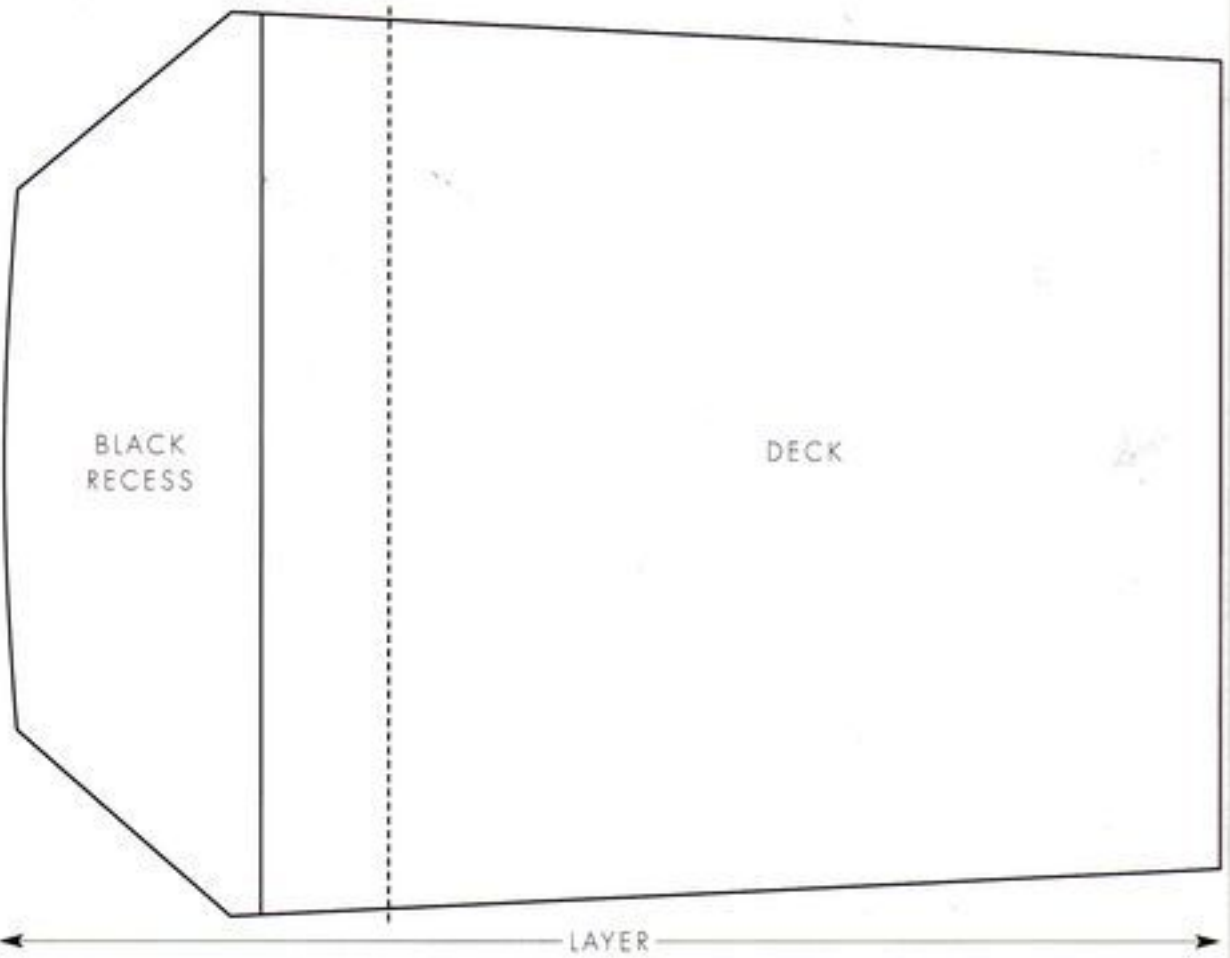


Making the bow

Templates

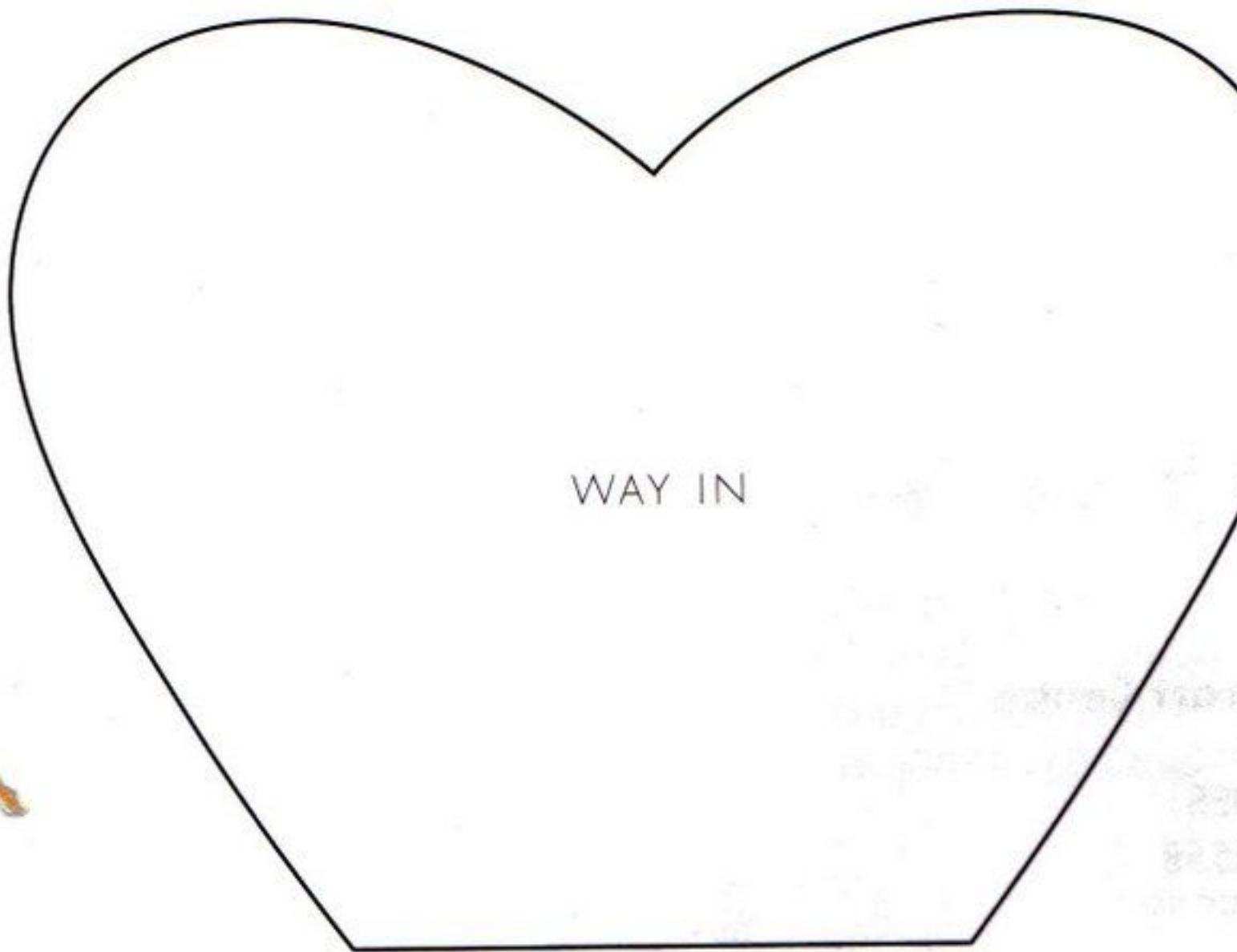
All templates are 100% actual size.

**Racy
Speedboat
(see
p. 28)**



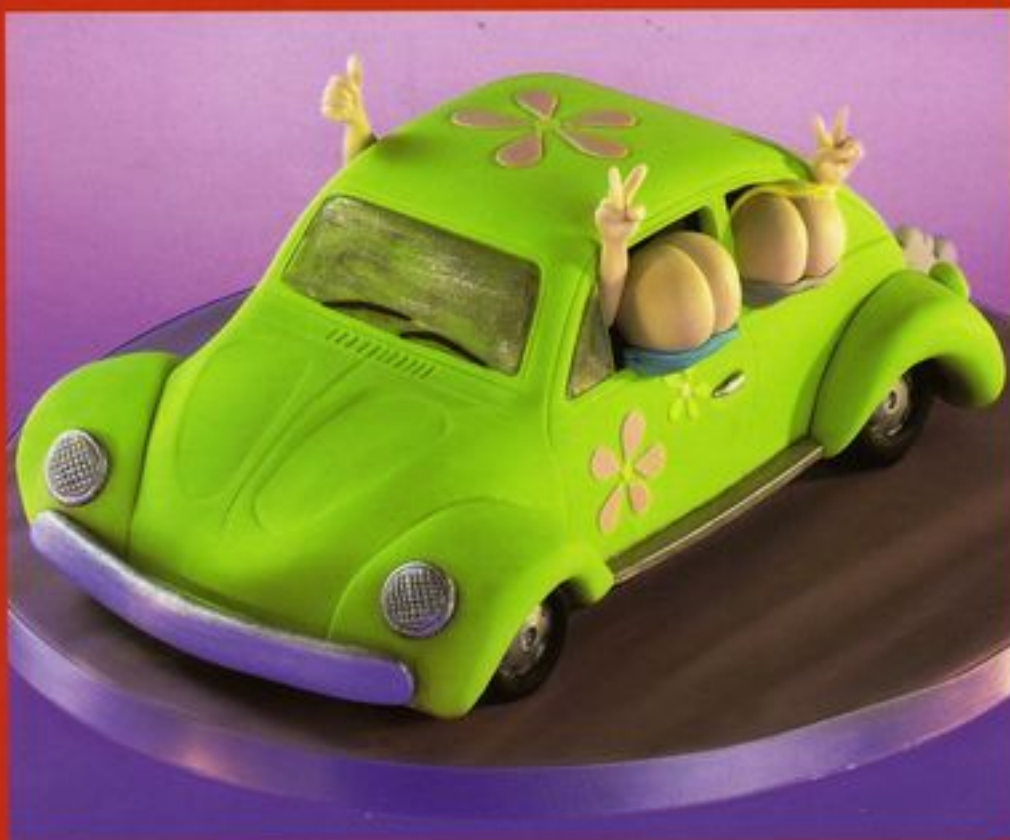
Racy Speedboat (see p. 28)

**Tunnel of Love
(see p. 48)**



Tunnel of Love
(see p. 48)

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