

Siân's Decorative Cakes

Thunderbird 2 Cake



Not technically difficult but this is quite a fiddly cake to make.

You can save time by using bought swiss rolls to decorate.

Allow yourself lots of time for decoration. The 3 tail fin parts need at least 24 hours to dry flat and harden before being attached to the cake. (You may not want to make the templates for this until the cake is part made, so you can get the proportions right.)

To get the look and proportionate size just right, it's a good idea to have a model to refer to (see mine in picture 2) and maybe a picture of the 'real' thing (lots available on Google images).

The Main Body

Stick two large swiss rolls together with jam. (refer to picture 1)

With a knife shape round the front end and take an angled forward slice off the rear end. (Pictures 2 and 3 show finished shape.)

Spread buttercream over cake.

Roll out a rectangle of green sugarpaste and wrap up body like a parcel with join under base (see picture 1). Smoothing front and back over and under so no joins show.

Smooth to required shape with hands, before positioning on cake board.

Immediately before sugarpaste starts to dry, add detail with string (dipped in icing sugar to prevent sticking). Do this by pulling down and around sides to apply enough pressure to create indentations (see picture 2).

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Wings

Make some paper templates to get the proportionate size right. (I used green paper as it seemed easier to judge correct size (see picture 2).

Roll green sugarpaste onto greaseproof paper and cut out wings from paper templates.

Allow to dry out slightly (to prevent stretching), before transferring carefully, by sliding into position on board.

Side Engines

Roll out a suitably sized rectangle of sugarpaste to cover 3 mini swiss rolls.

Cover swiss rolls with jam to stick them together and to stick to the sugarpaste covering.

Cut off excess sugarpaste at rear and flatten neatly.

Allow the sugarpaste at the front to extend forward a couple of centimetres.

Attach the covered engines to the side of body, (I usually moisten the parts that will touch with a sugar and water 'glue' to make a firmer join.).

Push the extended front end onto the body with thumb. (see picture 4)

Tail Fin

Make suitable templates of the top and two sides from card and rest on cake to check proportions and size. Adjust as necessary.

Cut thinly rolled sugarpaste to size. Allow to harden on dusted greaseproof paper for at least 24 hours. Could be made stronger if cut from petal paste (or use gum tragacanth).

Alternatively use green card or use card support under sugarpaste.

Attach the structure to Thunderbird using sugar glue.

Finishing touches

Windows and numbers are rice paper cut to size and stuck on with icing sugar and water glue (make this thick or the paper will dissolve).

Tip:- Supercook sell edible paper in supermarkets (baking section) but I've noticed a mixed coloured pack in the children's sweet section in many supermarkets, good as a cheap source, but can't understand why anyone would want to market it for children!

Trim with small pieces of yellow and red sugarpaste following my photo or copying your own model or picture. Attach trimmings with sugarpaste glue.

Flames are piped on using royal icing.

The black under flames are small pieces of liquorish stuck on with sugar glue.

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Picture 1



Picture 2



Picture 3



Picture 4



Picture 5



Picture 6