

Flutter By Cake

This cake was inspired by a butterfly's flight. The elegant undulation of a Blue Morpho's wings, the spots it stops to rest, and the fluttering flight path through the blue sky.

For more information on assembling, filling, icing, and decorating tiered cakes refer to our book, *The Whimsical Bakehouse Fun to Make Cakes That Taste as Good as They Look*

What you will need:

Cake: one 9-inch round, one 6-inch round, and one 4-inch round cake

Icing: one recipe Kaye's or House Buttercream (see BAKE)

Filling: your choice of filling

Decoration: 1 cup dark wafer chocolate and ½ cup white wafer chocolate **or** assorted chocolate candies, 1/8-inch wooden dowels or drinking straws

Colors: sky blue and teal liquid gel color or blue and green liquid color

Tips: #104 or 103 petal tip

Miscellaneous: 9-inch, 6-inch, and 4-inch round baking pans, 9-inch, 6-inch, and 4-inch cardboard rounds, butterfly templates, ½ sheet pan, parchment paper, pastry cones, pastry bag and coupler, pruning shears (if using dowels) 12-inch (or larger) base



1. Bake the cakes and let them cool completely. Prepare the icing and filling. Trim and cut the cakes and place each cake on a cardboard round of the same size.



2. Fill the cakes. Crumb coat each individual cake. A crumb coat is a thin layer of icing applied over the entire cake that seals in any stray or excess crumbs. Chill the filled cakes for 30 minutes or until the buttercream has set.



3. Melt the dark wafer and white wafer chocolates separately. Pour the chocolates into separate pastry cones. Using the templates provided (see Templates on the Decorate page), make 6 sets of butterfly wings, 6 pale blue bodies, 6 pairs of antennae, and polka dots. For more information on the "Chocolate Method" see Step-By-Step on the Decorate page or refer to our book *Whimsical Bakehouse Fun to Make Cakes that Taste as Good as They Look*. Set aside to harden.

4. Prepare the colored buttercream: approximately ½ cup pale teal blue, 1 cup medium-pale teal blue, and 3 cups teal-blue. Glue the cardboard round supporting the bottom tier to the center of your base. Place the teal-blue buttercream in a pastry bag with a coupler, and with a petal tip, pipe a ruffled border around the base of the cake. With the wide end of the tip up and lightly touching the cake, apply consistent pressure, moving the tip back and forth slightly while simultaneously raising and lowering the narrow end of the tip, giving the illusion of overlapping ruffles. Overlap rows of ruffled ribbons until you reach the top edge of the cake. Insert a straw/dowel into the center of the cake. Mark the straw/dowel at the buttercream line with your finger. Remove the dowel and cut it 1/16-inch shorter than that line. Using this dowel as a guide cut 6 more dowels to the same length. Insert the dowels into the cake, placing one dowel in the center, and the remaining dowels in a circle around it (stay within 2-inches from the outer edge).



5. Ice the second tier with medium-pale buttercream and center it on top of the bottom tier. Place polka dots around the sides of the cake. Cut 3 dowels as you did for the first tier. Insert them in a triangular arrangement around the center point.



6. Ice the top tier with pale teal blue and center it on top of the middle tier. Gently press the butterfly wings into the top tier. Place the butterfly bodies in the center of the pairs of wings. Insert the antennae into the cake at the top of each body. Pipe chocolate dashed lines starting at the back of the butterfly and undulating across the cake.

