

All in One Bakeshop

Sugar Art Training

Panorama Eggs

Supplies

- Glass or plastic bowl
- Small cake board, paper plate or styrofoam plate
- Royal Icing flowers (made in advance)
- Small fillers (commercially made or figure piped rabbits, ducks, baby chicks, trees, tree stumps or gumpaste figures; also made in advance)
- Egg molds
- 1 Sugar Mold recipe
- Food color

Instructions

1. If desiring a colored egg, first mix food color with 4 teaspoons water, being sure to dissolve food color completely.
2. Work in sugar. The mixture should feel like damp beach sand.

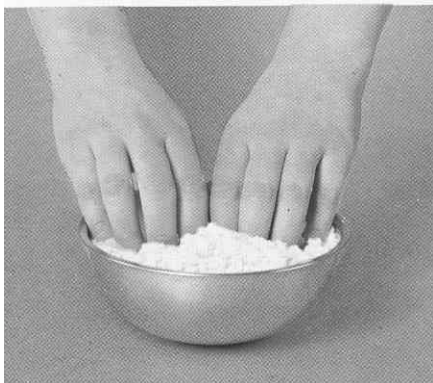


Figure 1 - mixing the sugar

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Panorama Eggs (continued)

3. Pack the sugar mixture firmly into the mold using the heel of your hand to firmly press the sugar into the mold.

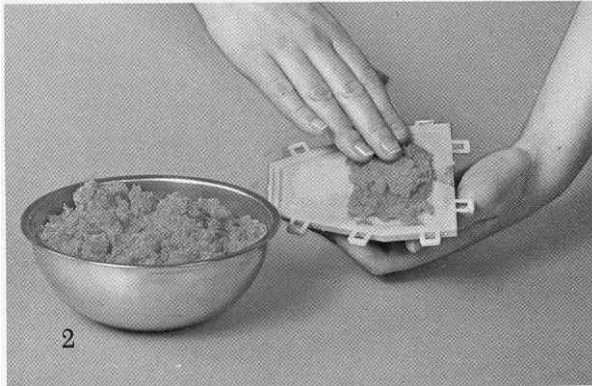


Figure 2 - packing the mold

4. Level the top and remove excess from the edges.



Figure 3 - level the sugar against the mold

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5. Place a cardboard on top of the mold and invert the mold and cardboard.

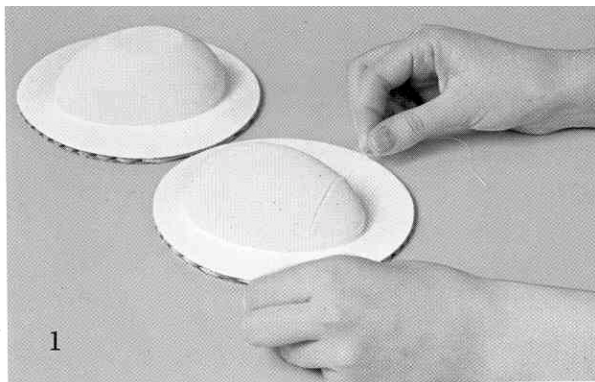


Figure 4 - invert the sugar mold onto cardboard

6. Lift mold off molded sugar.
7. Take a sharp knife, thread, card, or fine dental floss and cut off the narrow end of the egg, making sure it is a straight line. This will be the end of the egg. Do the same with the other half of the egg, cutting off an equal amount so that the egg halves are the same lengths. (see figure 1) Push the small cut piece back against the egg. This will prevent the view hole from hardening.
8. Let sides harden. If air-hardening, it takes about 2 hours.

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9. When the egg is ready, place your hand over the egg and then carefully invert the cake board, cradling the egg in your palm. It is important not to apply any pressure to the egg. Hollow out the center of the egg with a toothpick by making a small circle and then making it larger as you go, removing the loosened sugar with a small spoon as you work. Continue scraping out the egg until it ranges from 1/8" to a scant 1/16" in thickness. Top edges can be scraped thin, with lower edges left a little thicker.

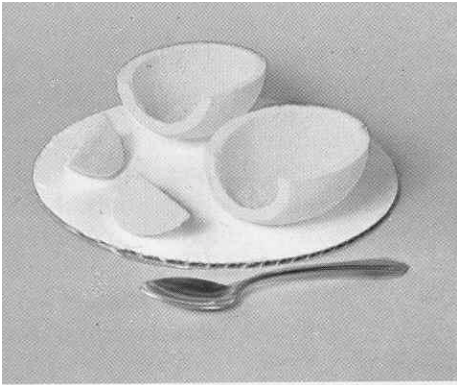


Figure 5 - carefully hollow out the egg

10. Decorate the 2 halves before gluing them together with royal icing.
11. Pipe a #14 bead of white royal icing along the seam edge. Join the front and back together and press gently to seal the two together. Clean away the edge of icing that has pushed out from the seam. Check the front section of egg as well as where the two halves meet, adding grass if necessary.

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Tips

- Use ordinary granulated sugar, or for a very smooth surface, use superfine sugar.
- Cover with a damp cloth until ready to use.
- If the mold has an intricate surface or if it will be used repeatedly, dust the interior with cornstarch to prevent sticking.
- To speed hardening, place in oven at about 170 degrees for about 5-10 minutes.
- The sugar removed from the center of the egg may be stored in an airtight container and remolded.
- A thin shell not only looks daintier, it allows more light to pass and thus makes the scene inside easier to see.
- Piped animals and flowers, cut-up greeting cards, artificial flowers or miniature figures all make good choices.
- Before decorating the interior, spread some untinted royal icing on the inside bottom of the mold. When this dries, it provides a base on which a scene can be piped and it protects the sugar shell from colored icing seeping through.
- Set the figures in piped icing, using toothpicks for support if necessary, and allow to dry in place.
- Meringue powder or egg white can be added at a rate of 1 teaspoon per cup of sugar for strength.
- Smooth the rough edges so egg halves join easily. Rub the cut edge in a circular motion over sandpaper.
- Trees can be made using a #14 or #18 star tip. To add support to a tree, lay a pretzel on wax paper and pipe in a zigzag fashion over pretzel. Pipe back and forth in adjoining rows that get wider towards the tree base. To make a circular tree (as opposed to the one above, which is flat on the back side), use the star tip to pipe a circle ranging from the size of a nickel to a quarter, depending on the size tree needed. Continue in a circle spiraling upwards and smaller as you approach the top of the tree.

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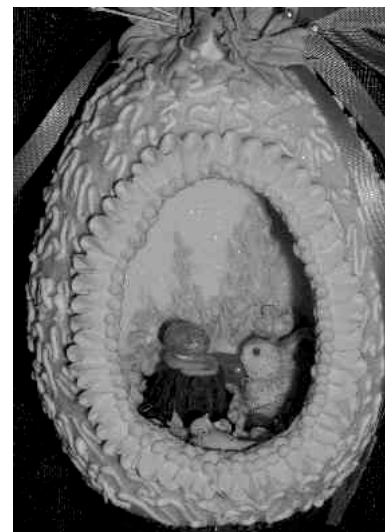
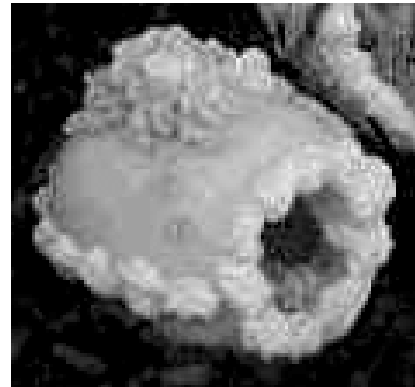
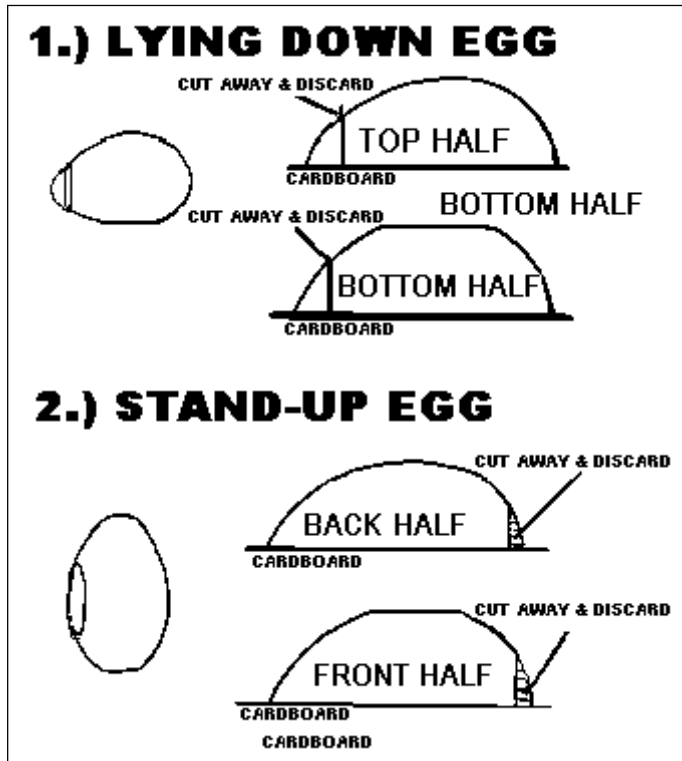


Figure 6 - guide to cutting the view hole

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Panorama Eggs (continued)

Recipes

Royal Icing (meringue powder)

3 tablespoons meringue powder
1 pound confectioners' sugar
7 tablespoons lukewarm water (see note)

Combine all ingredients, blending at low speed in an electric mixer. Beat for to 10 minutes or until the icing stands in straight peaks and is stiff enough to hold a line when cut through with a knife or spatula. This produces icing of medium consistency, perfect for stars, shells and borders. Flowers require a stiff icing, so longer beating or the addition of a little more sugar may be called for. For lines and writing, or where strength is particularly important, beat for a shorter period of time at slower speed. The shorter the beating time, the less air is incorporated; the longer the beating, the fluffier (and more fragile) the icing becomes. Since royal icing dries out quickly, keep the bowl covered at all times with a damp cloth. Meringue-based icing keeps well and can be restored to full volume by beating.

Sugar Mold Recipe

2 cups granulated sugar (superfine if possible)
4 teaspoons water

Mix together with your hands until the consistency of damp sand. Add color to the water before mixing. Keep covered with a damp towel.

Egg White Sugar Mold Recipe

This makes a very strong mixture and is good to use for large pieces. It resists crumbling even longer than the sugar and water recipe.

5 pounds granulated sugar (superfine if available)
2 egg whites

Stir the egg whites slightly with a fork before mixing with the sugar. Mix together with your hands until the consistency of damp sand. Add color to the egg white before mixing. Keep covered with a damp towel.