

Shark Attack!

Step by step guide on how to make a 3D shark cake

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<u>Materials needed:</u>	<u>Skills you will use:</u>
Dense cake preferred	Cake carving
Buttercream, IMBC or SMBC preferred	Filling & masking cakes
Fondant, 6lbs approx	Painting on cakes
Royal icing	Piping
Luster dusts	Covering cake in fondant
Powdered colours	Internal supports
Black gel colour	Building a tiered cake
Lemon extract or clear alcohol	
Sable hair paint brushes	
Doll pan	
2 6" cake pans	
4" cake pan	
1 cupcake	
6" cake board/cut card board	
Straws or dowels for support	
Drum board 12" minimum	
Serrated knife	
Palette knife	
Turn table	
Piping bag	
Rose tip #102	

Step-By-Step Instructions:

1. Bake all cakes you need, using your favourite cake recipe. A dense butter cake is preferred due to the carving. **(Figure 1)**
2. Make buttercream, you will require approximately 5 cups.
3. After cakes are cooled, cut off any all over-cooked parts and level cakes.
4. Starting with the doll pan cut it in thirds. **(Figure 2)** Cut both 6" cakes in ½. Cut the 4" in ½ to fill it, and then cut it to resemble a ½ circle. Eat remaining cake! **(Figure 3)**
5. Start to fill the cake, starting with the base and middle section of the doll pan. Then fill and stack 1 6" cake. **(Figure 4)** Add 4 straws for support, in the centre of the cake, cut to height of cake. **(Figure 5)**
6. Place the 6" dividing board, then fill and stack the other 6" cake, add the top of the doll pan and cupcake top...eat cupcake base!
7. You now will have an assembled cake. It should be well chilled before carving. **(Figure 6)**
8. Once chilled, with a serrated knife, start to angle out the 6" cakes to provide the more streamlined shark shape.
9. Figure out where you want the mouth, and cut out a ½ moon shape. Using the scraps from the mouth, re-attach parts to make a projected jaw.
10. Add the ½ circle (4" cake) at the back to make the fin.
11. Crumb coat the entire cake in buttercream. Chill well, then mask again, making sure no cake is showing.
12. Once well chilled, cover the cake with white fondant. You will need to assess the height of your shark (mine was just over 12" tall) then roll out the fondant to no thinner than ¼" thick. I required a size of about 22" inches in diameter.
13. Working quickly, lift fondant up and place directly over cake. Quickly start to smooth out fondant, making sure to get in all crevices and avoid any folds.
14. Using sides of hands and sides of fingers, create gills, projected jaw, nose holes and eye socket. **(Figure 7)**
15. Once all smooth and covered, mix a blue grey colour with lemon extract, and paint on colour.
16. Paint eyes black, and mouth with a purple/red and black.
17. Once all painted, using piping bag and rose tip, create shark teeth. Practice on the side of a cake tin until you get the proper effect.
18. Colour some of the royal icing blue, and cover the board to create a water effect. Add white to make a wave like effect.
19. You should now have a "killer shark" that everyone will consume without hesitation! Enjoy!



Figure 1



Figure 2



Figure 3



Figure 4



Figure 5



Figure 6



Figure 7