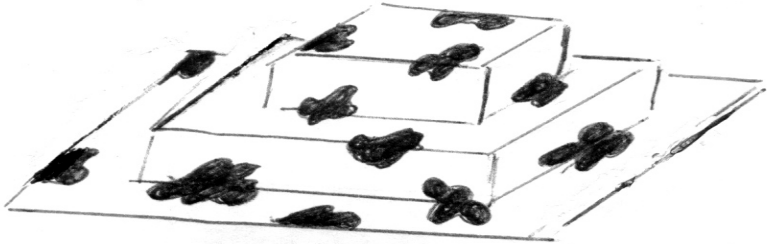


# Cowhide Cake

*Dawn Ruprecht, Manning Valley Branch*



A request for a square cake iced to represent 'cowhide' made me think. You will need white and black RTR.

I covered the bottom board with cowhide-patterned contact. Top board was cut to the exact size of the cake and covered. Cover both cakes with a thin layer of white RTR, arranging the top cake covering right down and over the sides of the board. Allow to stand a day or so. Then cover cakes with another thin layer of white icing.

Using the contact as a guide for patterns cut paper patterns for black cowhide insertions.

The black patterns on the board where they meet the cake can be continued up the sides of the cake. Using a

cutting wheel, cut around patterns on the cake and carefully take these out and replace with same shapes cut out of black RTR. Make sure that the black icing is the same thickness as the pieces taken from the cake.

Place top cake onto the bottom cake with supports added so that the cake won't sink plus some royal icing to hold top cake in place.

Some black pieces can be placed so that they start on the top of the bottom cake and flow up the side of top cake. Add black pieces at random places but don't over do the black, as it may look too heavy. No other decoration was required for this cake.