



## Hollywood Glam Accessory Cakes

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### DECORATING DIRECTIONS:

#### For Bride Accessory Cake:

1. Place double 8" layer on 8" Round Silver Foil Cake Board #6824 or 10" Round Silver Foil Cake Board #6825. Insert four dowel rods into cake. Insert through both cake layers and cut flush to cake.
2. Place double 6" layer on 6" Round Cake Board #9410.
3. Before icing cakes, trim a small amount of cake off the top edges to create the rounded look of the fondant. Ice both cakes with Buttercream.
4. Place Black/Buttercream Fondant #17282 in microwave briefly (5-7 seconds). Roll out fondant as quickly and proficiently as you can – to approximately 1/8" thick. Drape over cakes, smoothing from the center and work your way out and down the tier.
5. Apply a firm, gentle smoothing action. A vertical pinhole can rid you of any air bubbles trapped underneath.
6. Stack 6" cake on top of 8" cake.
7. Using Diamond Impression Mat #14517, press pattern into 8" cake as shown.
8. Airbrush entire cake Black #9610.
9. Place Wedding White/Buttercream Fondant #17281 in microwave briefly (5-7 seconds). Roll out fondant as quickly and proficiently as you can – to approximately 1/4" thick. Using Fondant Ribbon Cutters #7390, cut 3/4" strips. Beginning at base of 6" cake, place strips around cake, tapering slightly in the front as shown.
10. Using Fondant Ribbon Cutters #7390, cut 1/4" strip of White fondant. Place around base of 8" cake as shown.
11. Using a small amount of White Buttercream, affix White Pearl Grande Non-Pareils #18200 to sides of 8" cake as shown.
12. Cut one Tulle Pom Pom Wrap – Black #17108. Using a small amount of icing, affix to cake as shown.
13. Place small Gum Paste – Poppy #18063 on center of Pom Pom.
14. Place Gum Paste Ornament – Mr. & Mrs. #18061 on top of cake.

#### For Groom Accessory Cake:

1. Place triple 6" layer on 6" Round Silver Foil Cake Board #12439 or 8" Round Silver Foil Cake Board #6824. Insert four dowel rods into cake. Insert through all cake layers and cut flush to cake.
2. Before icing cakes, trim a small amount of cake off the top edges to create the rounded look of the fondant. Ice both cakes with Buttercream.
3. Place Black/Buttercream Fondant #17282 in microwave briefly (5-7 seconds). Roll out fondant as quickly and proficiently as you can – to approximately 1/8" thick. Drape over cakes, smoothing from the center and work your way out and down the tier.
4. Apply a firm, gentle smoothing action. A vertical pinhole can rid you of any air bubbles trapped underneath.
5. Airbrush cake Black #9610.
6. Place Wedding White/Buttercream Fondant #17281 in microwave briefly (5-7 seconds). Roll out fondant as quickly and proficiently as you can – to approximately 1/4" thick. Cut fondant into large triangular section, a 3/4" strip, and four 1/4" strips.
7. Place White fondant triangle as shown.
8. Place 3/4" strip down center of white triangle.
9. Place two 1/4" strips on either side of center strip as shown.
10. Roll out Black/Buttercream Fondant as quickly and proficiently as you can – to approximately 1/4" thick. Cut fondant into four triangles for tuxedo lapels and three circles for buttons.
11. Airbrush pieces Black #9610.
12. Place fondant lapels on tuxedo as shown.
13. Place buttons on center white strip.
14. Using a small amount of White icing, affix White Pearl Grande Non-Pareils #18200 at button centers.
15. Using Black #9524 icing, place Black Gum Paste Bow #14312 on top of cake as shown.

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**Hollywood Glam Wedding Cake  
instructions also available.**

Cut out and fold in half and place in Cake Decorating Instruction Card File Box.

