

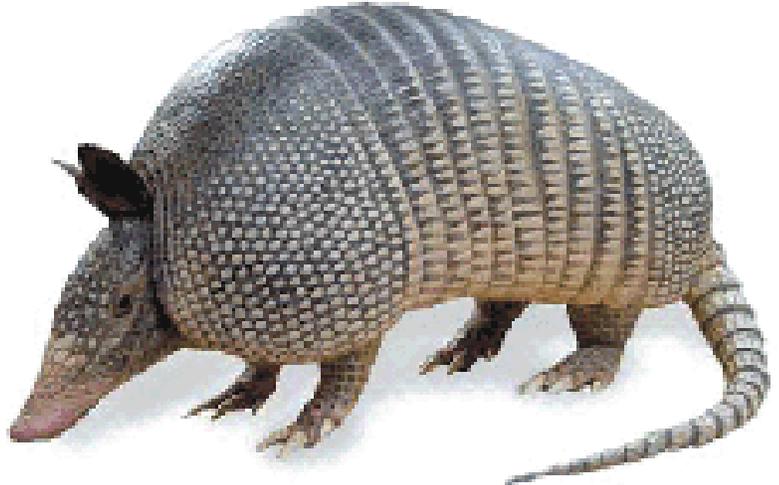
All in One Bake Shop



Armadillo Cake Instructions

Ingredients and Supplies

9" x 13" cake pan
Wilton Football cake pan
Pound cake recipe, or
Gold Medal cake mix
5 lbs. fondant (ivory colored)
Buttercream icing ~ 5 cups
Dowel rods
Covered cake board
Airbrush colors and or or petal dusts
Black piping gel



THE CAKE: The best way to get a really red, red cake as in the Steel Magnolias movie is to add red food coloring (Americolor Super Red works best) to your white cake batter before baking. Just add the red food coloring until you get a little bit darker than the final color that you want. Bake as usual and this makes a red colored cake. A true red velvet cake though is a chocolate cake made with buttermilk, vinegar and red color. A recipe for a cake mix based red velvet cake is available on our website at www.allinonebakeshop.com. Click on the Newsletter Archive section and then the August, 2004 newsletter. Keep in mind that you are going to be carving this cake. It is important that it is a heavy type, small crumb cake. If using a mix, the Gold Medal mixes that we carry in the store work very well. Be sure to use a "pudding in the mix" type of cake mix if using another variety of mix or use a pound cake type of recipe if baking from scratch.

DECORATING: At least one day in advance, model a piece for the head and ears, 2 front 4-toed feet (about 2 inches long), 2 back 4-toed feet (about 3 inches long) and tail (about 7 inches long) from the ivory colored fondant. The head should be about 4 inches long and 3 inches tall at the highest part. The ears should be towards the back part of the head. Place a dowel rod in the tail and in the head. This is what will be used to attach the head and tail to the body. Be sure to judge the angle and length of the dowel rods since you will not be able to change the angle once the pieces are hardened. Mark the head, feet and tail to create the banding and scale look. Refer to the picture of a real armadillo for details.

Bake the cakes one day in advance of decorating. Cool and cut cakes level with the top of the pans. Remove from pans. Seal well with plastic wrap and place in refrigerator.

On decorating day, carve the cakes to make the body shape. Cut about 1.5 inches off of each end of the football cake. Place the 9" x 13" cake on the covered board. Ice the top of the 9" x 13" cake. Place football cake on top of 9" x 13" cake. Cut around the 9" x 13" cake to the same size as the football cake. Remove scraps and cut in just a little more on the 9" x 13" cake creating a rounded bottom for the body. Once the body carving is complete, ice with a thin layer of buttercream icing and refrigerate. Roll fondant to a 24" circle. Place fondant over "armadillo" and smooth. Using a wooden skewer or similar type of tool, press bands into fondant for the armadillo shell. There are deep bands that go around the body and then lighter indentations that go from head to tail to make a look of scales.

If coloring with an airbrush, attach the head, tail and feet. Airbrush with light and dark browns, greens, grey and black colors. If using petal dust, attach head, tail and feet. Dust with a variety of tan, grey, brown, green and black colors to get the mottled and shaded look of the armadillo armor. Use a dot of black piping gel for the eyes. Yield: about 35 servings.



This cake was made for a grooms cake. The armadillo was made as described here and then placed on a larger cake decorated with grass.