

Lifted to New Heights

By Theresa Parkin of Cavalier Cakes

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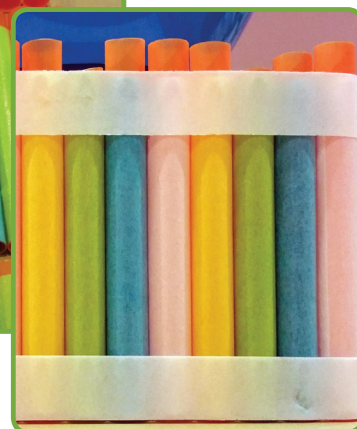
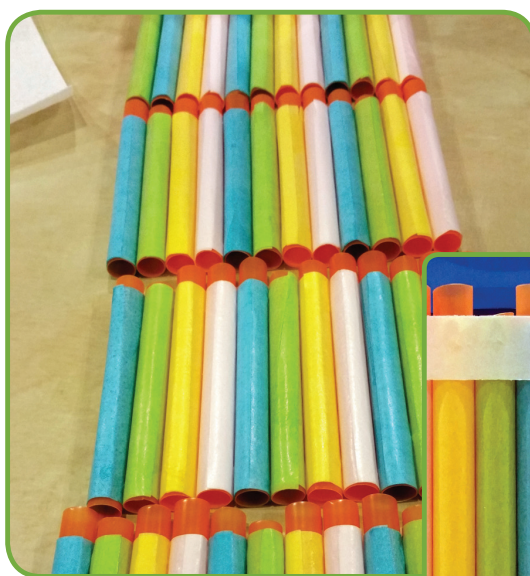
A Father's Day Cake

Tutorial by Theresa Parkin
of Cavalier Cakes

*Your father has been there for you more
than you have known. Show him you
listened and love him, too.*

Tools & Supplies:

- 22 sheets of white Premium Wafer Paper
- 2 sheets each of Premium Wafer Paper in blue, pink, green, red and yellow
- Water
- 6" x 6" x 4" fondant covered cake
- Ruler
- Scissors
- Brush
- Tube rolling set
- Mini led light
- Balloon template
- 3 x 4 inch cake ring
- For the basket, you will need 5 sheets - 1 of each of the colored wafer paper.
- For the balloon, you will need 20 sheets of white.



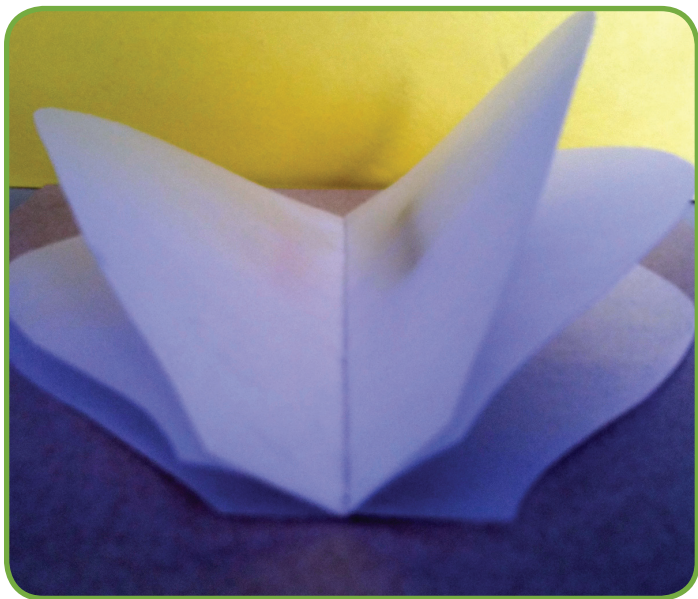
Creating The Basket:

1. Cut four of the wafer sheets into 4.25 x 2 inch pieces.
2. Roll each of the wafer pieces around the rolling tube; wet and secure the outside edge to the rolled wafer tube prevent the wafer paper from unrolling.
3. This will give you 12 of each color (48 total) for the basket weave. You will use twelve per side of the basket.
4. Assemble each side as shown in fig. #2. Let dry flat. Once dried, you can assemble them around the cake (or dummy) as shown.
5. Cut four strips of wafer paper 3/4 inch wide for the basket base and four strips 3/4 inch wide for the basket top.
6. Cut enough lattice work strips (or a design of your choice) to go around the bottom and top of the basket to finish off the edges.





1. Using the balloon template, cut out 20 pieces.
2. Fold each balloon piece in half.
3. Connect each folded balloon section to the next by gluing them together at the seam with a little bit of water.
4. Continue adding the balloon sections until you have all 20 together.
5. While your balloon is drying, cut two strips of white wafer paper 4 inches wide. Wrap them around the cake ring and secure the ends with water.
6. Cut two 3/4 inch strips of red wafer paper and wrap this around the top of the wafer paper tube that is on the cake ring for the base of the hot air balloon. Once dried, you can remove the cake ring.
7. Now that your balloon joins have dried now you can set up your balloon.
8. Open up the balloon and glue the two end pieces together so that your balloon is now a circle.
9. Now you can glue the loose balloon edges together in an accordion manner – around the outer circumference – at every second join and at 2 inches from the top and bottom on the other alternate join.



You can download the balloon template at <http://bit.ly/1Hawmul>. Be sure that the final template is 7 inches wide.



Stacking The Cake:

Stacking order: Basket cake - balloon support tube - balloon — Easy Peasy.

Embellishment:

1. Cut 4 strips of red wafer paper and attach them as the ropes at the corners of your basket to the balloon.
2. Cut a circle or flower for the top of the balloon.
3. Cut banner shapes and attach them to a strip of wafer paper to go around the outer circumference of the balloon. Use your imagination.
4. The led light can be placed inside the balloon tube support for added effect. Remember to turn on the led light before you slip it inside the hot air balloon support before you present the cake. The accordion pleats of the balloon make this quick and simple.



You can add extra decorations such as hanging ropes, banners, gum paste figurines and more to suite your theme. You can either serve this as a mini cake or put it on top of a larger cake as a topper.

**This cake is for a Father's Day gift,
so we have added a heart-felt saying
"You lifted me to new heights.
Happy Father's Day!"**



Theresa Parkin is owner/operator of Cavalier Cakes in Victoria, British Columbia, Canada.

Theresa believes in inspiring and being inspired. That is why she started her cake decorating school and believes in bringing new ideas to the cake industry in her area and around the world.

Visit Theresa at www.cavaliercakes.ca