

AMERICAN

# CAKE DECORATING

Show news and reports: Pastry Live, ICES 2012 and the World Pastry Forum • Reno Cake Gallery highlights • A Crash Course in Sugars • Entrepreneurial Assessment Test • Tutorials: Gelatin slipper • Halloween witch and pumpkins • A chocolate cornucopia filled with treats • Multi-layered cut stencil designs



Sept/Oct 2012

\$6.99 US

0 74470 98998 1

09>

# 2012 ART OF CAKE COMPETITION

## PASTRY LIVE

The second annual Pastry Live event, held August 3-5 in Atlanta, GA, featured demonstrations, seminars and competitions, focusing on all aspects of contemporary pastry crafts including sugar work, chocolate, plated desserts and cake design. Photography by Studio7 Photography.

The 2012 Art of Cake competition at Pastry Live featured cakes 'inspired by art' which could be by an artist or art time period of the designer's choice. Competitors had to submit cakes that featured both traditional stacked tiers and sculpted elements, as well as a tasting cake for the judging panel's approval.

The display cakes needed to be a minimum of 24" and a maximum of 56" and although the display cakes were dummies, the design had to be able to be recreated in actual cake. The tasting cake needed to reflect the fillings and flavors that would be used to assemble and deliver the display cake to an actual client. All structures of the display cake needed to be covered with edible materials and the designers had only 30 minutes on site, with no electrical outlets, for final assembly and touch-ups.

The cakes were judged on: artistic interpretation of the theme, degree of skill demonstrated in the overall finish of the cake, proper handling and use of materials, workmanship and the taste of the sample cake. Judges for the Art of Cake competition included Karen Portaleo, Susan Notter, Robert Epskamp, (tasting judge) and James Satterwhite.

Satterwhite, an executive pastry chef at the Charlotte Country Club in Charlotte, SC, said that the judges debated several points but in the end clearly agreed on a Warhol-inspired cake for the winning design.

"[This cake] really lived up to both the theme and the intent of the rules to look like a cake but be sculpted and creative," said Satterwhite. "Technically it was well done and very clean—in a competition, clean and simple is the hardest thing to do well."

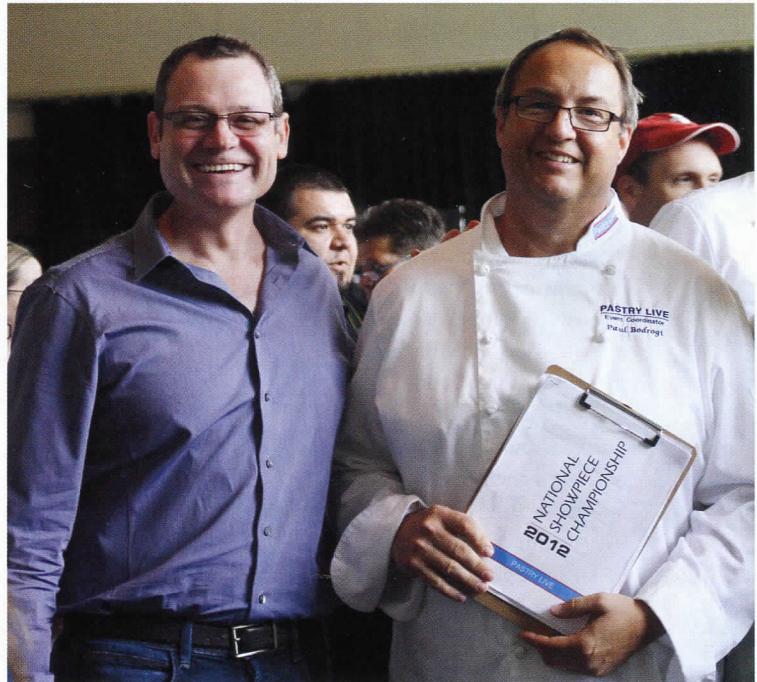
**Weblinks:** [PastryLive.com](http://PastryLive.com)

ABOVE: Michael Joy of the Chicago School of Mold Making with Chef Paul Bodrogi, the producer of Pastry Live.

CENTER: Karen Portaleo, the lead decorator at Highland Bakery, Atlanta, GA, reviewing the cakes prior to the judges' consultations.

BOTTOM: Samples of the tasting cakes set out for the judges.

OPPOSITE: The Andy Warhol-inspired cake that took first place in the competition, designed by Dawn Joy Stoika, a pastry chef at the Gaylord Opryland Resort and Convention Center.







#### Dawn Joy Stoika, Gaylord Opryhouse, Nashville, TN

Inspired by Andy Warhol, Dawn Joy's cake featured many iconic images from the well known artist. "I've always found Andy Warhol's work fascinating," she said. "He used various types of mediums and I take pride in the fact that I try more than one technique with my cake designs."

Her design included a hand painted version of the Marilyn Monroe silkscreen, the famous Campbell's soup can and Brillo box and several other homages to Warhol's work throughout the years. "I have a crush on the Andy Warhol caricature I did for the top," said Dawn Joy. "It's just a fun geometric/artsy design and I even made him holding on to the side of the soup can, like he was scared of heights!"

The hand cut and piped lettering she used to recreate the famous artwork took a lot of time, although she's comfortable with the techniques. "Making sure I got the spacing and placement of the lettering was the toughest part," said Dawn Joy. "Because these works, as well as the ordinary items they're based on are so well known, I wanted to make sure I was true to those specifics."

The hand painted Marilyn caused her the most anxiety however. "I do a lot of hand painting," she said, "but I tend to stay away from portraits. But here I was trying to paint an iconic image by an iconic artist! But I was actually pleased with how it turned out."

As for her tasting cake, she originally considered doing some type of banana cake (another homage) but decided the flavor would be too bland. The judges praised the combination of flavors in her almond lavender cake with lemon cream filling and Swiss buttercream icing. She shares her recipe for all three on page 37.

#### Dawn Davis, Dawn Bakes Cakes, Cumming, GA

Dawn Davis took second place with a design that combined stained glass effects inspired by her hometown of Oak Park, IL, along with French Art Nouveau influences. The figure on the top, crafted in fondant and gumpaste and then hand painted, is based on a poster by Alphonse Mucha. "Getting the circular plaque behind her, with all the details was tricky," said Dawn. "But I'm most proud of the bottom tier. It was a lot of work to pipe and color all those sections, but I thought the result was beautiful."

Dawn made what she refers to as a 'tropical' tres leches cake, a pineapple-flavored cake soaked in a milk/rum mixture with buttercream icing. "I wanted something that said 'summer' and it's a cake most of my friends and family really like." Dawn shares her recipes on page 37.





**Vinny Garcia**, San Francisco, CA

Vinny took third place with his design inspired by the tattoo creations of Norman "Sailor Jerry" Collins. Paying homage to Sailor Jerry's nautical background, Vinny's mermaid cake included meticulously detailed tattoo artwork reminiscent of his inspiration's art style. His tasting cake was a coconut cake filled with caramelized pineapple and spiced rum buttercream.

**Ramona Oskirka**, Perfect Wedding Cake, Atlanta, GA (far left)

Inspired by the Art Deco period, Ramona's cake combined ornate and streamlined design motifs. Her tasting cake was also a mix of old and new: classic chocolate and caramel cake, filled with a more modern salted caramel ganache. The fudge icing is a recipe from her father's book of formulas that he used in the 1960s.

**Kathleen Miliotis**, Executive Pastry Chef at Davio's Northern Italian Steakhouse, Philadelphia, PA (left)

A book her daughter was reading, the children's classic *The Secret Garden* by Frances Hodgson Burnett, was the basis for Kathleen's design. Her tasting cake was a chocolate black out cake with hazelnut praline mousse. **ACD**

## Almond Lavender Cake

Courtesy of Dawn Joy Stoika, Nashville, TN

2 cups sugar, divided  
1/2 cup slivered almonds  
1 tablespoon plus 1 teaspoon dried lavender flowers, divided  
1 cup butter, softened  
4 eggs  
2 teaspoon vanilla extract  
1 cup sour cream  
1/4 cup half and half  
2 1/2 cups all purpose flour  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
4 teaspoons boiling water  
3/4 cup confectioners sugar

1. Grease a 10" fluted tube pan and sprinkle with sugar; set aside. Place 1/2 cup sugar, the almonds and 1 tablespoon lavender in a food processor; cover and process until finely ground.
2. In large bowl, cream butter and remaining sugar until light and fluffy; beat in almond mixture until combined. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In small bowl, combine sour cream and half and half. Combine the flour, baking soda and salt; add to the creamed mixture alternately with sour cream mixture, beating well after each addition.
4. Pour into prepared pan. Bake at 350 for 55-60 minutes or until a toothpick inserted near center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

### Lemon Filling

1 1/2 cups sugar  
6 tablespoons cornstarch  
1/4 teaspoon salt  
1/2 cup freshly squeezed lemon juice  
3 large egg yolks, well beaten  
2 tablespoons unsalted butter  
2 teaspoons grated lemon peel

- 1 Sift sugar, cornstarch, and salt into a medium saucepan. Gradually blend in 1/2 cup cold water and lemon juice. Place saucepan over medium-low heat, and whisk until smooth. Add egg yolks and 2 tablespoons butter, and blend thoroughly. Stir constantly with a wooden spoon until thickened, and add 1 1/2 cups boiling water. Continue stirring until mixture reaches desired thickness, approximately 2 to 3 minutes
2. Remove from heat, and stir in lemon peel; rub surface lightly with 1 tablespoon butter to prevent a skin from forming. Can be refrigerated for up to 1 week.

### Swiss Meringue Buttercream

1 pound (4 sticks) unsalted butter, room temperature  
1 1/2 cups sugar  
6 egg whites  
1 teaspoon pure vanilla extract

1. Beat butter with electric mixer until fluffy and pale. Transfer to small bowl.
2. In double boiler over simmering water, whisk sugar and egg whites until warm and sugar is dissolved, 2 to 3 minutes. Transfer to clean bowl of electric mixer; beat on high with whisk attachment until fluffy and cooled, about 10 minutes.
3. Reduce mixer to medium-low; add butter a scant 1/4 cup at a time, beating well after each addition. Mix in vanilla.
4. Switch to paddle attachment; beat on lowest speed 3 to 5 minutes. Leave at room temperature if using same day.

## Tropical Tres Leches Cake

Courtesy of Dawn Davis, Cumming, GA

1 cup butter, at room temperature  
2 cups sugar  
2 teaspoons vanilla extract  
4 large eggs  
3 1/4 cups self-rising flour  
1 cup room temperature milk (if needed, heat a cup of cold milk for about 20 seconds in the microwave)  
1/3 cup of frozen pineapple juice concentrate, thawed (optional)  
1 box of Jell-O™ brand cheesecake pudding mix  
15 oz. Coco Lopéz cream of coconut  
14 oz. sweetened condensed milk  
1/3 cup heavy cream  
1/2 cup white rum

1. Preheat the oven to 350°F. Grease and flour three 8" or two 9" round cake pans.
2. Beat the butter, sugar and vanilla extract.
3. Add the eggs one at a time, beating at medium speed. Add the box cheesecake pudding mix.
4. Add the flour alternately with the milk, mixing at medium-low speed and beginning and ending with the flour. Scrape the bowl a few times during this process. Once the last of the flour is added, mix just until flour is mixed in.
5. Add the pineapple juice (optional) to the bowl and mix on low until it is just blended in.
6. Divide the batter between the pans. Cakes will self-level in the oven, so there is no need to smooth the top with a spatula. However, it does help to remove any large bubbles by banging the cake pans firmly on the counter 7 or 8 times.
7. While cakes are baking, mix together the three milks and the rum.
8. Bake the cakes for 30 to 35 minutes, until evenly browned and a cake tester inserted into the center of one comes out clean.
9. While the cake is hot, poke holes into the cake layers being careful not to go all the way to the bottom of the cake. You want to go about half way through each layer. I use the handle of a wooden spoon.
10. Pour the three milks w/rum into the cake holes and let soak in. Wait to let the cakes absorb the mixture and then resoak the cakes with another pour.
11. Let the layers cool. Once cool, wrap and freeze for later or decorate with buttercream icing or whipped cream icing.

*Dawn notes: I prefer the taste of a simple whipped cream icing for this cake, but used the following buttercream recipe for the competition.*

### Dawn Davis' Buttercream Icing

8 oz. (2 sticks) salted butter, softened  
1 cup of Crisco™ shortening  
2 teaspoon pure vanilla  
3/4 teaspoon salt  
1/3 cup of milk  
2 pounds powdered sugar

1. Mix the butter and crisco together scrape down sides.
2. Add salt and vanilla.
3. Slowly add the powdered sugar, mixing it in a bit at a time. Then add the milk a little at a time and mix until smooth.