

Purse Cake



Tutorial

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1) Level the two square cakes (I used this [chocolate cake recipe](#)). If your cake has a dome top this is a good time to level it with a serrated knife or a [cake leveler](#). The cake can be frozen beforehand so that it would crumble when carving. It is best to let it defrost before using.

2) At this point, the cake need to be cut into the required pieces. Cut one of the six inch cakes into a five inch and a one inch piece. Then cut the second cake in half; each would be 3 inches.

At this point, you will have:

- a) one 5 inch piece
- b) two 3 inch pieces
- c) one 1 inch piece

The goal here is to get a pyramid shape, so you want the bottom layer to be the biggest and then stack it with each layer being one inch smaller than the lower layer. I must admit that this part was difficult for me as my cake was not exactly 6 inches after baking. Please calculate the layers based on the size of the cake that you're working with.

3) Place the 5 inch piece of cake on the carved cake board. Use the spatula to layer the cake with ganache filling.

4) Then place the second tier; one of the 3 inch pieces and the 1 inch piece. Use the spatula to add the second layer of ganache on the now 4 inch layer.

5) Place the final piece (the other 3 inch piece) as the top layer. You may have a higher cake like I did.

6) Now it's time to apply ganache to the whole cake. Start off by putting a generous amount of ganache to the top of the cake and use the spatula to work the ganache down to the sides of the cake. Keep adding ganache and working the ganache over the whole cake.

7) Place the ganache-covered cake in the fridge for about 30 minutes.

8) The chilled cake is now ready to be smoothed for the final time to prepare for the fondant. Place your spatula in a cup of hot water and wipe it using a clean cloth before using it to smooth the ganache on the cake.

9) Roll out your fondant to about 1/8 of an inch. Please remember to rub your hands with shortening and to sprinkle confectioner's sugar on the surface that you will be using before rolling out the fondant. Keep using confectioner's sugar as needed while working with the fondant to prevent it from sticking to the work surface.

10) Place the impression mat over the fondant and use a rolling pin over the mat. This should give your fondant a great alligator/crocodile skin texture.

11) Cover the sides of the cakes individually. After the fondant is placed on the cake cut off the excess.

13) Cover the front and back of the cake using one piece of fondant. You can choose to make any design with the cake at this point. We chose to do an overlap. Pink/Purple fondant was used for the front of the purse.

14) The final touches were added to the cake; an [extruder](#) was used to create borders around the base of the cake and the [ribbon mold](#) was used for the buckle to the front of the cake. A [stitching tool](#) was also used to add some details along with a sugar pearl.

15) Finally, a dry brush was used to dust away excess confectioner's sugar. Afterwards, brush vodka over the cake to bring out the shine of the fondant. Ensure that the brush is not too wet so that it will not disrupt the fondant.