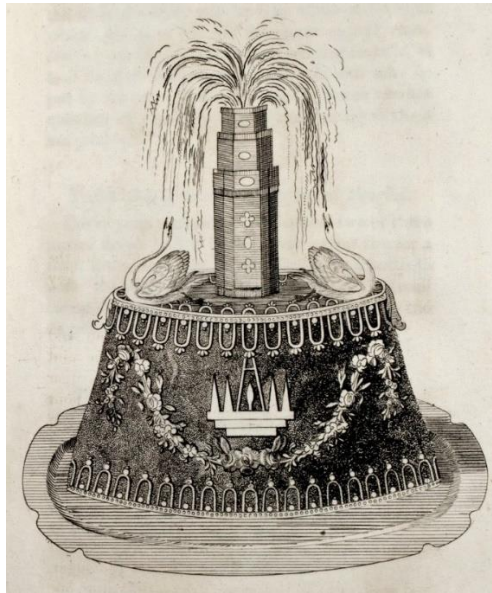


The UoA Collections

Showstopper: Fountain Cake with Swans!



Think you can re-create this cake design from 1817? Here's Joseph Bell's tip on how to make a fountain in gum paste.

Fountain Cake

Roll out a piece of gum paste square. Cut it into long lengths; twist them, and lay them on a smooth board; bend them towards one end; and so on, until you have a good number in the same way; then turn a piece of paste, about 3 inches long, upon a round ruler; next morning, set it up in the middle of the top of the cake, fix it with soft gum paste, and as many gum paste leaves as will go round it; when dry, fix the crooked paste round it, in different heights, so as to represent a fountain."

We'd love to see your photos of the finished pud – better yet a short video of you having a go at our Collection-inspired bake. **#UoAgreathistoricbakeoff**