

## Add Decorations to Signature Cake



### Steps:

1. We are placing our stencilled chocolate shards on the cake first.
2. Place around the side of your cake (2 shards per portion). It will attach to the glaze.
3. The shards should attach like this.
4. Continue this for the whole cake.
5. This is how your cake should look, from above.
6. Using a small star nozzle and softened ganache do a practice piped decoration onto paper. Pipe two angled shells that meet in the middle like a V shape.
7. At the front of the V shape pipe a small rosette.
8. When you are comfortable with your practice piping you can start on your cake.
9. Pipe this design on all of the cake portions.
10. Place the After Dinner mints on paper.
11. Cut in half diagonally to form a triangle.
12. If you want to make them smaller, cut in half on the opposite diagonal to get 4 triangles from one mint.
13. Place your After Dinner mint onto the piped ganache between the V shape and the rosette..
14. The portion should look like this.
15. Next, place your curl onto the rosette and towards the middle of the cake.
16. Repeat these steps to decorate the whole cake.