



customcakesandcupcakes.com

Cake recipes & baking instructions:



Buttercream frosting recipe & instructions:



Website written tutorial & instructions:



Full cake decorating tutorial video:



Step 1: Baking the Cake Layers

- o NOTE: It is helpful to bake cake layers ahead of time and freeze them until ready to decorate. This tutorial and video show vanilla and chocolate cake, but use any flavor, recipe, or box mix that you would like. My recipes are available at customcakesandcupcakes.com. Optional – add colorful jimmies sprinkles to cake batter to make funfetti!
- o Spray the sides and bottom of cake pan(s) with nonstick cooking spray/canola spray. It is also helpful to cut parchment circles to line the bottoms of the pans, but this is optional.
- o The method shown in this tutorial and accompanying video uses 4 different-sized cake layers: one 4" layer, one 6" layer, one 8" layer, and one 9" layer. These sizes stacked together reduce the amount and time carving the shape of the cake, and also use less batter. When using my recipes, this method requires two batches of cake



batter (in any flavor). If you wish to carve layers all from the same size pans, that will work fine as well; it will just take more time and more cake batter. My cake recipes can be found at customcakesandcupcakes.com, or you can use a preferred recipe or boxed cake mixes.

- Fill the cake pan(s) approximately $\frac{1}{2}$ to $\frac{2}{3}$ full with cake batter.
- Bake at 350° or as directed by recipe, 1 or 2 cake layers at a time. Layers will be done once a toothpick comes out clean from the center.
- Allow layers to cool completely before decorating. Run a knife around the edge of the pan to allow the layer to release easier. Wrap in plastic wrap and store in refrigerator or freezer in airtight container until ready to decorate.



Step 2: Mixing the Buttercream Frosting

- NOTE: buttercream frosting can be made a day or two ahead of time and stored in airtight containers in the refrigerator.
- Full recipe and instructions for vanilla buttercream frosting can be found at customcakesandcupcakes.com or use your preferred recipe. This cake will require at least two batches of buttercream frosting.
- Mix buttercream frosting in a stand mixer or hand mixer on low to medium speed or as per recipe.
- Divide buttercream into 5 bowls. Add the coloring as follows, adding more if desired:
 - * 1-2 drops purple/violet gel coloring.
 - * 2-3 drops purple/violet gel coloring.
 - * 4-6 drops purple/violet gel coloring.
 - * 6-8 drops purple/violet gel coloring.
 - * 10+ drops purple/violet gel coloring.
- These instructions are for an ombre color scheme, so if you'd like more vibrant colors, add more gel coloring if desired. Colors will deepen with time, so the buttercream may be made a day or two in advance and stored in the refrigerator in an airtight container. If refrigerating, allow buttercream to warm up a bit at room temperature before using to make piping easier. Keep covered until ready to use. Stir well just prior to using to press out air bubbles.



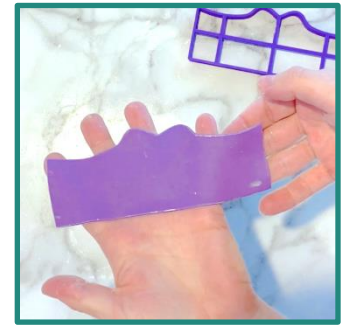
Step 3: Stacking, Carving, and Crumb Coating the Cake

- Cut small circles in the center of each cake layer using either circle cookie cutters or freehand carefully with a knife. These don't need to be shaped perfectly, just enough space for the doll to fit inside.
- Using any shade of the purple buttercream (or use a bit of each so as not to run out of one of the colors), spread some on the center of your cake board to help secure the first layer. Place the 9" layer down, and spread some more buttercream on top and around the center hole. Repeat this with the 8" layer, the 6" layer, and the 4" layer.
- Remove any clothing, jewelry, and accessories from the doll. Wash and dry the doll if needed. Wrap the doll in plastic cling wrap using two pieces. One piece of wrap will cover her from her waist to her toes. Place her arms up and then use a second piece to wrap her tummy up through her hair to keep her hair and arms out of the way. See video. Insert doll into the cake.
- Using a serrated knife, begin to carve the layers into a cone shape. This may take many cuts. Take your time, and every so often, step back and look at the shape from a distance to ensure everything looks even. Be careful with where your opposite hand and fingers are placed while carving. Some of the cake scraps may be pressed onto the top of the cake for a more gradual shape if desired. See video.
- Using an offset spatula, spread more buttercream frosting all over the cake to create the crumb coat. Cover the entire "dress" area and continue a bit above the top cake layer onto the doll as well.
- With a flexible smoother/scrapper, smooth out the buttercream. This does not need to be perfect, as the dress is going to be piped on top of the crumb coat.
- Chill the doll cake in the refrigerator for 20-30 minutes or until the buttercream is set and firm to the touch.



Step 4: Making the Fondant Bodice

- Dust surface with cornstarch to prevent fondant sticking.
- Roll out the purple fondant and cut out the bodice using the Barbie Princess Doll Cake Fondant Bodice Cutter. Wrap or cover and set aside the remaining fondant for later.
- Brush the doll's torso, chest, and back with water.
- Starting at the front, center the fondant bodice on the doll, and wrap the sides around to the back. Hold it on for a few seconds to make sure it adheres.
- The excess fondant in the back can be cut off with a small knife or a blade, or just pressed down. Brush a small amount of water along the seam in the back.



Step 5: Preparing to Decorate

- Place tip 125 or other large petal tip into a piping bag, and cut off the tip of the bag so the metal tip stays in place, but sticks through. Add the lightest shade of purple buttercream to this bag.
- Place tip 102 or other small petal tip into a piping bag, and cut off the tip of the bag so the metal tip stays in place, but sticks through. Add the lightest shade of purple to this bag also.
- Place tip 1M into a piping bag, and cut off the tip of the bag so the metal tip stays in place, but sticks through. Add the darkest purple color to this bag.
- Tip 1M will need to be shared among all shades of purple, so set aside the other purple buttercream colors as well as 4 additional piping bags to fill with this tip later.
- Roll out the purple fondant and cut two ribbons with the fondant ribbon cutter. Keep these in an airtight container until ready to use later. Wrap or cover remaining fondant to be used later.



- Use a toothpick to draw out where the ruffles will be piped. This tutorial and video show ruffles piped around the bottom, in layers down the center, and at the top, but these can be piped wherever desired, also.



Step 6: Piping the Dress

- Start with the 125 large petal tip. Hold the bag so that the narrow end of the tip is away from the cake, and the wide end is against the cake. Squeeze to begin piping, and maintain even pressure throughout. Move the bag in very small up and down motions while turning the cake to create ruffles. Pipe two rows of ruffles along the bottom of the dress, then repeat layers of ruffles up the center of the cake as shown in the video. Set this aside to be used again later.
- Using the bag with the 1M tip in the darkest shade of purple buttercream, begin piping rosettes just above the spiral border. Squeeze the bag with medium pressure, then spiral around the center one time while maintaining even pressure. Gradually release and pull away to complete the spiral. See video. Repeat this around the dress, slightly overlapping each new rosette on the previous one to prevent open spacing on the dress.
- Remove the 1M tip and wash/dry. Place this into a new piping bag as previously described and add the next darkest shade of purple buttercream. Starting just above the first row of rosettes, pipe another row of rosettes in this color. Repeat this with the next three shades of purples, continuing from darkest to lightest.
- Using the piping bag with the 125 tip and lightest purple shade again, pipe two rows of ruffles on top of the rosettes.
- Take the fondant ribbons and press them into the buttercream where the rosettes and ruffles meet, starting at the top of the dress, down to the bottom, in a wavy style. Cut off at desired length. See video.
- Using the 102 tip or other small petal tip, pipe two rows of ruffles at the very top of the dress. Use the same method as with the larger petal tip, just keep the motion a bit smaller.





Step 7: Adding Decorations

- Coat the silicone bow mold with either vegetable shortening or cornstarch for easy fondant release. Press small pieces of the purple fondant into the mold to create bows.
- Attach these to the doll's fondant bodice where desired using a small brush of water.
- Attach these to the doll's dress where desired by pressing them lightly into the buttercream.



Step 8: Unwrapping the Doll

- Carefully unwrap the doll by removing the top piece of plastic wrap. Pose her arms and fix her hair if needed.
- The bottom piece of plastic wrap will remain in the cake until it is cut. Remove this when cutting and serving.



Optional Decorating Ideas

- Add personalization to a fondant ribbon using embossing stamps and edible paints.
- Create straps or sleeves out of fondant to add to the bodice.
- Add shimmer and sparkle with edible glitters, sprays, or sprinkles.
- Examples for these can be found on my YouTube channel, Custom Cakes and Cupcakes by Erin.