

CakeCentral

magazine

Beautiful **BERNINI** INSPIRED CAKES

GORGEOUS GOTHIC

bernini inspired
stained glass
cake tutorial

DOUBLY DECADENT

creamy italian
double chocolate
crostata recipe

ART HISTORY TO SUGAR ART

laura saporiti shares
her story from
parma, italy

MERINGUE BUTTERCREAM

get the scoop on
italian, swiss &
french meringue
buttercream



Contributors



< EMILY ELLYN

Cake Genius Emily Ellyn is best known as the Retro Rad Chef from Food Network; appearing on “Food Network Star,” “Cupcake Wars” and most recently as the winner of “Cutthroat Kitchen.” When she’s not busy writing or finishing her Ph.D. in Food Service Education, you’ll see her with her trademark cat-eye glasses cooking up fun at food and spirits events around the world. You can find her cooking up rad projects at www.emilyellyn.com.

MICHELLE CURRAN >

Michelle aka “Chef Mitchie”, is a self taught cake and sugar artist originally from Atlantic City, NJ, now based in Las Vegas, NV. Mitchie is a Sugar Angel for Icing Smiles, Inc. and throughout the year she works closely with other local non-profits, foundations, and churches by donating her treats and her time teaching children in the facilities some fun edible projects. Overall Mitchie is one of the happiest cake chicks you’ll ever meet. She possesses 25+ years experience from a hobby gone bananas into launching a successful business.





DEAR

cake. genius

The Cake Genius talks key lime cake and perfect cupcake domes.
By Emily Ellyn

Dear Cake Genius,

I just recently moved my family and business down South, everyone keeps asking me for Key lime cake! I've looked up recipes, but they either call for a boxed cake (which I don't do) or a lot of ingredients (I'm trying to keep cost low). How can I tweak my vanilla cake recipe to make it key lime?

From,

Key-limed up

Key-limed up,

Key to your success is to unlock flavor.

Dress up your vanilla cake recipe by adding a little key lime juice and zest to the batter and then glaze the cake with homemade key lime simple syrup and icing for a deliciously tropical dessert.

Bake your cake as usual but add a $\frac{1}{4}$ cup key lime juice reduced by half and, if possible, the zest of two key limes. While your cakes are still hot, heat a $\frac{1}{2}$ cup of key lime juice or juice from regular limes with a $\frac{1}{2}$ cup sugar and cook until dissolved. Pierce the cakes with a bamboo skewer to allow the glaze to soak in better and then pour the mixture over the cake while it cools on the cooling rack. Allow the cakes to cool completely as you prepare the icing.

For the icing, doctor up your favorite cream cheese icing recipe by swapping key lime zest and/or reduced key lime juice for the vanilla extract. Frost top and sides of the cake and you'll transport your guests' taste buds to the delicious tropical paradise of the Florida Keys.

Dear Cake Genius,

I love the look of domed cupcakes. When I bake cupcakes, they either come out flat or sink after they come out of the oven. How can I get my cupcakes to bake with a nice round dome?

Sincerely,

Doomed Domes and Toppled Tops

Doomed Domes and Toppled Tops,

Cupcakes that fall flat are no fun! There are a number of things that can cause your cakes to deflate, so work your way through them until you find the cupcake culprit.

TEMPERATURE

Cakes fall flat when cooked at temperatures too low or high, so make sure to preheat to proper temperature and check your oven for accurate heating.

INGREDIENTS

Sometimes we forget the basics. To make cupcakes that have peaks of perfection, make sure you use fresh ingredients, especially your baking powder or baking soda. Also, measure your sugar, flour, shortening and leavening very carefully, preferably by weight. Always use quality cake shortening and cake flour and never, ever “guestimate” when baking!

Remember: Cakes require either self-rising flour (cake flour) which has a raising ingredient already in it, or all-purpose (plain) flour which you will need to mix together with baking powder as a raising agent.

MIXING

Over- or under-beating the batter can cause cake failure and result in too dense or too airy cakes. Beat at a low speed until the flour is mixed in and then mix at medium speed for another couple of minutes.

BAKING BASICS

Don't over-bake or under-bake. Set your time for the shortest time recommended and then check for doneness with a toothpick in the center. Add time until it comes out with only a few crumbs. Cupcakes that are not baked long enough will lack a structure firm enough to support the dome.

Don't bump your cupcakes during baking. Make sure not to disturb them during crucial baking time by opening (or slamming) the oven door and avoid jostling the pans while checking on them.

ALTITUDE

Don't forget if you live at a high altitude, you'll need to reduce your leavening.

Hope these tips make your cupcake tops perfect domes.