

Spotty Dotty Cake Tutorial

By Rosie Cake-Diva (www.facebook.com/rosieoriginals)



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2. You'll need good strong colours. I always use colour paste/gel. I don't know why supermarkets only sell the liquid colour....but I don't like them at all. They tend to change the consistency of the batter too much. You can buy the pastes from any cake decorating shop....or online.

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3. I use a simple Madeira recipe for the spots. Madeira is more dense than normal sponge so it holds its shape nicely. When your batter is ready, divide it into bowls and mix each batch with your choice of colour. Try not to over mix it....you don't want streaks....but you also don't want to lose the air in your batter. Be generous when you fill the mould.

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4. I have a silicone mould, which works OK but I have noticed that any excess batter can spread out and can push the lid up. With the metal moulds it tends to push through the hole at the top which I would say is preferable for keeping the round shape.

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5. Bake the balls until they are only just set. Darker colours sometimes take longer. I baked mine for 15 to 20 minutes. Once the cake balls have cooled you can use them straight away or you can cover them with cling film and pop them in the freezer for use later. Freezing them makes them easier to trim and helps to keep their shape but it then takes longer to bake the final cake (unless you defrost them a bit first). I've tried both ways and frankly there seems little difference in the final outcome to me.

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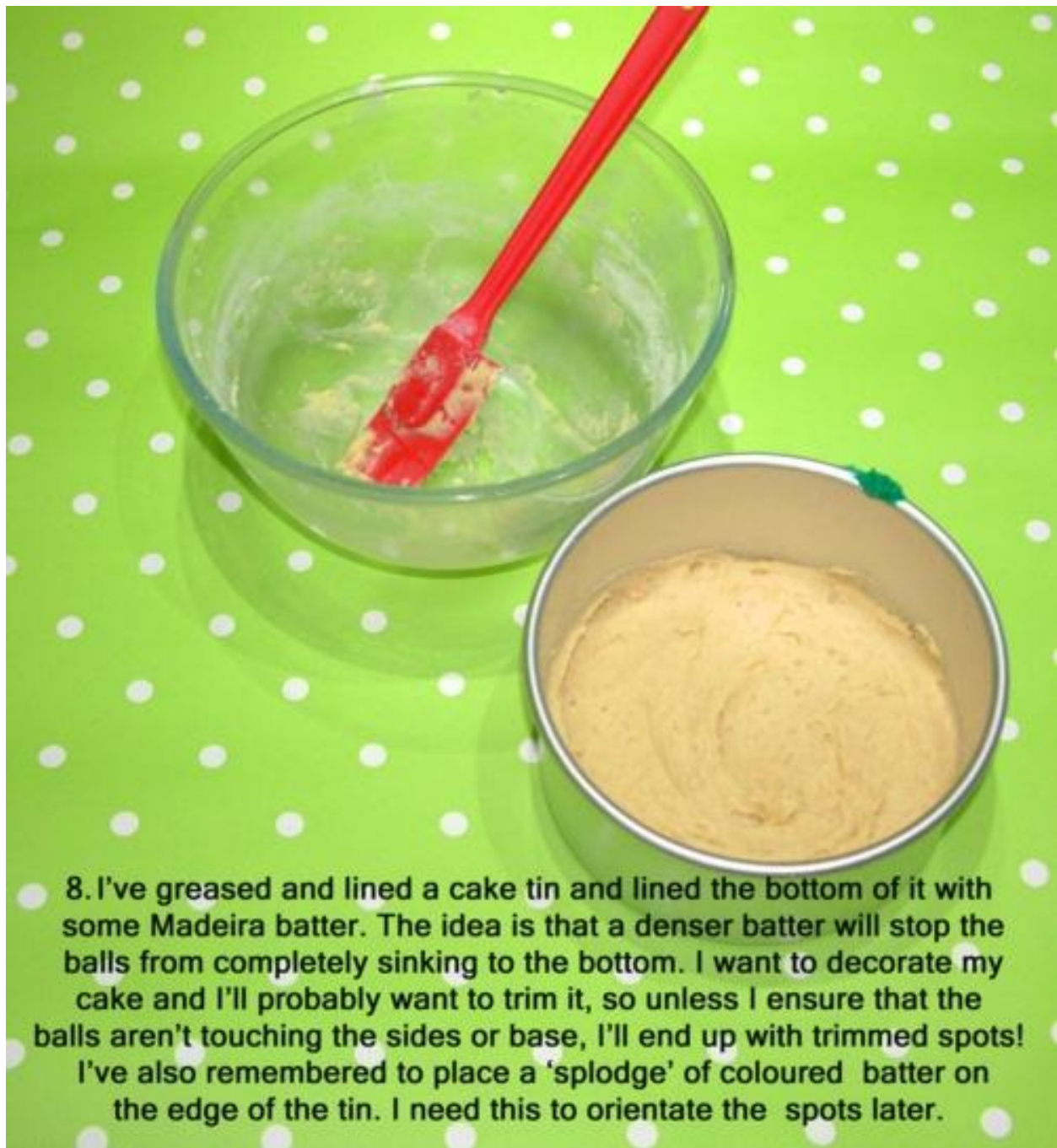


Oooops look!
Got a spare tyre! Just give it a quick trim. This is
the bit that's easier if they're frozen.....
.....but no great shakes if they're not!

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So before and after!
Easy Peasy! :)

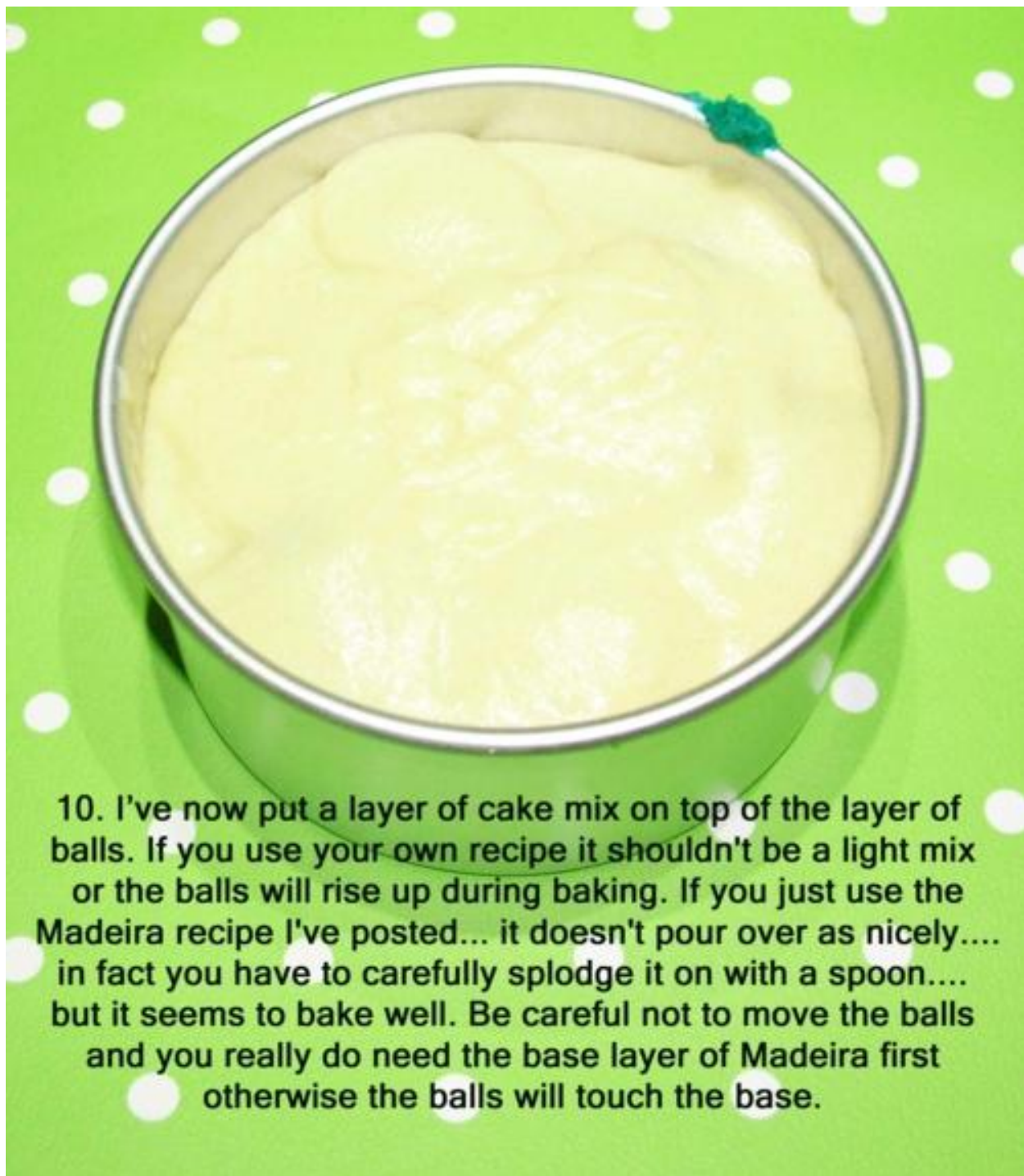


8. I've greased and lined a cake tin and lined the bottom of it with some Madeira batter. The idea is that a denser batter will stop the balls from completely sinking to the bottom. I want to decorate my cake and I'll probably want to trim it, so unless I ensure that the balls aren't touching the sides or base, I'll end up with trimmed spots! I've also remembered to place a 'splodge' of coloured batter on the edge of the tin. I need this to orientate the spots later.

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9. Then I have placed the balls lightly on the batter as I don't want them to sink to the base. Take note of the splodge to mark the position of the balls! If you plan to line up different layers of cake you'll need to note where the balls are. Better still,,,,take a picture!



10. I've now put a layer of cake mix on top of the layer of balls. If you use your own recipe it shouldn't be a light mix or the balls will rise up during baking. If you just use the Madeira recipe I've posted... it doesn't pour over as nicely.... in fact you have to carefully splodge it on with a spoon.... but it seems to bake well. Be careful not to move the balls and you really do need the base layer of Madeira first otherwise the balls will touch the base.



After you've baked the cake according to your recipe
....slow down and think because THIS IS WHERE I ALWAYS
MESS UP! (ALWAYS!). I turn the cake out without
marking my balls first....and then....GREAT BIG PANTS
....it's too late! So mark your cake with a food colour
marker if you have one or a little notch if you haven't.
This will allow you to contrast the colours when you sandwich
different layers of cake together.



**Of course....you don't have to align your spots.
These were placed randomly.**

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With a variation on this theme....you can create other shapes and pictures. (The tutorials are on their way!)

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Madeira Cake Pop Balls

The Madeira recipe I use is REALLY simple (I think it's as old as time itself!) BUT just make sure you read the method....
.....because the sciency bit is important.

Ingredients: (all at room temperature)

Eggs
Butter
Caster Sugar
Self-Raising Flour
Plain Flour
Pinch of salt
Vanilla Extract

Quantities:

You're probably wondering why I haven't already stated quantities!!!

Well It's because they're moveableand THIS IS
THE EASIEST RECIPE TO TRANSDPOSE UP AND DOWN!

Here's how:

1. Weigh your eggs with shells on.
2. Whatever that weight is.....that's how much butter, sugar and self-raising flour you'll need
3. Half that weight is how much plain flour you'll need
4. And I generally put 1 tsp of vanilla extract per 3 egg mix.

cont...

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Madeira Cake Pop Balls cont...

METHOD

(Here comes the science bit!)

1. Cream the Butter and sugar (in a mixer if possible) for AGES.... perhaps about 5 minutes. This bit is REALLY important. Look at the colour. It will go from yellow to a much paler white/cream. This is the process that puts the air into your batterand many people don't realise that.

2. Once it's creamed, add the eggs one at a time and with each egg add a heaped tablespoon of your dry ingredients (both flours and salt). Mix them in on a medium setting just enough to incorporate them. We don't want to lose our air now! The small amount of flour that you add with each egg should stop the batter from curdling. At this stage, now you can add the vanilla extract.

3. Now the rest of the flour must be folded in NOT MIXED. We're still trying not to lose all the air from our batter. Use a plastic spatula if you have one. When all the flour is incorporated.... you're good to go.

For the cake pops in the tutorial, I used a 4 egg mix and baked for about 15-20 minutes on 160 C. (325 F)

If you are worried about cholesterol....you can use margarine instead of butter. I sometimes use Flora! (BUT don't go trying to use margarine in buttercream.....That's a big 'no no'!)



To decorate, I layered and covered with buttercream. Then I simply used coloured fondant (sugarpaste) to roll little balls and cut out fondant circles for the sides. (The clown, I'll have to leave for a separate tutorial!)

