

# Double Decker Hamburger Cake Tutorial

I wanted to make something really fun and delicious for my husbands first fathers day cake! The funnest part of this cake is making all the little details. I literally had to stop myself from squealing with delite with every new layer. I hope you enjoy making this cake as much as I did!



# Ingredients and Supplies

One 6" vanilla cake. Any recipe will do but if you need a delicious one, you can use mine, available for free on my website. <http://artisancakecompany.com/recipes/>

We will also need an 8" chocolate cake for the burger patties.

4 oz cream cheese

1 cup melted chocolate chips

Fondant with tylose powder added (about 1 tsp per cup). We will need some red, some greenish yellow, white, ivory and yellowish-orange.

We will also need some modeling chocolate, dark brown and light brown. Make the light brown with white modeling chocolate with a touch of ivory, yellow and brown mixed into it.

1 cup buttercream dyed red (add some strawberry puree and some red food coloring)

1 cup buttercream dyed mustard yellow

1 cup white buttercream

White food coloring

2 Tbsp Corn syrup

2 Tbsp Vodka

Medium ball tool

Gumpaste foam pad

Modeling tool

Large peony cutter

Wooden Skewer

Washi Tape

5" cardboard round

Fat straws

Two sizes of round piping tips

Crepe torch



After the cake is cooled and chilled, cut the top off the cake. This will be the hamburger “bun”. Slice the remaining cake in half. It’s important to use a cake with butter in it so that it is stable enough for this type of cake. If you are using box cake, make sure you replace the oil with butter (ps it also makes it taste better).

## Prepping the details



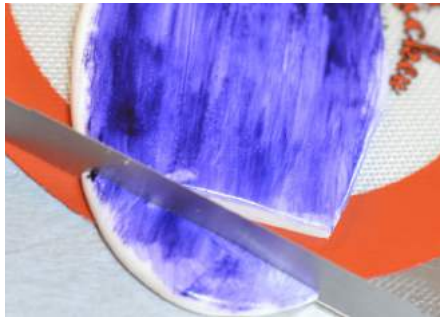
All of our details will be made from fondant with tylose powder added to stiffen it up. I use about 1 tsp per cup of fondant. It will stiffen up over time. We will need some red, some greenish yellow, white, ivory and yellowish-orange. We will also need some modeling chocolate, dark brown and light brown. Make the light brown with white modeling chocolate with a touch of ivory, yellow and brown mixed into it.

You do not need to use candy colors, you can use regular food colors. I purchase my modeling chocolate from [Sweetastic.com](http://Sweetastic.com) or you can make your own.

For tomatoes, roll your red fondant into a log that is about 3” in diameter and place onto a tray lined with parchment.

For the pickle, roll out a log that is about 2” in diameter. Use a cake pop stick to create some indentations around the outside as shown. Paint the outside of the pickle with some dark green food coloring and place onto the tray.





For the onion, roll out a piece of white fondant that is about .25" thick and about 3" wide and 8" long. Trim off the ends so they are flat. Paint the white fondant with some regal purple food coloring straight out of the bottle. Roll into a spiral. Paint the outside of the fondant as well and place on the tray.



For the bacon, marble some dark and light modeling chocolate together. I created a few different sized logs and twisted them together. I folded the log over and twisted again. Repeat 2-3 times until you get some good spiraling. Shape into a rough rectangular shape and place onto the tray.

Place your tray of goodies into the freezer for about 15 minutes. Just enough to firm up our fondant so we can make some clean cuts when they come out.



Crumble your cake into a bowl with your cream cheese. Crumble the cake and the cream cheese together until it is marbled. Add in your melted chocolate and combine. Try not to mix it completely, a little variation is more realistic looking. Form your cake mix into patties that are about 5" in diameter. Make two.

Place onto a tray and chill in the fridge.

# Finishing the details



Time to take our fondant details out of the freezer. Start by cutting your onion log with a long blade (the one I had is found in the sculpy aisle at the craft store). Slice into pieces about .25" thick. Roll your slices slightly to thin them out and make them round.



Use some white food coloring to paint a cross with rounded corners in the center of each tomato. Paint a light border about .25" inside the edge of the tomato. Add some seeds by rolling little balls of white fondant and pointing the ends. Place between each section of the cross. Go over the entire tomato with some corn syrup watered down with some vodka (about 2 tablespoons of each) and mix until smooth. Don't worry if the paint gets smeared a bit, it adds to the realistic look.



Slice your pickle with your long blade. Use a cake pop stick to make some ridges on each slice. Paint your pickles with your corn syrup mixture to give it shine and make it look "wet".



Slice your rectangular log into thin pieces with your long blade. I roll them out with a pin if they are a bit thick. This makes them crack a little but I think that adds to the realistic look. Ruffle the pieces as shown and paint with a coat of the vodka/corn syrup mixture to make it look wet and crispy.



Roll out your orange fondant and cut into a 6" square. Do the same with the ivory fondant. Use your two piping tips to cut out some holes to make Swiss cheese. Make two of each.



To make the ketchup and mustard, add some strawberry puree to your buttercream and some red food coloring. Mix well.

For the mustard, add egg yellow to white buttercream and mix well. Use piping bags to pipe onto the hamburger as you stack ingredients.



Time to make some lettuce! Roll some of your yellowish green fondant through a pasta machine at a level 4 or with a small rolling pin. Cut out some shapes with your large peony cutter. Place the piece onto your gumpaste foam block and put some lines into the surface with your modeling tool or a veiner if you have one.



Time to make some lettuce! Roll some of your yellowish green fondant through a pasta machine at a level 4 or with a small rolling pin. Cut out some shapes with your large peony cutter. Place the piece onto your gumpaste foam block and put some lines into the surface with your modeling tool or a veiner if you have one. Place onto some egg foam to stiffen up.

# Assembling the burger



Time for the fun part! Stacking our burger! Place the bottom piece of your cake onto a small plate. Spread an even layer of white buttercream and then put on some of your lettuce as shown. Add a little more buttercream and then put one of your patties on top. Make sure as you stack that you are keeping things centered and as flat as possible. Put your two pieces of cheese on top.



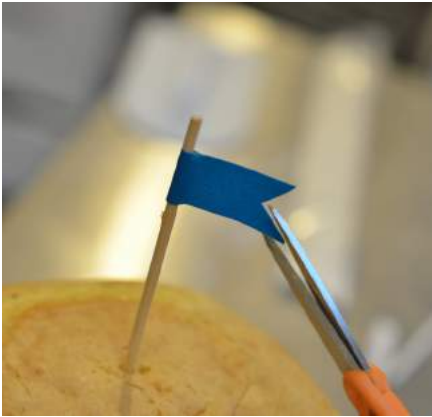
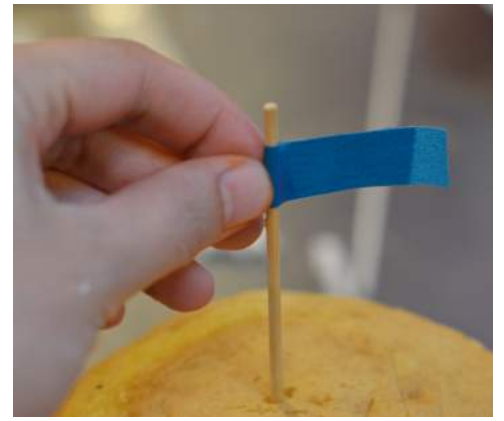
Torch the cheese with your creme brulee torch to melt the edges of the cheese. Pipe some of your mustard and ketchup onto the cheese. Pile on some of your bacon, onions and pickles. Make sure you layer evenly and leave room to have a few pieces hanging over the edges so you see a little bit of everything once the burger is complete.





Place your tomatoes and some more ketchup and mustard. Push a straw into the center of your burger and mark where the top is. Cut 5 straws all the same length and place your 5" cardboard round over the straws. make sure they are held in place with the mustard and ketchup. Place a little mayo on the cardboard and your middle layer of cake. Put some mayo on top and repeat the same process of ingredients as before.





Place the last layer of cake on top of everything. Place a skewer, pointy side down, into the center of the burger and push it all the way through the burger (it should go through the cardboard no problem). Wrap a piece of your washi tape around the top and trim into a double pointed flag.

That's it! You have created a delicious, super awesome hamburger cake! I hope you enjoyed this tutorial! Feel free to message me if you have any questions :)

Liz



# You Did It!