

# Cake Decorator's Association of South Australia



Vol. 40 Issue 4

October - November 2021

## Tube Talk



**Above:** this beautiful cake with Australian sugar wildflowers is the artistic work of Jo Gulli from the Northern Border branch.

### In this issue .....

#### State Sharing & Caring Day

Saturday 9th October

#### Sugar craft photo gallery

Members sensational creations

#### Silhouette technique

#### News from CDASA branches

#### Cake Story

Joylene Thomson of Adelaide Central

#### Spiders

A clever technique shared

#### If life gives you lemons....

Make a cake!

#### Mirror glaze cakes



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### Fine natural looking stamens

The natural corn-silk found on corn cobs provides natural looking centres for flowers. Remove the corn silk and place on a paper towel. Microwave on high for approximately 30 seconds or until the silk is dry. Allow to cool and store it in a plastic bag in the refrigerator until required. Cut into lengths as required for the flowers.

### Disclaimer

Not all articles are necessarily the opinion of the editor or CDASA State Executive. Articles that are written and owned by the CDASA within in this magazine may be reproduced by other Associations of similar interests. Please acknowledge the author, the publication and the volume of issue it's used from. **Email the editor for information: [susan@activ8.net.au](mailto:susan@activ8.net.au)**

### At the Editor's Desk

Hello everyone

This issue should be featuring articles and photos from the 21st National Seminar and Royal Adelaide Show but alas that was not to be.

However all was not lost!

Joylene Thomson from Adelaide Central shared her cake story with me with some fabulous cake photos.

June Jones from SECD inspired me with her mirror glaze cakes, I received other photos of beautiful cakes from several members and stumbled upon a terrific little tutorial about making spiders featured in a CDAV magazine Let's Decorate .

I have also been pondering the idea of doing a silhouette design for my Christmas cakes this year and decided to republish an article that Rhonda Phillips wrote for Tube Talk in 2012.

Hopefully our state's Caring & Sharing day will proceed and also the CDASA State Cake Competition in October.

I look forward to seeing members at the Caring & Sharing day.

Happy decorating *Susan*

**The deadline for the November – December 2021 issue is 8/12/2021**

**Editor:** Susan Schilling

**Postal:** PO Box 63, Truro SA 5356

**Mobile:** 0417 811 988

**Email:** [susan@activ8.net.au](mailto:susan@activ8.net.au)



## FROM THE CDASA PRESIDENT

Hi everyone

The Royal Show may have been cancelled but we are still on a "roller coaster" ride and have become quick change artists (date changes).

CDASA the State Caring and Sharing day is set for October 9th.

Demonstrators have changed because of circumstances so be surprised on the day. Hope you will all enjoy what the State has planned.

For all the members who have worked so hard on their Show entries we are looking forward to seeing them at our State Competition at Gilles Plains. Good luck to everyone.

Remember Lower Northern Branch have a special workshop in November and our State Board of Management meeting on Saturday November 27th. Everyone is welcome.

Keep well and keep safe.

Regards

Pam Lane, **President CDASA**

### **CDASA State Executive Meeting Dates 2021**

**"Subject to Covid restrictions and availability of venues"**

*Meetings are held at the Thebarton Community Centre on the corner of South Road and Ashwin Parade at Torrensville.*

**BOARD OF MANAGEMENT (Contact Sue Raymond ph:0402 982 733)**

Saturday 27th November at 1:30 pm

**JUDGES and STEWARDS (Contact Phillis Davis ph: 0411 598 696)**

Saturday 27th November at 10:30 am

### **CDASA STATE CAKE COMPETITION**

Wednesday 13th - Sunday 17th October at Gilles Plains Shopping Centre

## CDASA Branch Meeting Dates



### October

Wednesday 6th Adelaide Central 7:15pm Roses with Nicole Taylor

Wednesday 13th Marion Branch 7:30 pm - Making Carnations 3 ways

Tuesday 19th Lower Northern 7:15 pm - Making ranunculus with Phillis Davis

Monday 25th SECD 7:00pm - Rolled roses Val Allen, Wafer paper Valinda Ross & June Jones

### November

Wednesday 3rd Adelaide Central Branch 7:00 pm meeting room 2. AGM, Christmas cake workshop.

Wednesday 10th Marion branch 7:30 pm Flexi Lace by Dawn John.

Monday 15th SECD 7:00 pm

Tuesday 16th Lower Northern. AGM and Christmas cookies with Wendy Weaver

Saturday 21 & Sunday 22 Lower Northern Christmas cake topper workshop

Saturday 27th Naracoorte branch Christmas celebration at Henry's Drive

Sunday 28th Flinders branch - AGM and Christmas breakup

## CDASA STATE EXECUTIVE

**President:** Pam Lane **Phone:** 8297 0365 **Email:** pamlane2397@gmail.com

**Vice President and National Liaison Officer** Bette Anne Smith **Phone:** 0402 699 317  
**Email:** johnbette@chariot.net.au

**Secretary General:** Sue Raymond **Phone:** 0402 982 733 **Email:** statexec@cdasa.org

**Treasurer and Membership Insurance Officer:** Helen Pumpa **Phone:** 0417 843 930 **Email:** hdpumpa@yahoo.com.au

**Judges and Stewards Convener:** Phillis Davis **Phone:** 0411 598 696 **Email:** phillis@progressivebas.com.au

### CDASA Life Members

Caroline Matthias

Joy Middleton

Helen Pumpa

Pamela Lane

Rhonda Phillips

Phillis Davis

Kevin Work

June Millan

Gill Hogg

Christine Heness

Lorraine Hopkins

## CDASA Members Sugar Craft Gallery



*A Harry Potter 21st birthday cake created by Alison Packer of Adelaide Central. Above is a closeup of the intricate details encapsulating that Harry Potter magic.*



*Left & above: Jo Gulli of Northern Border branch created these 2 sensational cakes. She made the ice-cream cake at a Monica Cavallaro workshop.*



**Above:** wildflower beauty created by Bette-Anne Smith of Marion Branch. Her client loved the native flowers on a special edition Sorbent tissue box so Bette-Anne made some of the sugar flowers on that box.



**Above:** A fantastic Addams Family birthday cake made by Ruth Hodshon of Lower Northern branch for her granddaughter Kadi.



**Left & above:** a brilliant two faced wedding cake incorporating science fiction and pop culture. Made by Alannah James of Lower Northern branch.

Covid “ratty” let down  
**PICK ME UP**  
“Caring and Sharing Day”

*Any cake enthusiast welcome*

Members and non-Members



Please note: \*\*\*\*\* **NEW DATE** \*\*\*\*\* *due to Covid restricti*

**Saturday 9th October 2021**

**St Bernadette's School Hall, Cnr South Road and Walsh Avenue, St Marys**

**9.30am – 4.00pm**

**Cost: \$25.00** – *cash payment of the day*

4 different Demonstrations on the day – *Bette-Anne Smith, Pam Lane, Wendy Weaver & Josie Musolin*

**BYO Lunch** (due to Covid restrictions) Home-made soup, morning tea and afternoon tea provide

*We are planning to have a fun and relaxed day*

**For any enquiries** please telephone:

Pam Lane 0426 799 594

Bette-Anne Smith 0402 699 317

**Bookings essential.** We need to know numbers attending for catering - soup, morning and afternoon tea **by Friday 1<sup>st</sup> October 2021.** Please email acceptance to Bette-Anne at [johnbette@tpg.com.au](mailto:johnbette@tpg.com.au)

\*\*\*\*\*

I, \_\_\_\_\_, Tel No. - \_\_\_\_\_

Email address: \_\_\_\_\_ will be attending this “Caring and Sharing Day” on the Saturday 9<sup>th</sup> October 2021.

**Please Note:** you will be notified if this event has to be cancelled due to Covid-19 restrictions



# Silhouette Work

An 'old' technique that is simple to achieve.  
(Written by Rhonda Phillips for Tube Talk Feb-Mar 2012 edition)

## Requirements:

Pencil tracing paper icing sugar black colour (liquid or paste)  
egg white or tylopor glue paint brushes

- Trace your design onto the paper. Turn it over and re-trace it.
- Now turn it over again and trace it on to a plaque, or straight on to your iced cake.
- Place a teaspoon egg white, a teaspoon icing sugar and a few drops of black colouring in separate heaps on a saucer.
- Drag a little of each medium in to the centre of your saucer and load your brush.
- Simply paint in a section at a time, making sure the brush strokes all go the same way, just like colouring in when you were a child.
- Allow it to dry thoroughly.

The design can then be complemented by a spray of flowers. Red will look especially striking, although all black and white is always very attractive.

NB: Although black is traditional you can use other colours for your silhouette work.



*Sources of silhouette images can be searched in Google or Bing. Just type in silhouette images*

## Adelaide Central Branch News

Hello readers,

The first meeting since the lockdown had a great turnout, and everyone had a wonderful time learning how to make sugar roses with familiar cake friends and new faces.

Our demonstrator for September was Master cake decorator Brenda Damen. We were also lucky enough to be trialling a new projector, so everyone was able to follow along with Brenda's instructions even better, thanks to the big screen! Special thanks to Dawn and Peter for organising the projector and camera.

Our October meeting will also be a sugar rose workshop this time with demonstrator Nicole Taylor. Please remember to bring your work from last month. If you weren't able to attend last month please come along and start a new flower or just watch and enjoy learning sugar flower techniques from a master decorator.

Our AGM will be held in November, and we would love to see some new faces on our committee. So please consider joining us.

Our AGM will also be a hands-on workshop - decorating Christmas fruit cakes for Meals on Wheels. A perfect opportunity to try out some festive sugar decorations! More details to come via email newsletters closer to the date.

We invite you all to like our Facebook page: 'Cake Decorators Adelaide Central Branch' and feel free to share your work on our Sharing Mondays.

Adelaide Central Branch would to take this opportunity to remind our members that in accordance with our covid plan: masks and check-ins are required.

Everyone is welcome to our meetings, the first Wednesday of each month, at 7:30pm in Meeting Room 2, Enfield Community Centre. We hope to see you there!

We hope to see you there!

Yours in caking *Jess*



Brenda Damen's beautiful rose



← The power of a projector and everyone can see wherever they are seated! Adelaide Central members enjoying their hands on meeting workshop with Brenda Damen to make a rose.



## Lower Northern Branch News

Hello everyone

Boy the time flies by so quickly. Spring is finely here but its not so springy at the moment. I have been away on holidays to the Northern Territory for four weeks and the sunshine was fantastic not to mention the break was great.

Our branch has been busy with discussing new ways of fundraising and encouraging new members. We have been very lucky that our younger members are very savvy with this. We have lots of interest from our Facebook pages. If you haven't been over to look lately please head on over.

Halloween is heading our way in a few weeks so I guess we will be having lots of haunting cakes and biscuits popping up on our feeds.

I am sure we are all thinking about what's new for Christmas and getting our cakes ready for that next adventure.

We here at Lower Northern (Gawler) Branch have several workshops coming up. One is with Helen Pumpa for a weekend of exotic flowers and I cannot wait for this one.

We also have a weekend of baking and decorating our Christmas cakes for Meals on Wheels.

So keep a look out in Tube Talk and our social media pages for the dates.

Until next time Happy Caking.

*Rosemary Nathan*

**Right:** Alannah James demonstrated how to create geode cakes at our August meeting.



## South East Cake Designers Branch News

Hi everyone

The South East has been very lucky with no Covid cases, until yesterday (7th September). Two interstate truckies with two contacts only. So hopefully no further spread. I hope everyone else is keeping safe.

At our August meeting, Julia Cutting demonstrated “Ribbon Insertion work” and “Piped and Moulded Doves”. These past techniques were carefully watched by all as many had not attempted this style.

**Tip:** Use reasonably stiff ribbon and paper pattern guide, for spacings. Further embellishment can be done, eg: piped embroidery around and between spacings.

I demonstrated mirror glaze at our September meeting, with some members hopefully attempting to do it themselves. (read more on pages 24-26)

The Mt Gambier Show Art and Craft section has been cancelled. We may be offered a section for display only and members will have to consider if we wish to take up this offer. For now the main part of the show is going ahead.

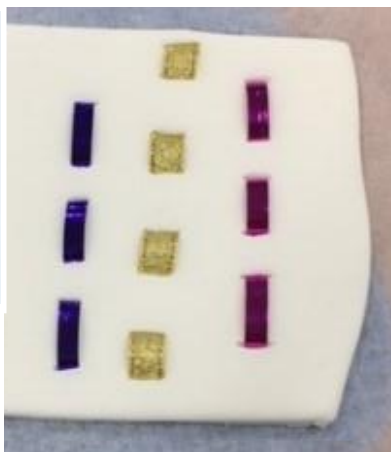
Our next meeting is 25th October 2021.

*June Jones*



**Above:** Julia Cutting’s moulded dove is 20 years old.

**Right:** Ribbon insertion work demonstrated by Julia.



## Northern Border Branch News

Hi everyone

With us being in lockdown there hasn't been much happening with our branch in the last few months. We are back to virtual meetings again which can be a lot of laughing.

It is looking like our Christmas cake stall will be a virtual stall this year and have a no contact delivery in December. There is a first for everything.

Birthday wishes to our youngest member Kate Learmonth on the 17th September & Greer Ewing on the 31st October have a great day

I do hope everyone is healthy and enjoying spring.

Cheers *Vicki Sladden*



*Two sensational cakes created by Northern Border member Jo Gulli.*

## Naracoorte Branch News

Hello members

I hope you are all well Spring is here and the gardens are all looking lovely.

Our Branch extends sympathy to members Jamey O'Leary on the passing of her father and Jo Hunt on the passing of her brother John.

We have not had a lot happening in our branch. Unfortunately our day with Alison Packer had to be postponed due to restrictions our numbers were down hopefully we can look to having Alison next year.

We are hoping to have a workshop with new decorator Hesty with her beautiful bright buttercream and will have our Christmas lunch at Henry's Drive on November 27th.

It has been very disappointing for all decorators who enjoy entering local shows with everything being cancelled.

I guess we can all look forward to beautiful Christmas cakes this year.

Good decorating , keep well and happy

*Marj Haynes*

## Marion Branch News

Hello buttercream bag busters

Hope everyone is well and continuing to make and decorate cakes, trying new things and sharing with others, while wearing a mask of course.

Thanks to Bette-Anne Smith and that crazy Phil for the Christmas in August demo of Christmas related cupcake toppers.

Also a big thanks to Brenda Damen from Adelaide Central for putting on a great demonstration creating Shaun the sheep out of chocolate at the September general meeting.

Speaking of sheep, on the 9th of October there will be a flock of decorators herding into St Bernadette's school hall from 9:30am for the "Caring and Sharing Day" I'm sure we'll have a great day, bar none.

Followed up by our October meeting with a demonstration of carnations 3 ways by Pam Lane, Bette-Anne Smith and Barbara Walter, so that's three different ways to construct a carnation, I'm looking forward to adding it to my arsenal and hope to see you there.

November meeting demo will be Flexi Lace by Dawn John, not sure what Flexi Lace is? Don't Google it, just come along to the meeting and prepare to be amazed!

Hope to see you at the next meeting, unless I'm wearing my mask up too high again. *Phil Donhardt*



Shaun the Sheep in chocolate was demonstrated by Brenda Damen at our September meeting.





## Flinders Branch News

Hi everyone,

At our September meeting our members brought along their favourite recipes for cakes, frostings, fillings etcetera which we have decided to collate and share. Phillis then did a demonstration on making ranunculus.

For our November AGM meeting and Christmas breakup we have changed our date to the 4th Sunday being the 28th November. We are going to hold another competition judged by member votes. There will be two classes:

- 1) a gingerbread/honey biscuit item
- 2) a Christmas novelty to fit on a 6" round board.

Cash prizes to be awarded for 1st, 2nd and 3rd in each one.

For our activity on the day, we are going to have some fun decorating a Christmas sponge cake with a twist. That should see some laughter after enjoying a Christmas lunch at our favourite hotel now that they are doing Sunday meals again.

We have started planning for 2022 and will be having an Easter egg workshop on 4th February and then completing the eggs as well as other Easter items on 20th March.

Stay safe everyone,

*Phillis Davis*

# Cake Story

## Joylene Thomson Adelaide Central Branch

*A cheerful, friendly Adelaide Central member with a passion for sugar craft and sharing her knowledge. Joylene creates beautiful cakes and especially enjoys making Christmas cakes. Here is her story and photos of a few of her many artistic, colourful cakes .....*



**How did your interest in cake decorating begin?** I became interested in cake decorating in my teens when I did a course in Keith. I was about 15 or 16 when I won first prize at the Keith Show and shortly after that I made a wedding cake for my then boyfriend's cousin. It was a case of "I didn't know I couldn't, so I did." After leaving Keith I had no further cake experiences.

**What is your most memorable cake?** My own wedding cake was made by Balfours. This came with me to my wedding in Goroka, Papua New Guinea. In those days the native porters could not read, so all my "Handle with care", "This side up", "Fragile" stickers were a waste of time. It arrived in pieces. However, the Education Department's secretary, who happened to be a cake decorator, put it all together again when she noticed that the box rattled alarmingly when moved. I was blissfully unaware of this and was not told until after the wedding. Ah, my New Guinea wedding, but that's another story.



**How did you learn about CDASA?** Decades went by until I heard about Maxine Halliday's classes at Findon Community Centre. I joined the class and after about two years Maxine invited me to attend an AGM at Adelaide Central. I went along and after seeing Pam Lane (I think) demonstrating toadstools and blackberries, I was hooked. Shortly after that I became a member and last year received my 10 Year Membership Badge.

**What do you enjoy most about sugar craft?** Adelaide Central has provided me with 90% of my best buddies. There is always someone willing to help with a cake problem, offer advice or just be a friend.



**Do you have any specific favourite styles or techniques in cake decorating?** My favourite cakes are for children and all sorts of Christmas baking and decorating. Wedding cakes are too stressful. I did a couple but I am not in a hurry to do any more!

**Who are your favourite cake decorators (past or present)** My favourite decorators are Carlos Lischetti, Debbie Brown, Susan Carberry and Maisie Parrish.

**How do you find inspiration for your creations?**

I usually get my inspiration from cake books and magazines, but mostly it is my customers who send me pictures of what they want and then I do my best to oblige. Cake decorating has turned me into a cake toy junkie.

**What would be your most essential decorating tool?** My house is full to the brim with all sorts of aids so crammed in I can never find anything, but my favourite tool is actually a dentist's pick. I find it invaluable for getting reluctant icing out of moulds etc. Really good decorators have very few tools, they rely on talent!

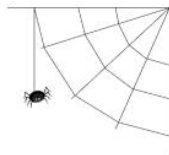
**What is your advice for beginners in cake decorating?**

My advice to beginners is to join a CDASA branch and to take advantage of the senior decorators' knowledge, watch as many demonstrations as you can and ask for help if you need to.





# Spiders



*As seen by Barbara Imlach in South Africa*

Colour paste cream or light brown.

Using the very finest cotton covered wire on a spool, colour a ten inch (25 cm) length with brown paste colour. Not too dark. Cut into five two inch pieces.

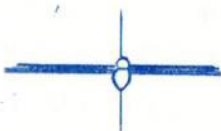
With fawn cotton, tie four of the pieces of wire together in the middle. Now lay the fifth piece at right angles across the four and bind securely together.



Take a very small piece of the paste and roll it into a ball. Pass a slim sewing needle right through this ball. This will create a small point at the bottom which is the tail of the spider.

Put a tiny dap of egg white onto the top of the body and thread it onto the tail wire, pushing it firmly onto the cotton binding.

Make a smaller ball for the head and repeat the process onto the head wire making sure that the head and the body stick together.



When thoroughly dry, paint the spider's pattern. It is best to copy from a picture.



Snip away the head and tail wires close to the spider's body. Bend the legs in the desired position.



*Reproduced from Let's Decorate September-October 1992. With the permission of the Cake Decorator's Association of Victoria Inc. and Barbara Imlach.*

# Lemon Cream Sponge

*Sharing recipes from my favourite recipe book which is an old 1988 church cookbook that I once found in the 20 cent box at an op shop. Ed.*



## Ingredients and making the sponge

4 large eggs, 3/4 cup castor sugar, 3/4 cup cornflour, 1 heaped dspn plain flour, 1 tspn cream of tartar, 1/2 tsp carb soda.

Beat eggs and sugar until thick and creamy (10 minutes). Sift the other ingredients three times. Fold flour into eggs and sugar. Pour the batter into two greased and lined 20 cm cake tins. When cooked turn cakes out onto wire racks and when they are cold, cut them in half horizontally.

Put one layer of cake onto serving plate, spread half the filling over it top with another layer of cake and spread that layer with 3 tbspn whipped cream. Put another layer of cake on top and spread on the remaining filling. Top with the last layer of cake. Spread whipped cream over sides and top of the cake, reserving a little cream to decorate the top. Spread toasted coconut up the sides of the cake. Refrigerate until ready to serve.

## To toast coconut

Put coconut in a heavy pan, stir with wooden spoon over moderate heat until golden brown. *(Recipe doesn't specify how much coconut, my guess is to use about 1 cup. Ed.)*

## Filling

2 eggs, 1/3 cup sugar, 2 tbs lemon juice, 1 passionfruit.

Put the beaten eggs and sugar in top of a double saucepan, stir until combined. Add lemon juice and passion fruit pulp. Place the pan over simmering water and stir until the mixture thickly coats the back of a wooden spoon. Remove from heat and cool.

## Easy Lemon Butter *(makes about 2 cups)*

In a large saucepan, combine the grated rind and juice of 3 small lemons, 1 cup sugar, 1 tbs custard powder, 30 gm butter, 1 cup boiling water.

Bring to boil and cook stirring continuously for 5 minutes. Pour into sterilised, warmed jars and cover down airtight. When cold store in the refrigerator.

## CDASA Branch Directory—Metropolitan

### ADELAIDE CENTRAL

Meet on 1st Wednesday of the month at 7:15 pm (for 7:30 pm start)  
Enfield Community Centre (meeting room 2), 540 Regency Road, Enfield

**President** Jess Groves ph: 0427 311 316  
Email: jess.groves@hotmail.com

**Secretary** Joanna Caruso ph: 0414 451 600  
Email: cdasa.adelaide.central@gmail.com

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### LOWER NORTHERN

Meet on 3rd Tuesday of the month at 7:15 pm  
Gawler Elderly Centre, 37 Fourteenth Street, Gawler

**President** Rosemary Nathan ph: 0401 555 514  
Email: mosegeof@optusnet.com.au

**Secretary** Denise Perry ph: 0419 191 483  
Email: lowernotherncakedecorators@gmail.com

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### MARION

Meet on 2nd Wednesday of the month at 7:30 pm  
St Joseph's Catholic Parish, 19 Old Beach Road (car park), Brighton

**President** Phil Donhardt ph: 0418 800 107  
Email: donhardtp@gmail.com

**Secretary** Colleen Packham ph: 0402 377 739  
Email: marionbranchcdasa@gmail.com



#### Follow CDASA on Facebook

In Facebook search enter 'Cake Decorator's Association of South Australia'. Click on 'Like' to receive notifications.

**CDASA branches that have a Facebook page include:**

Adelaide Central, Marion, Lower Northern, Naracoorte, Flinders and SECD.

## CDASA Branch Directory—Rural

### FLINDERS

Meet on 3rd Sunday 'odd' months at 10:00 am at the CWA rooms, Bowman Street, Crystal Brook

**President** Phillis Davis phone: 0411 598 696  
Email: phillis@progressivebas.com.au

**Secretary** Ros Northey phone: 0409 585 100  
Email: yehtron@bigpond.net.au

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### NARACORTE

Meet on Saturdays, on alternate months at 10:00 am

**ALTERNATE VENUES:** Please ring the Secretary

**President** Helen Melino ph: 0427 534 106  
Email: helenmelino@hotmail.com

**Secretary** Marj Haynes ph: 08 8762 1327  
Email: alexandmarj@bigpond.com

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### SOUTH EASTERN CAKE DESIGNERS

Meet on 3rd Monday of the month at 7:00 pm

A and H Show Society Committee Rooms, Pick Avenue, Mt Gambier

**President** Mandy Lynn ph: 0418 815 017  
Email: aklynny@gmail.com

**Secretary** June Jones ph: 0438 234 978  
Email: kwjjones@activ8.net.au

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### NORTHERN BORDER

Meet on 3rd Saturday of the month at 11:00 am

Zinc Ladies Bowling Club, Wentworth Road, Broken Hill

**President** Amanda Gasmier ph: 0429 673 595

**Secretary** Carol Murray ph: 08 8088 2664  
Email: casmuz@bigpond.com

## Mirror Glaze Cakes

At the SECD September meeting June Jones demonstrated mirror glazing on cakes with a home made mirror glaze recipe. She shares what she learnt from her experimenting. Ed.



**Above:** This dark teal glaze was applied to a cake that was coated with buttercream crumb coat and frozen beforehand. It was then decorated with crushed meringues.



**Above:** Rose coloured mirror glaze applied to a cake that June covered with a Dream Whip crumb coat.

### Learnings from this project

- We all learnt that a coating is definitely required for mirror glazing to work. Otherwise the glaze soaks into the cake.
- I still could not achieve the spider glaze look. This technique requires the base colour to be 32° C (90° F) but the watered down spider colour needs to be 2° C (35° F). I think you need to have the spider colour ready first and working quickly seems to be the trick.



These cakes were both glazed twice. The second coat applied after the first coating was set.

**Left:** a domed cake with sprinkles done by our young member Abby Shaw.





# Mirror Glaze Recipe

*June used the following mirror glaze recipe authored by Phillip Fryman on the Southern Fatty website [How to Make a Mirror Glazed Cake | Southern FATTY](#)*

## Ingredients (for one cake)

### Step 1

15g gelatine powder  
80g cold water (1/3 cup)

### Step 2

100g water (1/3 cup + 1½ tablespoons)  
200g sugar (slightly under 1 cup white granulated sugar)  
200g glucose or corn syrup (2/3 cup) (I prefer to use pure glucose, which has less water)

### Step 3

150g (1/2 cup) sweetened condensed milk  
200g chocolate (1¼ cup chopped or chips) (I prefer to use white chocolate for this, but you can use either - it must be REAL chocolate, not melts or oil-based)  
Food colouring (I prefer the gel colouring)

## Instructions

### Prep

Make the cake. If using a traditional buttercream, leave a thin, very cleanly done crumb coat. For best results, freeze cake.

**Note:** Your best results will be had by using a kitchen scale. Baking is all about precision!

### Step 1

Bloom gelatine in the cold water. Allow to sit.

### Step 2

Boil water, sugar, glucose in a saucepan over medium heat until fully dissolved. Remove from heat and add in gelatine.

### Step 3

Add the condensed milk to the mixture.

Pour entire warm mixture over chocolate. Allow to sit for 5 minutes.

For best results, use an immersion blender to combine until perfectly smooth and shiny.

Alternatively, you can stir carefully.

Check the temperature of the mix. Use when the temperature reaches 32C/90F.

This is important to get the correct texture and pour. It may take a while to cool.

Stir carefully while waiting. Use a thermometer for this.

### Pouring

When ready to glaze the cake, cover a surface or rimmed baking sheet with plastic wrap for easy clean up. I use a large glass to place the cake (keeping the bottom of a spring form pan or small plate on the bottom of the cake) above the pan. You want to be able to pour and have the excess run off.

You can colour the glaze in individual containers with gel food colouring. Have all of your colours ready and at 32-35F° C before starting. They will maintain temperature for a decent amount of time, but you will want to work quickly.

To get a gradient or different colour design, pour the base colour completely around the top of the cake. Use plenty to cover all spots. Immediately pour other colours.

To finish, take a long offset spatula and hold it perfectly level to the top. Swipe the spatula across the top, just barely above the cake level to remove excess. This will leave your finish looking flat and perfect.

Allow to sit before moving cake.

Rest to set. You may refrigerate before serving. Enjoy!



*This recipe & photo above are taken from [SouthernFATTY.com](http://SouthernFATTY.com) which is a Nashville Tennessee food blog website. Ed.*



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