

COVERING A CAKE WITH MARZIPAN AND ROYAL ICING

Royal icing needs a really smooth surface, and marzipan is not only tasty; it is also ideal on top of a fruit cake to smooth out any little bumps before the royal icing is applied. Alternatively, you can use pouring fondant to achieve the same effect.



1. Sprinkle icing sugar on your work surface. Knead the marzipan and roll it out to a size large enough to cover the whole cake with some to spare.



2. Brush apricot jam (jelly) over the fruit cake using a pastry brush.



3. Lift the marzipan on a large rolling pin, supporting it with your hand, and place it over the cake.



4. The cake now has a marzipan 'skirt'. Trim this with a knife.



5. Press the marzipan into the cake using your hands and trim it again.



6. Smooth the surface of the marzipan with a smoother.



7. Place greaseproof paper on a turntable and place the cake on top. Spoon the royal icing on top of the cake.

8. Turn the cake and allow the royal icing to run down the sides, helping it into place with a wooden spoon.





9. Place a bowl of hot water beside you and wet the palette knife in it. Smooth the royal icing with it, turning the cake as you go.



10. Wet the palette knife again and continue turning the cake and smoothing the icing. Scrape off the icing that sticks to the palette knife each time you wet it in the hot water.



11. Continue in the same way, smoothing and resmoothing the icing. Towards the end of the process you are aiming to create sharp edges and a neat finish at the bottom.

Tip

For a professional finish, try applying three coats of royal icing to the top and the sides of the cake separately.

The iced cake.

