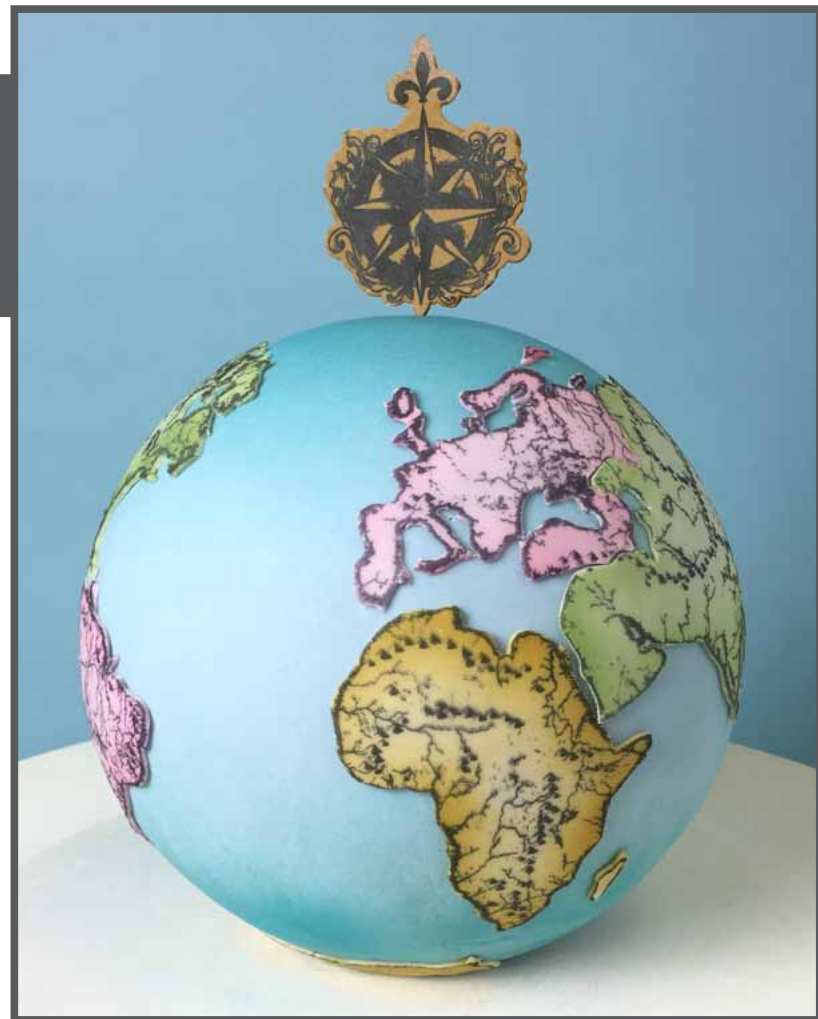


Evil Cake Genius

SPHERICAL MIRACLE CONTOUR COMBS





1. Prep and fill one 6" or 8" sphere cake pan 2/3-3/4" full with cake batter. Bake until a wooden skewer inserted into the middle of the cake comes out clean.



2. Let the cake cool in the pan, then level the cake even with the top of the pan. Turn cake out of pan and wash and dry the pan for step 3.



3. Grease the pan, and fill it with Rice Cereal Treats, packing them tight. Allow to cool.

TIP:

Making the bottom half of the cake out of Rice Cereal Treats creates a firm foundation for the sphere, preventing the cake from compressing and sagging.

Plus, hey, two desserts in one!



4. Turn the Rice Cereal Treats out of the pan and cover the round half with melted Candy Coating. Allow to set up completely.



5. Pound three washed, and sanitized stainless steel nails through a sturdy cake board. Impale the half sphere on the nails.



6. Add a thin layer of buttercream to the top of the Rice Cereal Treats.



7. Stack the cake on top of the Rice Cereal Treat bottom half of the sphere.



8. Cover the entire sphere with Buttercream or Ganache Frosting.



9. Use an offset spatula to attach the frosting to the sphere.



10. Hold the Spherical Miracle Contour Comb perpendicular to the cake and spin the turntable. TIP: Warming the Comb before this step



11. Complete one full rotation of the cake.

TIP:
Warming the Spherical Miracle Contour Comb before steps 10-11 and 13 will create an even smoother frosting surface. The ECG keeps a pan of hot water next to her turntable. Be sure to dry the Comb with paper towel before combing the cake.



12. Fill in any craters or air bubbles on the surface of the frosting with an offset spatula.



13. Give the cake one more spin against the Spherical Miracle Contour Comb to remove any extra buttercream from patching the craters.



14. Go ahead...cackle a little... you just frosted a perfect sphere. Genius.