

Spring Garden Cake

Makes one 10-inch layer cake

Carrot Orange Cake (recipe follows)

Zucchini Cake (see Carrot Orange Cake) (recipe follows)

Cream Cheese Frosting (recipe follows)

1/2 cup chocolate cookie crumbs (approximately 20 cookies), finely ground

2 tablespoons green sprinkles

Marzipan fruits and vegetables, about 25 pieces

Pastillage Fence (recipe follows)

1 pound candy pebbles, for garnish

1. Prepare carrot and zucchini cakes as directed, and cool to room temperature. If necessary, use a serrated knife to trim cake tops level. Each cake should be about 1 1/4 inches high.
2. Prepare cream cheese frosting. Place zucchini cake on a 10-inch cake round, and spread top of cake with 1 1/4 cups cream cheese frosting. Place a carrot cake on top of the frosted zucchini cake. Chill until icing is set, about 15 minutes. Ice entire cake with remaining frosting. Chill until firm, about 30 minutes. This can be done up to 1 day in advance.
3. Sprinkle top of cake with 1/2 cup cookie crumbs, leaving a 1/4-inch border around perimeter of cake. Using a paring knife, lightly mark cake top, dividing into quarters or four "plots." Rake the plots with the tines of a fork. Place green sprinkles on the perimeter of cake. Arrange marzipan fruits and vegetables on the plots. Carefully press pastillage fence posts onto the side of the cake, about 1/4 inch apart, and place candy pebbles around the base of the fence. Serve cake at room temperature.

Sources:

Michelle Bommarito

248-332-7474

www.michellebommarito.com

Odense Marzipan one seven-ounce tube

10-inch cake round (#CBR10)

Paste food coloring

Colors: tulip red (PFCTR), Christmas red (PFCCR), deep pink (PFCDP), orange (PFC50), yellow (PFCLY), violet (PFCVL), leaf green (PFCLG), nut brown (PFCNB), black (PFC JB) and white (PFCLW)

Pastry tip (#101S)

Pastry tip (#349)

Small fluted/plain arrow shaping tool (#PME5)

Fluted/plain arrow shaping tool (#PME2)

Shell/blade arrow shaping tool (#PME3)

Ball tool (#PME9)

Spring Garden Cake

Flat 1/4-inch dusting brush
6-inch non-stick rolling pin
Leaf veiner (#gp3)
Small calyx cutter (#R15)
Dogwood cutter (#130M)
Green flower cutter and green petal cutter, both included in Wilton Gum
paste set (#1907-117) (set includes 24 plastic cutters, leaf mold, 3 modeling tools,
2 foam squares and rolling pin),
Oval cutter, included in 9-piece cutter set (#5254)
Round cutter, included in 4-piece cutter set
Cushion pad (#PD1)
New York Cake and Baking Distributors
56 West 22nd Street
New York NY 10010
212-675-CAKE or 800-94-CAKE-9
Fax: 212-675-7099

Pebble Candy
Wilbur's of Maine
11 Independence Drive
Freeport, Maine 04032
888-762-5787
www.Wilburs.com

Green sprinkles (used for the lawn)
La Cuisine
323 Cameron Street
Alexandria, VA 22314-3219
800-521-1176

Carrot Orange Cake

Makes two 10-inch-by-2-inch round layers

To make the zucchini cake, substitute 6 cups grated zucchini (about 1 3/4 pounds) for the carrot, omit the orange zest, and add 2 teaspoons ground ginger.

2 cups walnuts
2 1/2 cups canola oil, plus more for pans
4 cups all-purpose flour
1 tablespoon ground cinnamon
2 teaspoons baking powder
2 teaspoons salt
4 cups granulated sugar
8 large eggs, lightly beaten
8 cups grated carrots, about 1 1/2 pounds
Grated zest of 2 oranges

1. Preheat oven to 350° . Spread walnuts on a baking pan; bake until fragrant, about 7 minutes. Cool completely on a wire rack. Coarsely chop walnuts, and set aside. Lightly oil two 10-by-2-inch round cake pans, and line bottoms with parchment. In a medium bowl, sift together flour, cinnamon, baking powder, and salt. Set aside.
2. In the bowl of an electric mixer fitted with the paddle attachment, combine oil and sugar on low speed. Slowly add half of the flour mixture, and continue mixing until well blended. Add remaining flour mixture and eggs in three additions, beginning and ending with the flour mixture. Mix until combined, about 1 minute.
3. Transfer batter to a large mixing bowl. Stir in carrots, orange zest, and walnuts. Divide batter equally between prepared baking pans (6 1/2 cups per cake pan for the carrot and 6 cups for the zucchini). Bake until golden brown and firm, about 1 hour. A wooden skewer inserted in the center of the cake should come out clean.
4. Transfer pans to wire rack to cool completely before unmolding.

Spring Garden Cake Cream Cheese Frosting

Makes about 3 1/2 cups

To achieve a smooth frosting, the cream cheese and the butter must be at room temperature.

1 pound cream cheese, room temperature

8 tablespoons (1 stick) unsalted butter, room temperature

2 cups confectioners' sugar, sifted

1 teaspoon pure vanilla extract

1. In the bowl of an electric mixer fitted with the paddle attachment, beat cream cheese and butter until smooth. Gradually add sugar and vanilla, and beat on low speed until well blended. Increase speed to high, and beat until completely smooth, about 2 minutes. Use immediately.

Pastillage Fence

Makes 1 1/2 pounds

Use pastillage just after kneading.

5 cups plus 2 1/2 tablespoons confectioners' sugar, plus more if needed

6 tablespoons cornstarch, plus more for dusting

2 teaspoons powdered gelatin

1 large egg white

Juice of 1/2 lemon

1. Sift confectioners' sugar and cornstarch into bowl of an electric mixer. Set aside.
2. In a small bowl, sprinkle gelatin over 2 tablespoons cold water. Let stand 5 minutes.
3. In a medium heatproof bowl, combine egg white and 1 tablespoon water. Set bowl over a pot of gently simmering water; stir continuously until warm to the touch, about 2 minutes. Remove from heat; add gelatin mixture. Stir until dissolved. If gelatin does not dissolve completely, return mixture to double boiler; stir until completely dissolved.
4. Remove from heat, and immediately add to cornstarch mixture. Add lemon juice; mix on low until mixture comes together. Do not overmix. If it appears too dry, add a few drops of lukewarm water, if it appears too wet, sprinkle in confectioners' sugar that has been sifted.
5. Transfer pastillage to a clean work surface dusted lightly with cornstarch. Knead until smooth, 2 to 3 times. Using a pastry brush, dust off excess cornstarch. Form into a ball, and wrap in plastic wrap. Chill up to 24 hours (bring to room temperature before rolling).
6. To roll, take a small piece of pastillage from the ball; place on a clean work surface dusted with cornstarch (keep the rest wrapped). Roll small piece out to 4 1/2-by-5 1/2-inches and 3/16 inch thick. Cut lengthwise into eight 1/2-inch strips.
7. For top of fence, cut a half-moon along top edge of pickets; use the edge of a 10-inch bowl as a guide. The longest pickets (on both ends) should be 5 1/2 inches tall, the shortest (in middle) 3 3/4 inches. With a spatula, transfer pickets to a parchment-lined baking sheet to dry at least 6 hours.
8. Repeat steps 6 and 7 four times.
9. For posts, roll out a 3/16-inch-thick piece of pastillage. With a paring knife cut into a 3-by-6-inch rectangle. Cut rectangle lengthwise into five 1/2-inch-wide strips. Cut top of each post to a point.
10. Transfer posts to a parchment-lined baking sheet to dry, at least 6 hours. Immediately after icing cake, apply pickets and posts 1/2 inch apart around perimeter.