

Christmas Tree Tutorial Materials List



by H. Sherman, Art2Eat Cakes
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Supplies:

Pattern printout
Tape
14" Charger Plate
Cardboard Cake Circles: 12"-x1, 10"-x1, 8"-x3, 6"-x1
½ dowel, 12" long
Hot Glue
Coconut Flakes
Corn Syrup
Paper Towels
Plastic Wrap
toothpicks
Chopsticks - x8
food-handling gloves
Small jar of unflavored Vodka
Clear small paint jars
Luster dusts or metallic paints, Gold, Silver, Copper, Blue, Green, Pink

GumPaste

Branches – x3 shades of Pine Green (Green+Brown+Black). Approx. 250g Medium Pine Green, 200g Lighter Pine Green, 200g Dark Pine Green
Ornaments, Candy Canes, Star, Package Wraps&Ribbons -
Red – 130g, Orange – 100g, Yellow – 130, Lime Green – 50, Blue – 130g,
Purple – 100g, Pink – 100g, White – 50g

Modeling Chocolate

2lbs, white

Rice Krispy Treat

1 batch – see recipes, approx 16oz

Cake

Three 9"x12", cakes , filled, refrigerated overnight wrapped tightly. Poundcake or other dense cake recommended. 5lbs Buttercream, for filling cakes, stacking, and crumbcoat. (Swiss Meringue Buttercream recommended)

Fondant

Dark Pine Green - 80oz (5lbs), White – 8oz (1/2lb)

Tools

Apron
Hot Glue Gun
Scissors, Lg and Sm
Rolling pin
Fondant tools – groove-point, tiny-spoon, dogleg, flat end mini spatula
Petal-shaping foam pad
Egg-crate wrapped in plastic wrap
“Orchid Throat” cutter
Fondant rolling board/mat – small & large
Flexible plastic cutting board
Paint brush, water
Paint Brush, tiny detail
block of florist foam, covered in plastic wrap
Xacto Knife, extra blades
FLAT baking sheets
fondant paddles
Quilting Ruler
Pastry roller
Drinking Straw
Foam covered in plastic/bubble wrap, on baking sheet (“Baby Bed”)
Paring knife
Wire cutters/snips (for chopsticks)
Cake Turntable
Long Serrated Bread Knife (for serving)

Recipes

Swiss Meringue Buttercream:

32oz Sugar
16oz Egg Whites
32oz Butter
Lemon Juice
½ tsp Almond Extract
½ tsp Vanilla Extract

Double-Boiler (bowl over a pan filled with water)
Thermometer
Wire whisk

Stand-up mixer with whisk attachment

Clean all Equipment with lemon juice. In a double-boiler bring Sugar and Egg Whites to 155degrees, stirring constantly over high heat. Transfer to mixer, whisk on medium until hard meringue peaks form (stands up when lifted). If needed, use ice packs to bring mixture to room temp. Add room-temp butter a chunk at a time until incorporated. Turn mixer to high, whip until cottage-cheese-looking lumps begin to appear. Stop whipping, add flavors or colors gently to avoid breaking. Use immediately or leave on the counter overnight.

Pound Cake

yield is one 9"x12"

12oz Butter

19oz Sugar

5 Eggs

1tsp Vanilla Extract

1tsp Almond Extract

18oz Flour

$\frac{3}{4}$ tsp Baking Powder

$\frac{1}{4}$ tsp Salt

8oz Milk

All Ingredients at room temp

Parchment Paper, cut to size

Standup mixer with Paddle Attachment

Spatula

9"x 12" Cake pan

Oven

Cream Butter and Sugar. Add eggs, one at a time, until combined, add extracts, blend until smooth. Add $\frac{1}{3}$ of flour, mix briefly on low, add $\frac{1}{2}$ Milk, so on, ending with Flour. Do not overmix. Grease pan with butter wrapper or spray lightly with non-stick, add parchment. Transfer batter into pan, smooth out top. Bake at 300deg for approx 1hr, check frequently near the end. Remove from pan as soon as able to touch, allow to cool on rack. Refrigerate before filling, again before carving. Wrap tightly

Rice Krispy Treat for Sculpting

6oz Rice Krispy Cereal

10oz Marshmallows

drops of Water

Microwave safe bowl

Baking Sheet

Microwave the Marshmallows with a sprinkle of water until liquid and melted. Add cereal, combine thoroughly before marshmallow sets. Resulting mixture will have much more marshmallow than traditional recipes. Spread onto baking sheet, allow to cool. Remove from sheet and wrap tightly.

Marshmallow Fondant

16oz Marshmallows
2oz Shortening
1oz Water
32oz Powder Sugar, sifted
1tsp Almond Extract

Microwave Safe Bowl
Standup mixer with Bread Hook attachment
Gloves

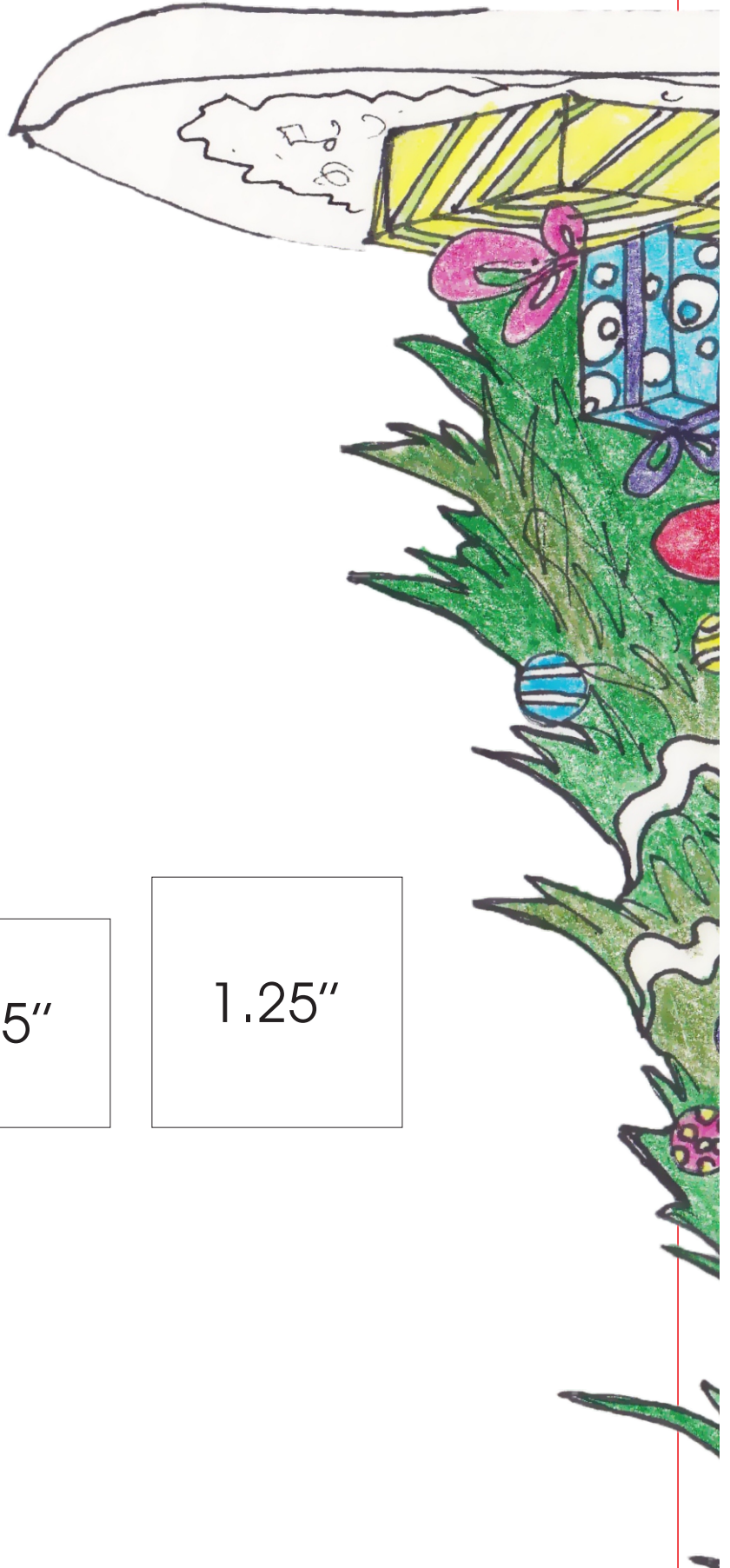
Melt Marshmallows, Shortening, and Water in bowl until melted. Transfer to mixer. Add extracts. Add 1lb of Powder Sugar, allow mixer to knead on low speed. When incorporated, add remainder a cup at a time, allowing each addition to combine. Use spatula to scrape bowl sides frequently. When fondant no longer sticks, turn onto counter, don gloves, apply shortening to hands, knead until mixture is uniform. Wrap tightly, lasts a month at room temp, indefinitely when vacuum-packed and frozen. Thaws easily in microwave

P1

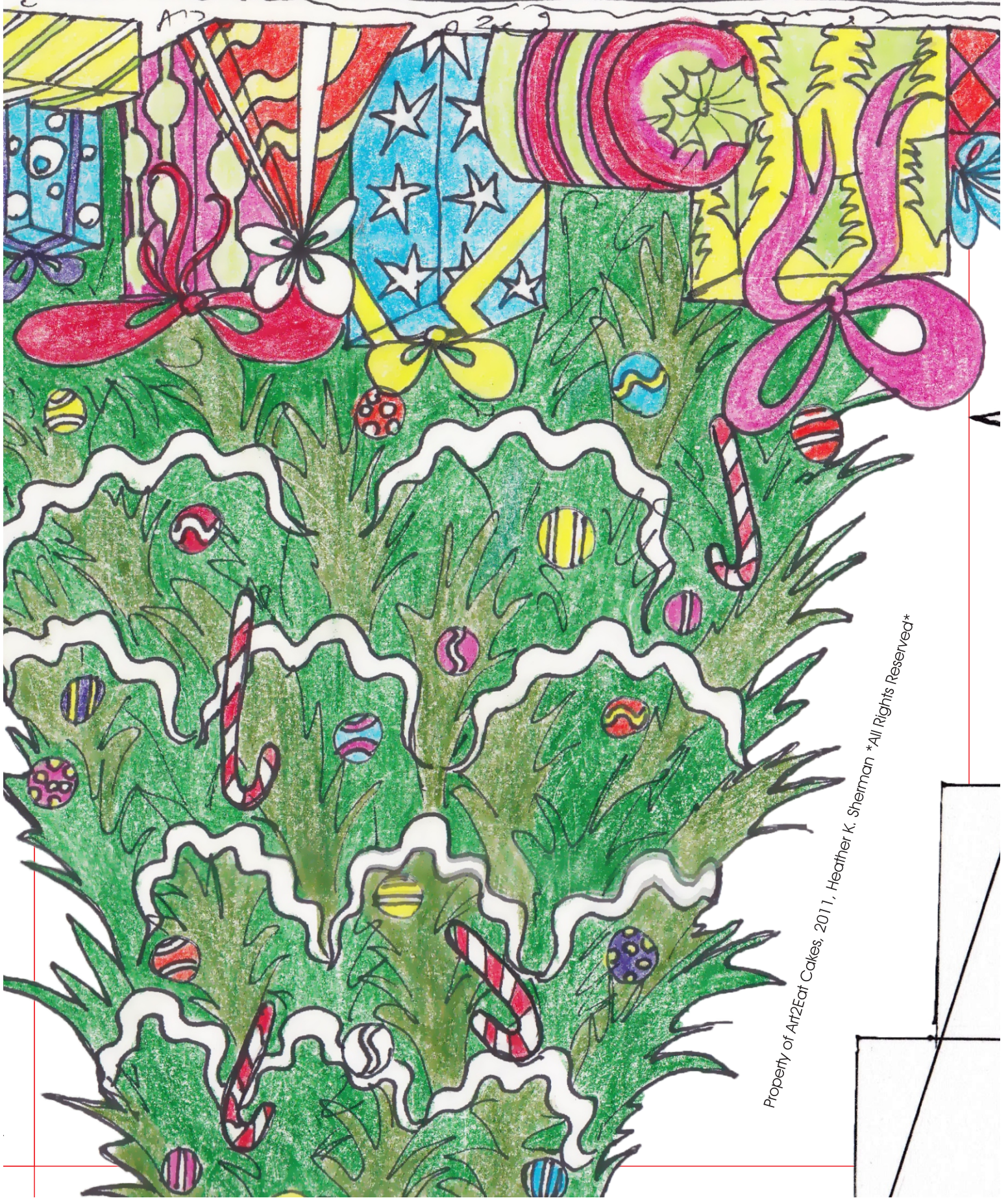
1"

1.5"

1.25"

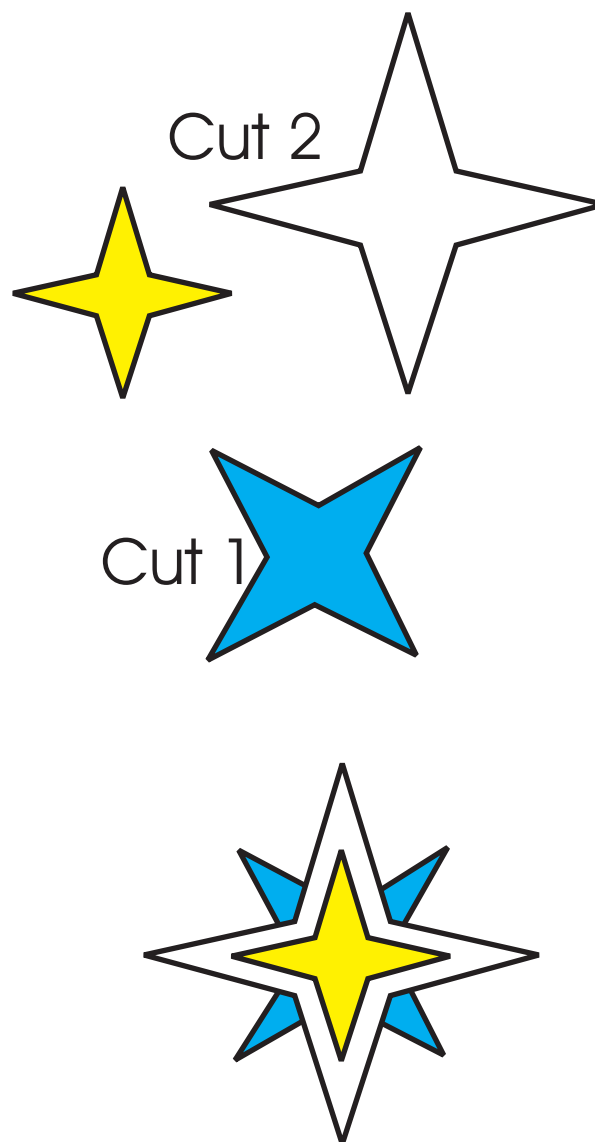
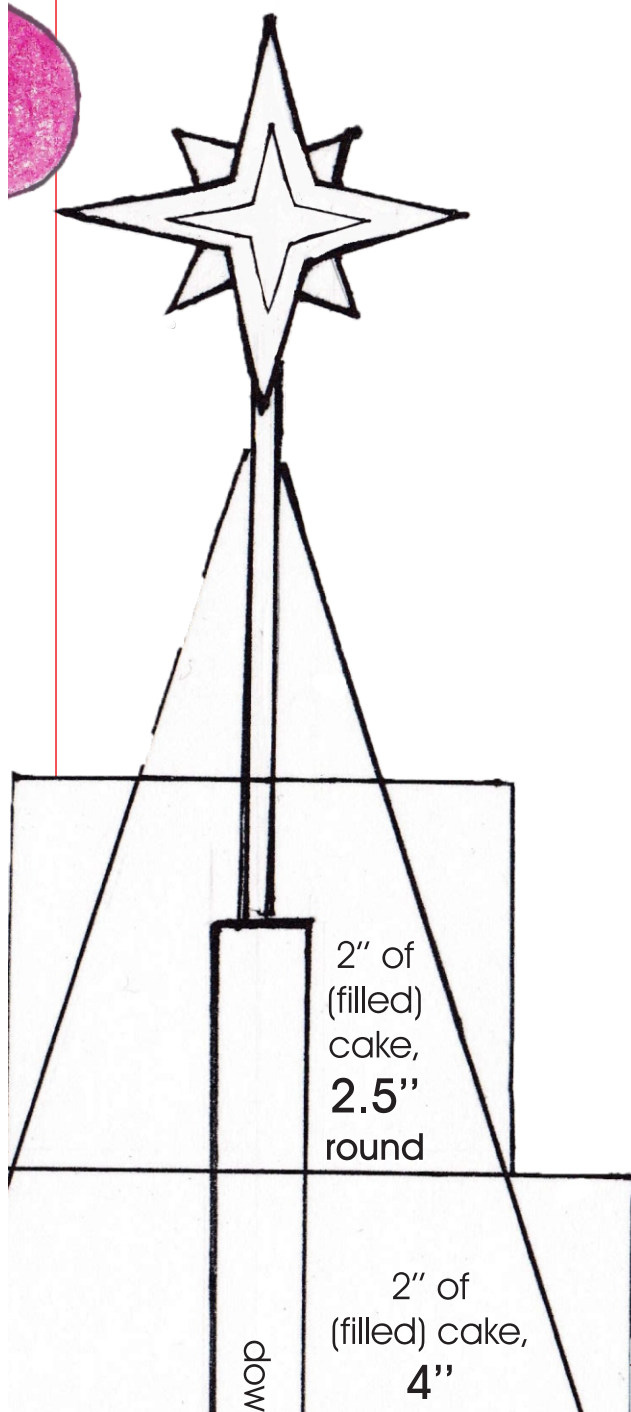


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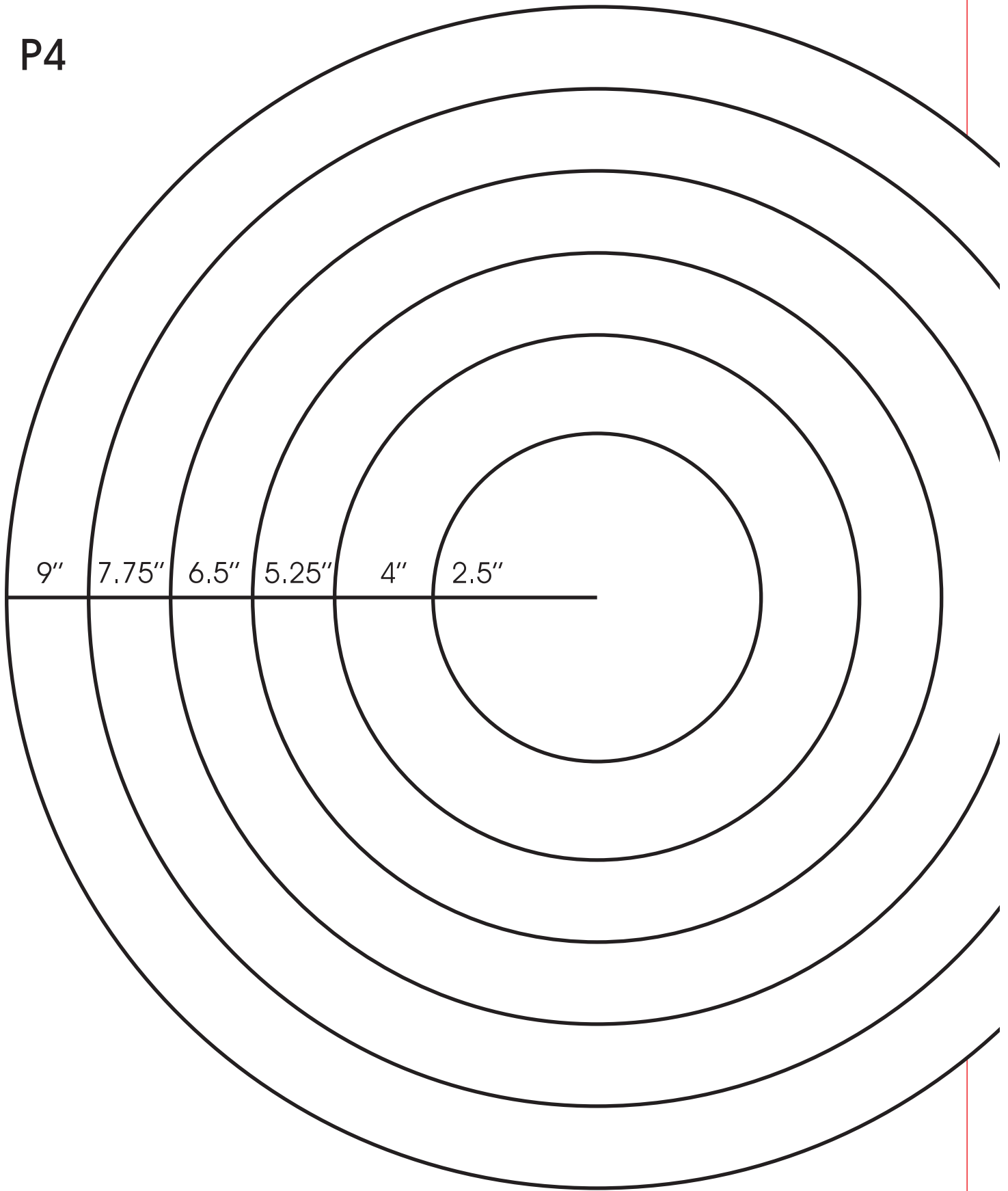


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P5

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cardl

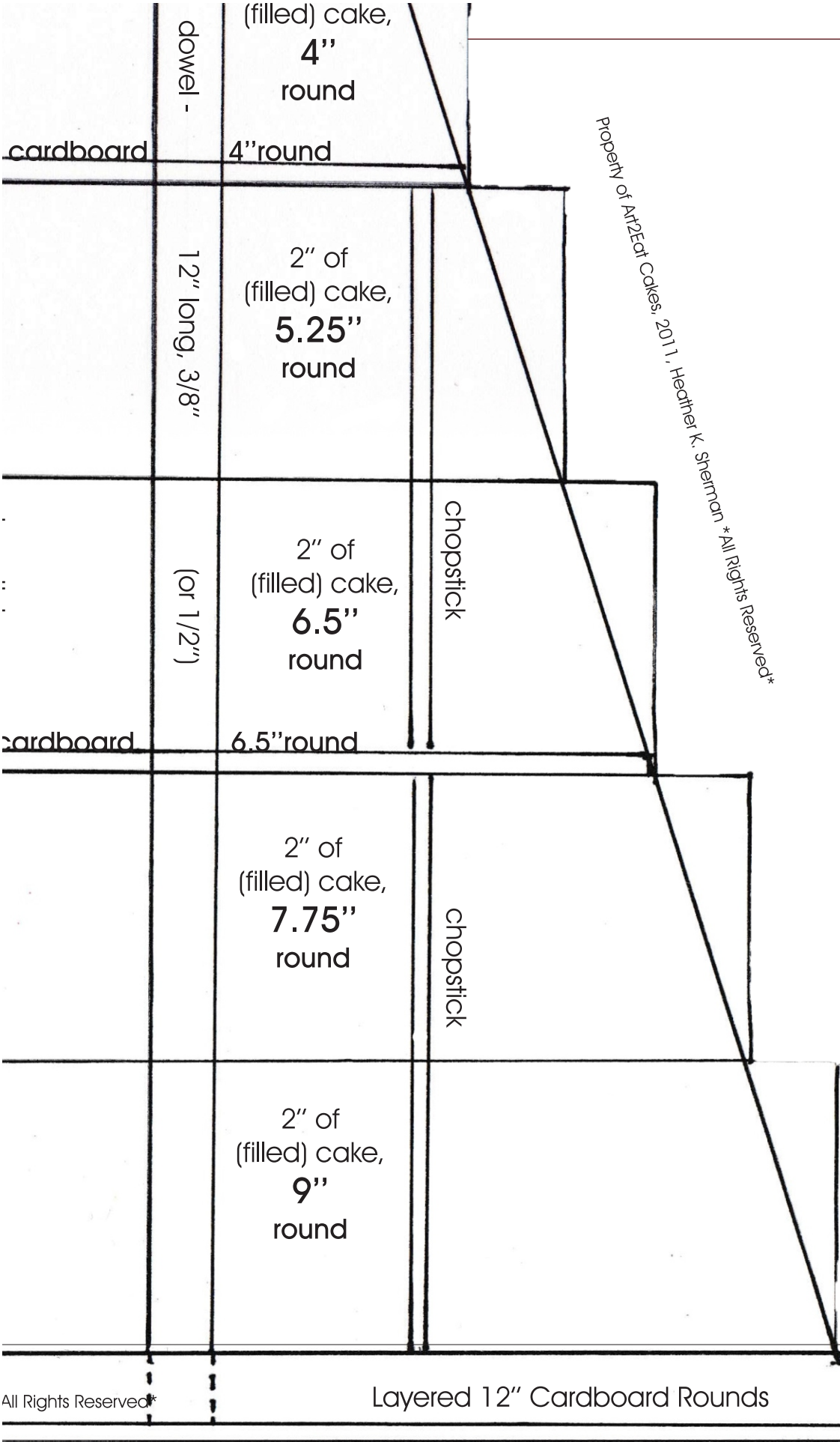
chopstick

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chopstick

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Charger Plate, min 14" round



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