

# How to Make a Belly Cake

## Supply List

(All supplies can be purchased at your local Wal-mart Supercenter. Ask for the Wilton cake decorating products aisle.)

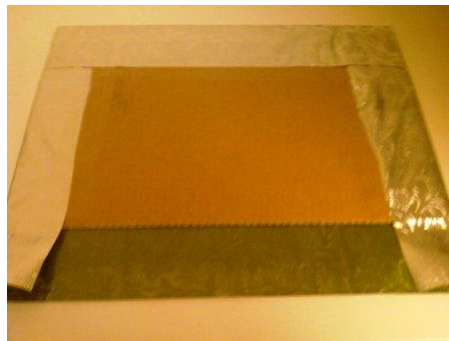
Half Sheet Cake Boards  
Wilton Fanci-Foil  
Packing Tape  
Scissors  
Bundt pan  
Muffin Pan

Muffin papers  
Non-stick baking spray  
1 cake mix, prepared  
Buttercream Icing  
Rolling Pin  
Vegetable Shortening

Wilton white fondant 5lb package  
Wilton Icing Colors (optional)  
Spatula  
Knives

### STEP 1

On a flat, smooth surface, roll out the fanci foil top side down. Place cake board on fanci foil top side down and cut to size. Tape foil onto board.



### STEP 2

Fill 3 cupcake cavities lined with paper with prepared cake mix. Spray a Bundt pan with non-stick baking spray and fill with remaining cake prepared mix. Bake & cool completely.



### STEP 3

Turn 2 cupcakes over and remove paper. Cut off sharp cornered edges of cupcake bottoms with a sharp knife. Set aside.



### STEP 4

Smear icing on bottom of Bundt cake and place right side up onto cake board. Fill the hole in the top of the Bundt cake by inserting the third cupcake upside down. Trim if necessary so that the top is level. Using a long knife, make a horizontal cut through the center of the cake. Use a cake board to lift the top of the cake off of the bottom. Ice the bottom half of the cake. Place the top back onto the cake.



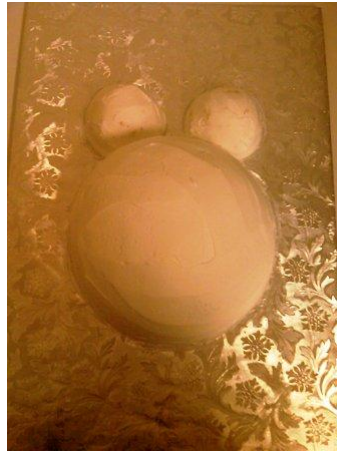
### STEP 5

Ice cake smooth. Smear cake board with icing where you will place and secure the two cupcakes that you have set aside.



### STEP 6

Place cupcakes on board. Ice cupcakes smooth.



### STEP 7

Remove 2.5 lbs of fondant from package. Prepare to roll out fondant by covering a flat smooth surface, rolling pins and your hands with vegetable shortening.



## STEP 8

Knead fondant according to package directions. Add color at this stage if desired. I used a little red to color my fondant pink. Form fondant into a ball. Fondant should be soft, but not sticking to your hands. If it sticks, apply more shortening to your hands. You can also leave the fondant exposed to the air to let it firm up a bit.



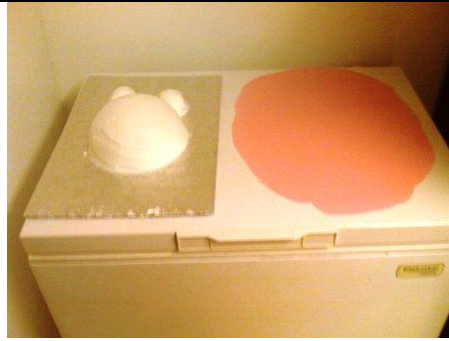
## STEP 9

Roll fondant out into an oblong shape ensuring that it will completely cover your entire cake board. Roll about  $\frac{1}{4}$  inch thick. Do not roll too thin. Ensure that your fondant does not stick to your surface or rolling pin. If it does, begin again, applying more shortening. Cover fondant not being used completely with plastic to prevent it from drying out.



## STEP 10

Place the cake on the board next to the rolled out fondant. Place the rolling pin on the fondant at the furthest point away from you and roll fondant back around the rolling pin, until all the fondant is rolled completely around the pin. Lift up the rolling pin by the handles and drape fondant over cake, starting at the bottom of the cake, and unroll the fondant from the pin as you work your way toward the top of the cake.



## STEP 11

Using your hands, smooth the fondant on the cake and shape to the form of the body and make a dress. Cut the excess fondant from around the top, sides and bottom of the cake using the smooth, sharp edge of a knife. Cut the fondant far enough beneath the belly portion of the cake to form dress on the cake board. Do not cut too close to the cake so that the icing underneath does not ooze out.



## STEP 12

You may finish your cake here with the style of a bandeau dress or you may go on to add a strap to make a halter style dress.

Knead fondant until soft. Roll into a rod. Flatten rod by pressing with the palm of your hand then roll out with rolling pin. Cut into a strip attach to cake board at top of dress. If you have difficulty getting the strip to stick to the board, wet the back of the strip with a couple of drops of water and try again. Trim with knife if necessary.



## YOUR CAKE IS COMPLETE!

Garnish cake board and/or embellish the cake by adding fondant cut outs of various shapes and colors.

