



Baby Bump Tutorial

By Alisa Seidling

www.CakeWorksBakery.com

Materials

- Cake recipe of your choice (boxed mix works too)
- Buttercream recipe of your choice (crusting works best)
- Filling of your choice
- 2 - 5x2 round pans
- 2 - 5" oven safe bowls or 5" hemisphere pans
- 1 - 9x2 round pan
- 1 - large oven safe bowl (I used a Pyrex mixing bowl) or 8" hemisphere pan
- 9" and (2) 5" Cardboard cake rounds
- 16x20 Cake drum or ¼" foam board covered in foil wrap
- Approximately 36 oz. fondant



Cakes and Cake Drum

Prepare Cake pans with cooking spray and parchment paper. A dust of flour and some strips of parchment paper crossed in hemisphere pans will help make removing cakes easier.

Bake cakes and cool completely.

While cakes are cooling, prepare the cake board. Align cake placement on cake drum using the pans as a template. Mark placement. Packing tape or royal icing can be used to secure cakes in place.

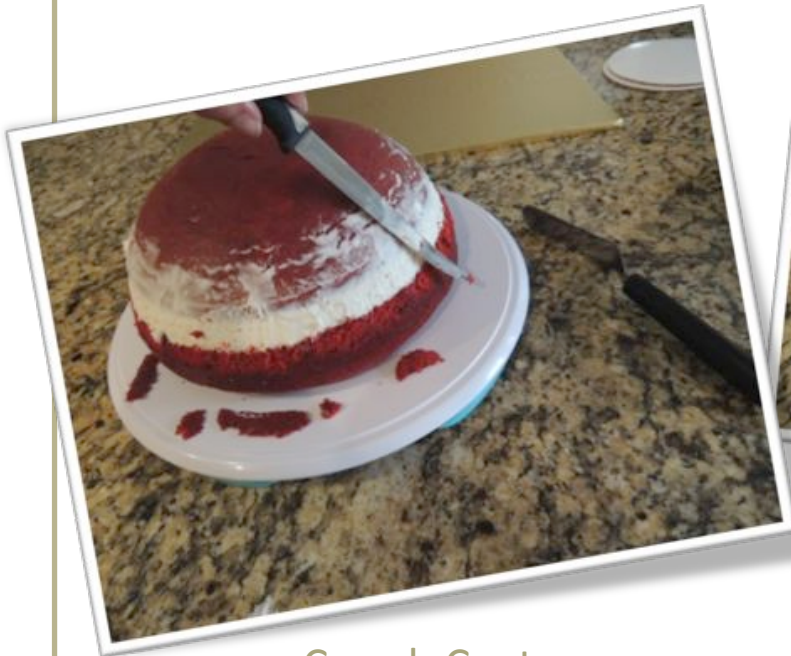
Filling

Place each baked round cake on cardboard cake circle and fill with filling of your choice. A fairly thick buttercream dam (as shown) will help keep fillings in when carving cakes. Top with coordinating sized hemisphere cake. Place cakes in refrigerator for about 20 min to firm up.



Carving

Gently trim overhanging edges of cake off with a serrated knife.



Crumb Coat

Frost filled cakes with a thin layer of buttercream to seal in crumbs. Chill cakes in a refrigerator for about 20 minutes or until crumb coat sets up.



Final Buttercream Coat

Frost cakes with final buttercream coat. Let cakes sit at room temperature for about 15-20 minutes to allow crusting buttercream to set up.

Smooth Buttercream

Use "Viva Paper Towel Method" to smooth buttercream icing on cakes.

There are many tutorials online for the Viva Paper Towel Method. I especially like one by "That Really Frosts Me"

<http://www.thatreallyfrostsme.com/2010/04/smooth-buttercream-frosting.html>



Position Fondant

Gently position fondant over cake letting it drape naturally at the bottom of the cake (belly) to resemble a dress. Trim excess fondant around top and sides of cake. Evenly trim bottom of dress and lift pleats if necessary to exaggerate draping look.

Secure Cakes to Cake Drum

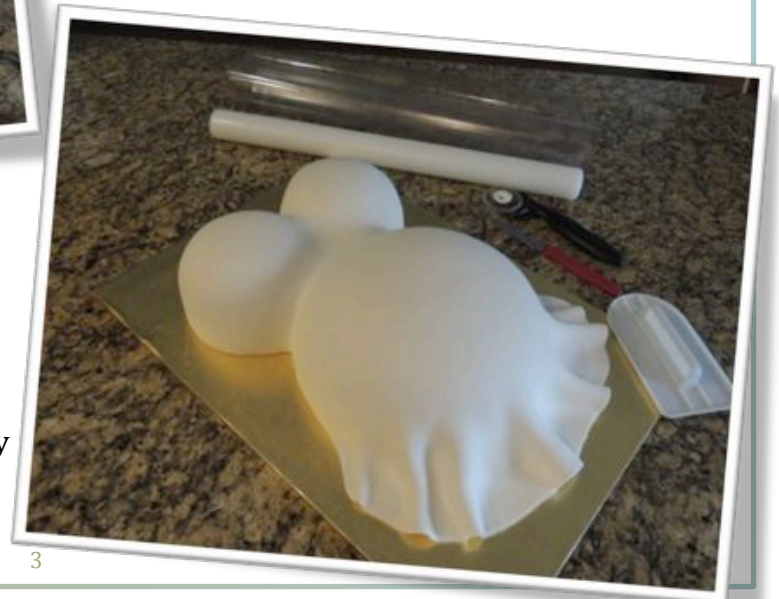
Using tape or royal icing, secure cakes on cake drum or board. Fill in gaps between cake shapes with buttercream.

Roll Fondant

Roll fondant out to approximately 16x18 size or large enough to cover entire cake.

**Tip – Fondant Handling*

Using a sheet of vinyl helps make transferring larger fondant sizes to the cake easier. Find clear vinyl (table cloth covering material) at your local fabric store.



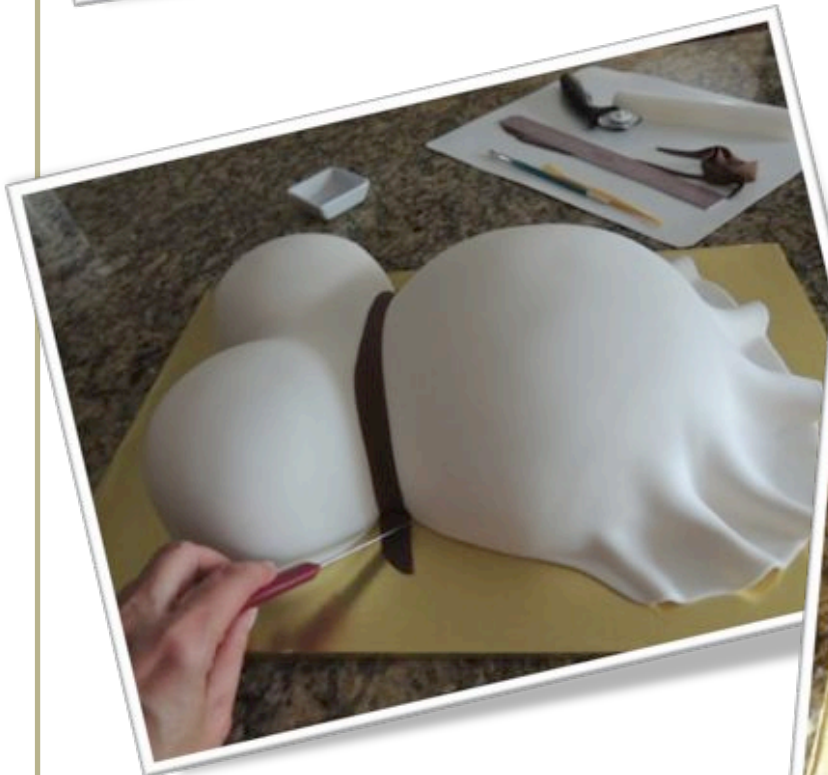
Dress Trim

Cut 3/8" fondant strip and place at the dress hem.



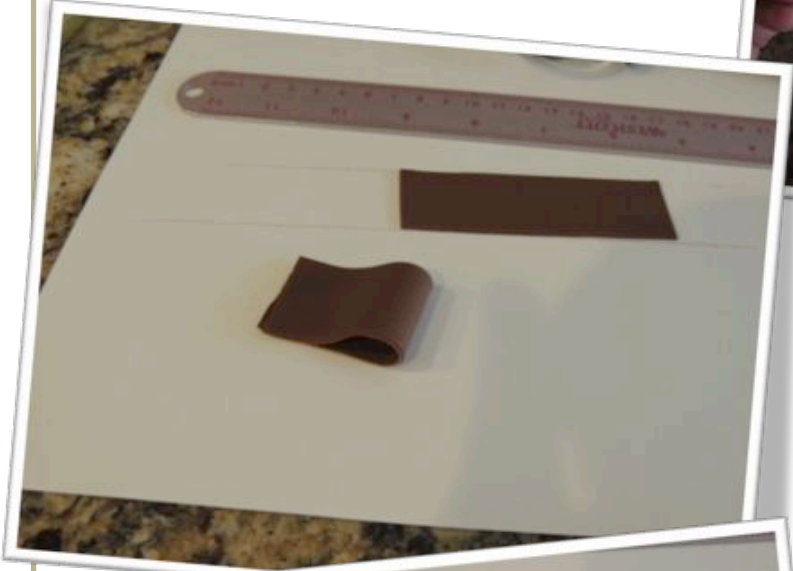
Ribbon Belt and Bow Tails

Cut 1" x 14" fondant strip and place at waist of dress, just below bust. Trim ends. Cut 1-1/4" x 7" fondant strip for bow tails. Cut ends to resemble decorative ribbon ends. Attach bow tails at belt where bow will be placed and drape them over belly. Attach with water in several spots.



Bow Loops

Cut strips of fondant 1"x 4". Fold over and attach at one end, applying water only to the very edge.



Shape and Attach Bow Loops

Gently fold and pinch the cut edge of the bow loop. A little dot of water may be needed to hold pinched end.

Use a small amount of water to secure bow loops in position.

**Tip - Loop Shaping*

A small rolled up piece of paper towel or plastic wrap can be used to keep bow loops open.



Bow Center (knot)

Cut a 1"x2" strip of fondant. Position strip over 2 wooden picks or skewers. Place a 3rd wooden pick on top, in the middle of the other wooden picks. Roll over the top of the fondant to make indentations with the wooden picks.

Remove wooden picks, flip over and roll each end toward the middle. (this will become the back of the bow knot)

Moisten back (seam side) with water and secure in the middle of the bow loops.



**Tip - Knot Shaping*

Use a fondant veining tool to deepen or add lines in bow knot.



Dress Dots

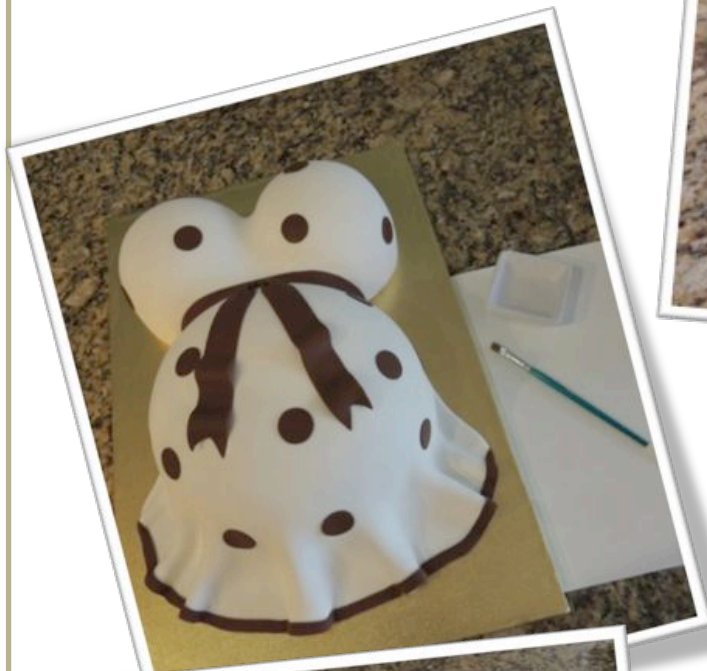
Using a 1" circle cutter, cut dots for dress decoration. A pasta roller works great to ensure even thickness.

Attach dots to dress in a random pattern.



**Tip - Attaching Dots*

Attaching dark colored fondant dots to a light background can be done with shortening rather than water to avoid bleeding color. Rub a small amount of shortening on the back of the dot and press in place.



I hope you enjoy the tutorial.

Happy Decorating!

*Alisa Seidling
Cake Works*

