

CakeCentral

magazine

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dishes on the wedding
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ORIGAMI TUTORIAL

learn jannet vermaat's
technique for creating
edible origami cakes

CAKES ACROSS AMERICA

meet some of utah's
talented cake artists

45+
PAGES OF
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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.



< JANNET VERMAAT

Jannet operates Taart en Deco in Vosselaar, Belgium. Her gallery on CakeCentral.com displays her incredible talent for cake decorating and sugar flower art.

KATHERINE O'DONNELL >

Katherine grew up studying English and illustration with the hopes of someday being a children's author and illustrator. She found herself expressing herself creatively in cake after her sister-in-law asked her to make a wedding cake. She took the Wilton cake decorating classes, became a Wilton instructor, worked at a local bakery then finally opened her own bakery, A Piece of Cake Utah.





DEAR cake. genius

The Cake Genius talks green carrot cake,
bubbly buttercream and sliding rosettes.
By Emily Ellyn

Dear Cake Genius,

I get bubbly holes in my buttercream when I'm frosting my cake. I can mostly get them smoothed over with a hot blade, but what can I do when I whip my buttercream so it doesn't happen in the first place?

Yours truly,
Bothered by Bubbles

Dear Bothered,

Wondering if there are holes in your buttercream-making technique? I'm going to assume you're making an American buttercream. This combination of butter and confectioners sugar creamed into a frosting is delightful and has become the most popular cake topping in the States with its smooth, creamy, light texture.

First, use a stand mixer fitted with a paddle set on high and whip room-temperature butter until thoroughly creamed. Then, most importantly, reduce the speed to low and slowly incorporate the sugar. Be sure to mix slowly and for a long time. I often joke that you can never over mix a buttercream!

Another tip to ensure the batch gets evenly worked is to make sure there is enough icing in the bowl to completely cover the beaters with frosting. To do this, you may have to make a bit more than you planned. Fear not! This technique should burst any of your potential bubbles.

Dear Cake Genius,

What can I do to stop the carrots in my carrot cake from turning green?

Sincerely,
Jade-ed

Dear Jade-ed,

This predicament would bug any bunny!

As unappetizing as it may look, cakes and baked goods with green carrots are perfectly safe to eat and should not taste differently from orange carrots. Author Harold McGee writes in *On Food and Cooking* that the likely culprit for carrots turning green in baked goods, is the batter contains too much baking soda, or when the soda isn't evenly mixed in the batter.

Carrots contain carotenoids or pigments that are sensitive to changes in pH balance. When the shreds of carrot come into contact with the baking soda, a chemical reaction takes place that causes the pigments to change color. An easy resolution to this colorful conundrum is to fully disperse the baking soda throughout the batter and the best way to do this is to sift your dry ingredients before incorporating into the recipe.

If your carrots continue to turn green, modify the ratio of baking soda each time you make the recipe by reducing the amount a quarter teaspoon until the orange shines through.

Dear Cake Genius,

It seems that when piping rosettes on a cake they do not always stay in place, they will peel away or simply fall off. Is there a simple solution for this?

Warmest,
Everything's Coming Up
Rosettes

Dear Rosettes,

Rosettes are a thorn in many a baker's side.

First, make sure your cakes are cooled completely after baking and that your buttercream is at room temperature and at the right consistency. If your buttercream is too wet, it will slide off the cake. If your buttercream is too stiff, it will be too heavy for the soft buttercream layer on the sides of the cake and fall off. If you need a tried and true recipe for American buttercream, check out Sugarshack's Buttercream Icing recipe found at: <http://cakecentral.com/a/sugarshacks-buttercream-icing>

Once your cake has cooled, cover it with a thin crumb coat; using just enough frosting to hold the crumbs. Refrigerate your crumb-coated cake for at least 20 minutes and then apply a smooth final coat of buttercream. This layer should not be thick; it just needs to create a smooth layer to accept the rosettes. Remember, if either your crumb coat or final buttercream coat is too thick, the rosettes may slide or pop off.

Rosettes take some practice, but you now have a clean canvas on which to pipe your masterpieces!