

Arts  
& Lifestyle

# Cake

Decorating  
Project



Saskatchewan

Unit 1  
Reference Book  
&  
Activity Guide

## 4-H MOTTO

Learn to do by doing.

## 4-H PLEDGE

I pledge

My HEAD to clearer thinking,

My HEART to greater loyalty,

My HANDS to larger service,

My HEALTH to better living,

For my club, my community and my country.



## 4-H GRACE

(Tune of Auld Lang Syne)

We thank thee, Lord, for blessings great

On this, our own fair land.

Teach us to serve thee joyfully,

With head, heart, health and hand.

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**Writer: Pat Shier**



Agriculture and  
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# Introduction

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Maybe you have seen some of the cake or cupcake decorating shows on television, where teams of people make elaborate, huge cakes or hundreds of cupcakes for weddings or events. What they can do with cake and icing in a short amount of time is amazing! Remember, all these people began like you, learning the basics of cake decorating. They practiced their skills and gradually learned enough to be experts.

This year you will learn the basics of cake decorating, right from baking a cake to icing and decorating it. You will practice lettering, edging and decorating cakes and cupcakes using icing.

There are different types of icings. Some are soft and easy to spread with a knife; some are great for squeezing out of a tube to write letters or flowers; one type needs rolling with a rolling pin and can be molded into shapes or draped like fabric; and another popular icing called royal icing is often used for tiered cakes or more intricate designs as it dries hard. Because they each have different qualities, you need to learn a bit about them, how they are useful and when to use them.

Buttercream icing is the most commonly used icing for cupcakes, birthday cakes and on ice cream cakes. It is easy to make and work with, stays soft, can be coloured, spread and shaped when squeezed through special tips or tubes. This year you will concentrate on learning decorating skills using buttercream icing.

Cake decorating can transform a plain, delicious cake into a special dessert. Decorated cakes or cupcakes are parts of birthday, anniversary, wedding and seasonal celebrations. A cake can be an elegant centrepiece on the table, or be a reflection of a person's hobbies or interests. It can be humorous, dramatic or scary. A cake can be elaborate or simple. With basic skills and imagination, your decorating creations can reflect your personality and the special occasion.

Besides learning basic cake decorating skills, you may be able to think of simple, creative ways to use candies or other objects you have at home to personalize birthday cakes. You know a few carefully placed chocolate chips on a plain cupcake suddenly becomes a face with expression, and that personalizing a simple cake with piped letters and decorations can make a birthday cake. So, instead of piping icing for the entire design, why not use licorice to draw a musical staff and notes for a karaoke party cake, or place a small toy car on an icing road to celebrate someone getting his driver's license? If your little brother is crazy about a superhero, you could make an icing scene with a "kids' meal" character as your centerpiece or you may want to use a specially-shaped pan for your character. Use your imagination and have fun adding character to your cake creations!

If you have ever flipped through a magazine that has pictures of decorated cupcakes, gingerbread houses or cakes, you may wonder how they decorated them. If you look on the internet, you can find thousands of images of cakes for almost any occasion. As part of your 4-H project, you will look at pictures of cakes to try to figure out how the cake was decorated, what shape they started with, the type of icing they probably used and how they made some of the designs and patterns on it. That way, as your cake decorating skills develop, you can learn to copy or adapt cake designs that you see.

Cake decorating basics do not change, but people's expectations of cake appearance or style change over time. Over the years, more cake decorating tools have become available, particularly for working with fondant (also called sugarpaste or gum paste). Fondant is often used in combination with other types of icing. At the end of Unit Two, you will be introduced to both royal and fondant icing, to give you a "taste" of what is to come if you continue learning to do by doing through 4-H cake decorating.

Cake decorating is a skill anyone can master. It is a fun and delicious art. With the right ingredients, tools and practice, you are on your way to many years of cake decorating.

# Overview of the Project

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This *Cake Decorating Basics Reference and Activity Manual* has a lot of information in it, and you may master all the skills one year. You will build and develop your skills with practice, and this project is planned for you to learn the techniques well enough that you are comfortable with them and can build on them as you become more experienced. You can take Unit One again if you want to strengthen these skills before working on more advanced cake decorating. You can take each level for more than one year. Once you have mastered most of the skills in a Unit, you can add more advanced techniques, but do not need to use them on your Achievement Day cake or cupcakes.

Why take cake decorating over a few years, and not just go straight to Unit Three? It takes a lot of practice to become good at the techniques. The skills you learn in Unit One are needed in Unit Two, or you will find it difficult and frustrating.

Your family will be glad to know that you will be making and decorating a lot of cakes and cupcakes this year. They will be impressed with your special desserts and creativity of how you use the things you learn. To challenge you and help you see what possibilities you can experiment with at home, you will be introduced to techniques in the next level, but not be evaluated on it.

To develop good decorating skills, it is best to start with the basics and become comfortable with using buttercream icing before you start using royal icing or fondant. The skills you learn now can be used with other icings and in more complicated ways later. As you get better, and can do more, you will see the potential to try things in a new way, combine decorating techniques, different icings, and let your creativity and curiosity lead you to try more complicated things even now. It all takes practice, so the more you bake and decorate, the more you will learn.

## Unit One Requirements

- Make and decorate at least five single layer cakes, including the one you display at Achievement Day.
- Make and decorate at least 36 cupcakes, including the six you will display at Achievement Day.
- Decorate a cake or cupcakes as a community service.
- Use icing tips 3 or 4, 1M, 12, 16, 102 or 104, 131, 233, and 352 to create a variety of patterns, flowers, borders and designs.
- Complete a journal of each cake or set of cupcakes made, which includes photographs, a sketch or image showing the plan or inspiration, list of icing tips, techniques, other decorations, colours and recipes used. Comments about the decorating experience will be noted.
- Calculate the cost of one decorated cake or set of cupcakes.
- Collect cake and icing recipes and images of ideas for cakes and cupcakes.
- Complete a record book.



*Cupcakes with flowers*

## At Achievement Day

- Present a one-layer cake on a cake board. The cake must be made by you, the member. The cake will be decorated with buttercream icing and use at least two different tips, using a minimum of four different decorating techniques. Cake design can incorporate other edible decorations. The cake will be evaluated on smoothness of icing, quality and cleanliness of workmanship, overall design (use of colour, balance, spacing) and skill with decorating tips and techniques used.

- Present six cupcakes on a cake board. Cupcakes must be made by you, the member and decorated with buttercream icing. Cupcakes will be related in theme, but not identical, and use at least two different tips, though this may not necessarily be on an individual cupcake. Cupcake design can incorporate other edible decorations. Cupcakes will be evaluated on quality and cleanliness of workmanship, overall design (use of colour, balance, spacing) and skill with decorating tips.
- Display a completed Record Book.

## **A Note to the Leader**

*Cake Decorating Basics* is intended to be a project that members will take in one year. You may have a variety of capabilities in your group, and should encourage those who are ready for more advanced skills to challenge themselves and try them. Skills develop with practice and they build on each other.

If you have a group of young, inexperienced decorators, they will not likely be ready for the more advanced techniques included in Unit Two until the end of Unit One. These skills may be simply introduced to help members as they evaluate pictures of cakes to determine if they can copy them or how they would change the cake design to be able to do it.

Fondant is popular and can be introduced to create characters. The fondant techniques which require more skill will be the focus of Unit Three.

# Supplies You Will Need

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- Icing Tip #s: Round 3 or 4, Star 1M, 12 and 16, Petal or Ruffle 102 or 104, Closed Star 131, Grass and Fur 233, Leaf 352
- Two or more icing couplers
- Icing bags – three if featherweight, minimum 12 if disposable
- Practice board (may be cheaper to place one order for the class)
- Flat spatula or offset spatula
- Parchment paper
- Cake turntable (optional but recommended)
- Food colouring (minimum three primary colours of red, yellow and blue)
- Toothpicks
- Ingredients to bake cakes and make icing at home
- Oven
- Cake pans
- Muffin tins
- Cupcake papers
- Electric mixer
- Computer with internet access
- Printer
- Camera
- Pens, pencils
- Crayons
- Paper
- Tape
- Scissors
- Variety of candies

# Before You Bake and Decorate

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## Kitchen Safety

You probably want to make icing and start decorating immediately, but there are a few things that need to be talked about first, like safety in the kitchen. Some of it will seem like common sense, but a few reminders are in order:

- Wash your hands with soap and water before you start.
- Make sure the counters are cleared off and clean so you have enough space and a clean surface to work on.
- Check the recipe to learn where the oven racks should be before you turn on the oven. If the recipe doesn't say, assume the top rack needs to be in the middle of the oven. Put it there before you turn the oven on.
- When you plug in the mixer, the cord should not be hanging where it can catch on anything while you work.
- Make sure all the necessary supplies and tools are clean.
- Read through the recipe and take everything out that you will need. Do you have enough counter space?
- Never stick your fingers or scraper into the mixing bowl when the beaters are still turning.
- Don't double-dip. It is very tempting to taste as you go, but it is extremely important that you do not double-dip. If you taste what you are making, use a clean spoon in the batter or icing, and pour the batter into *a different spoon* which will go into your mouth. If something touches your lips, it does not go back into the baking.
- When opening the door of a hot oven, keep your face back. A rush of hot air will come out as you open the oven door and it can steam up your glasses, obstructing your vision briefly, or be uncomfortably hot on your face.

- Wear oven mitts when you put things into *and* take them out of the oven. Be extra careful of the top oven rack if you are removing something from below it.
- Place cooling racks on a clean counter top so they are ready before you open the oven to take out something hot.
- If you are using a burner, choose one that is similar in size to the bottom of the pot you are using. Turn pot handles to the inside so they can't catch on things or be bumped off the stove.
- Clean up the kitchen immediately after your creation.
- If you are sharing the kitchen with others, keep your part tidy and be respectful of others' space. Communicate with them if things are hot, if you are walking behind them. Be especially vigilant when you are carrying something hot or sharp.

## **Metric or Imperial?**

Because most of the cookbooks and recipes online are in imperial, this manual will use imperial measures only. A chart of imperial and metric conversions you will need for cake decorating is at the back of your manual. You can convert recipes from one measurement system to the other.



# Baking Supplies

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## Scraper or spatula, what's the difference?

These words can be confusing because they are often used for the same item or two entirely different things. A scraper is a name given to one type of spatula which is a flexible rubber or silicone-tipped tool used to scrape a bowl. Another type of spatula is the metal, straight, flat and flexible bladed item used to smooth icing or lift cookies off a pan. (Sometimes it is even used to describe an "egg flipper".) Usually you will know which one you need based on how it will be used.

## Cake Pans

Heavy, sturdy pans will hold their shape better (not warp or dent easily).

**Dark or shiny** – Bright, shiny surfaces reflect the heat away from what you are baking, which keeps it from browning. You'll want to use shiny pans for cakes. (Dark, dull metal and nonstick finishes absorb and hold the heat, which helps a darker crust form.)

**Metal or glass** – Generally you will want to use metal pans. Glass pans are made with poured liquid glass, which gives them a curved edge instead of a top corner when they are turned out.

**Springform** – They are taller than most regular pans and the bottom sits inside the clamped circular outer wall. Be sure you have the bottom right-side-up and sitting snugly in place before adding any batter. Some people call this a cheesecake pan.

**Tube pan** – There are many different types of one-piece tube pans. A Bundt pan is a brand name for a one piece tube pan that has a specific fancy design. If a recipe calls for a Bundt pan, there are other types of tube pans you can use instead of this exact one, such as a swirl tube. An Angel Food pan is

usually is a two-piece, tall, plain tube pan. If the recipe calls for a tube pan, use a one-piece pan unless it specifically says to use a two-piece pan.

## **Baking Pan Sizes**

Cooks refer to pans by their dimensions, such as 8"x8", or by their capacity, which is what the pan holds. For instance, a regular loaf pan is approximately 9"x 5"x 3" and holds almost eight cups of water, which gives it an eight cup capacity. If you are not sure of the pan capacity, before you start baking, place it in a sink and fill a large measuring cup with water. Pour the water into the pan, and keep filling the pan till it starts to overflow. How much water did it take? That's your baking pan capacity. If the pan is made from two pieces, the water will leak out, so measure something dry like sugar or rice into the pan instead.

The capacity does not mean how much batter you put into the pan. Like cupcakes, you don't want the pan to be over two-thirds full, unless it is a very heavy recipe like fruit cake that does not rise as much. Using parchment paper around the edge of your pan, and extending it above the pan will give you a bit more capacity. You may need to adjust your recipe to fit a pan, such as doubling it, or use more than one pan if the cake recipe is too large.

## Activity 1: Understanding Pan Capacity

(30 minutes)

### Supplies needed

- A variety of different cake pans, bread pans, muffin tins, two-piece pans
- Access to water
- A liquid measuring cup (2 cups or larger)
- Several cups of dry, uncooked rice, macaroni or other small pasta
- Ruler or measuring tape
- Pencil
- Paper
- Calculator (optional)

### Instructions

1. Gather everything you will need, including the chart you will fill in.
2. Wash your hands before you start.
3. For each pan, note what size it is called and measure its height, diameter or length and width. (for instance, a bread or loaf pan measures...)
4. Use a measuring cup and count how many cups of water, rice or macaroni it takes to fill that pan to its rim. If you are using water, put the pan in the sink and try to level it so you can fill it to the rim.
5. Do not mix the wet and dry stuff together. Be sure to use dry ingredients for any two-piece pan because the water will just leak out.
6. You can reuse the water and dry ingredients as you continue measuring and filling pans.
7. Clean up includes rinsing any pans you used rice or macaroni in, and drying them all before you put them away.
8. Beside your calculations, list approximately how much cake batter would be needed for each pan, assuming the pan should be about half or two-thirds full of batter. Note both amounts in the chart.



**What pans do you think you would like to use this year when you make cakes? What is their capacity?** Keep that in mind when you are looking for cake recipes to help decide if it is a single batch of batter you will need to fill the pan.

**Which baking pans does your family have at home?** Ask if there are any other baking pans that are used seldom which may be stored somewhere else in your home and measure the capacity of those that are different sizes than the ones you measured with your group. **Record those on the chart.**

## How Much Cake Batter?

Different cake mixes and recipes make different amounts of batter, and they do not all rise the same amount. With experience you will learn if a pan needs to be half or two-thirds full to give you the height of cake you want. Generally, a cake mix does not rise as high as some other cakes, so the pan needs to be more than half full. Two-thirds full is often a better estimate than half full.

This website has a chart telling you about the amount of batter you will need in different sizes of pans. <http://www.wilton.com/cakes/making-cakes/baking-party-cake-2-inch-pans.cfm>

Cake mixes come in different weights. A heavier mix will contain more flour and will require more liquid in it, which means it also gives you more cake batter to fill the pan. Even though the package says it can make two 8" x 8" pans, but it does not necessarily fill the pans half or two-thirds full and you will find that with most cake mixes the cakes are very flat.

## Preparing Baking Pans or Cake Tins

Just because a pan says it is non-stick, does not mean it is ready for your cake batter. Pans need to be properly prepared for your cake to turn out without sticking. There are a couple recommended ways to do this:

### Parchment Paper

Parchment paper works better than wax paper for lining pans. (wax paper can smoke in the oven). You can line just the bottom, but lining the sides may help it be less crumbly when you are icing it.

For the bottom, place the pan on top of the piece of parchment paper, and trace around it with a pen or pencil. Cut just *inside* this line.

To line the sides, you will need a single strip of parchment paper that is longer than the circumference of the pan. Flip the pan edge along the length of paper to measure before you cut the paper off. Consider if your

parchment paper will go underneath the cake too. If it will, then be sure to cut the strip wider than your pan is tall. Fold over 1" of parchment paper along its long edge. Crease it so it naturally folds here and use that crease as a guide for snipping the 1" edge to the line at about  $\frac{3}{4}$ " intervals to help your paper fit around curves and into corners.

Lightly grease the pan to help hold the parchment paper to it when you pour in the batter. Place the edge piece into your pan, with the folded, snipped pieces along the bottom, so that the crease follows around the bottom edge of the pan. Add the bottom piece of parchment over top to cover your snipped edges.

### Shortening and flour

You can use shortening or oil on your fingers or on a piece of wax paper. (shortening is better than butter). If you are using a spray oil, be careful to spray the pan thoroughly, but not everything on the counter! If the cake pan has a fancy shape, you may find a pastry brush is helpful to get into all the indented shapes. Sprinkle about two tablespoons of flour inside the greased pan and gently shake the pan so that flour sticks to all the greased surfaces. Turn the pan upside down and tap it lightly to remove the extra flour. Shiny spots need more shortening and flour.

### A Few Reminders

- Make sure you measure ingredients accurately.
- Use measuring cups and measuring spoons, not table cutlery. Mug sizes and teaspoons for coffee may not be anything like what the recipe calls for.
- Use liquid measures for liquids, and ones meant for dry ingredients for dry stuff.
- Prepare cake pans before you start making the cake.



## A Few Words about Ovens

Oven temperatures are not necessarily accurate. Use a small, bought oven thermometer which is placed in the oven, to check the temperature. It will give a more accurate reading than the one built in to your oven.

Is your oven level? If your cake has a sloped top, you will need help adjusting the feet on the oven when the oven has cooled.

Does the oven heat evenly? Some ovens will overbake cookies at the back of the cookie sheet before the front ones are baked. You may need to turn the pan partway through baking to help it bake evenly.

Some ovens also burn things on the bottom. Tricks that cooks use to help prevent this include putting a cookie sheet below the cake pan, using parchment paper on all their baking pans, and moving the oven racks to a higher position than normal.

## How to Read Recipes

Lots of people rush to the fun part of putting ingredients together, but you will be more successful if you read the *whole recipe* before you start. Then refer to it as you bake.

At the top of most recipes is the head note (how much it makes, how many it feeds or the pan size). Some recipes have the oven temperature and pan size listed later, so if you don't read the whole recipe, you may not remember to have the pans prepared or the oven preheated. All recipes will have an ingredients list and then in paragraphs or points, will tell you what to do with the ingredients, what order it should happen, and the timing or how long something should be done. Most cakes have two main parts (dry and wet ingredients) but they can be more complicated. Read the whole recipe to be sure you understand it and then refer to it as you go.

Take all the ingredients out before you start, put them on the counter in the order you will use them and move them aside as you are done with each



item. Every cook can tell you a story of making something and realizing later that they forgot to put in one of the ingredients. Cake batter looking like thick cookie dough made them realize they had not added any milk to the batter; that could be fixed. Sometimes, though, it was too late. When the biscuits turned out hard and flat, they realized they forgot to add baking powder. Refer to the recipe as you bake.

## **Collect Recipes**

Collect recipes for cakes and icing. Most cooks are flattered to be asked for a recipe.

There are a variety of cake mixes and you may have a favourite flavour. Many older cooks have stopped making their angel food cakes from scratch and buy mixes now.

Cake mixes are generally light and fluffy, which means they can't be used for three dimensional cakes, and one box may not fill up a pan you want to use. Even though the box says it will make two 8" pans, it may not.

## **What about Allergies?**

Read the box if you are making a cake mix to be sure it does not contain any of the allergens you are avoiding.

If you are preparing something for a person with celiac, you can't just substitute rice or potato flour for wheat flour. Find recipes meant for celiac cooking, and use the ingredients they recommend. Read your baking ingredients too, before you start, because some brands of ingredients surprisingly may contain malt; for instance a leading brand of cocoa powder was not malt-free, but a local store brand was okay.

## Things to Know about Flour

### Can I substitute all-purpose flour for cake flour?

Yes, but the substitution is not one to one. The general rule of substitution is 1 cup of all-purpose flour minus 2 tablespoons is equivalent to 1 cup of cake flour. Enriched flour is made from a different kind of wheat than cake flour is made from, so some suggest using 1 cup of all-purpose flour minus 2 tablespoons *plus 2 tbsp cornstarch* as a substitute for cake flour. Try to use what your recipe calls for, or see if using enriched flour makes a noticeable difference to how tender your cake is.

Sifted flour is also less than unsifted flour. If your cake recipe calls for sifted flour, and you do not sift yours, you will actually be putting in more flour than the recipe wants, which will make your cake heavier and drier than if you followed the recipe more carefully.

# Baking a Cake

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## Walking Through the Steps

1. Preheat the oven.
2. Prepare the cake pan.
3. Mix batter according to recipe.
4. Pour the batter in and bake it.
5. Always begin checking your cakes at the earlier doneness time specified in the recipe. Set your timer a few minutes earlier than the shortest baking time called for and check to see if it is done. You can always bake longer.
6. When a recipe says to 'bake until done' you will need to learn from experience how long this may be, and to check other recipes of similar cakes for an idea of the earliest it could be done.
7. Use oven mitts to remove the cake from the oven.
8. Test to see if it is done. There are a few standard ways to check:
  - A toothpick inserted in the centre of the cake will come out either clean or with only a few crumbs clinging to it. If there is uncooked batter or many damp crumbs on the toothpick, return the cake to the oven and continue baking. Remember to set the timer and check the cake again after 3-4 minutes, and to repeat the test till you are satisfied the cake is done.
  - When a cake is done, the edges will begin to pull away from the sides of the pan. This shows that the cake will hold its shape after it is removed from the oven.
  - Usually cakes are baked until they are an even golden brown color over the entire surface.

- Using your index finger, touch the cake lightly in the centre. If the cake feels springy and the indentation bounces back completely when you remove your finger, the cake is done.
9. When it is done, cool the cake in the pan on a wire rack for 10 minutes (note that this is different for differently shaped pans or 3D pans).
  10. Unmold the cake by sliding a knife around the edges if you used flour and grease. Put another wire cooling rack on top of your cake, and hold it there while you carefully turn the cake and both cooling racks over. Set the cake down (now upside down) on a cooling rack. If you have used a non-stick pan, do not use a metal knife which can scratch the finish; use a nylon, silicon or wooden knife instead.
  11. Lift the pan off.
  12. Cool a cake at least one hour, till it is not warm to your touch before you ice it.
  13. Level the cake.
  14. Brush off any loose crumbs before you start icing the cake.

# Levelling a Cake

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If your cake is lopsided, it is easy to understand why you would want to level it, but if your cake just has a baking bump in the middle, you may be used

to seeing a curved cake with icing. Why bother levelling it? The bottom of your cake usually is the top when it is iced. When it gets flipped over, you want the cake to sit on a flat base or its edges will not rest on the plate or cake board. A large bump needs to come off.

Cool the cake completely before you try to level it.

If the cake has risen above the pan, you may be able to use the pan as your guide for cutting before removing the cake from the pan. If the cake is lower than the pan, *carefully* turn it out onto a cooling rack or plate, and then flip it over onto a level surface so the top is up again.

Cakes crumble less if they have been put in the refrigerator for even a short period of time. If your cake is very light and fluffy, it will be especially important to refrigerate it or put it in the freezer for several minutes to firm up before you try to level it.

Use a **long**, thin serrated knife (zigzag, saw-like blade or scalloped-edge knife). Saw through the cake with a gentle back and forth motion; put very little pressure on the knife; let the sharp edge do the work. Place your other hand on top of the cake to hold it still while you cut. Hold the knife in your hand and look to see if you are holding the blade

flat. It will take practice holding the knife level for cutting wider cakes, and you will probably have to adjust your angle a bit as you slice. Peek at the far side of the cake to see if you need to adjust your slicing angle as you go.

## Tip:

**If your cake is lopsided, it probably means your oven is not level. When the oven is cool, place a large cake pan of water in it and look to see which side of the pan has deeper water. Deeper water means the feet at that corner or side of the oven are shorter, (that oven side is lower). Oven feet adjust by spinning them. Adjust the feet till the water sits level. You may need to ask for help to adjust the oven feet.**

To cut a cake that has been turned out of a pan, (for instance, it did not rise to the top of the pan), use a ruler or measuring tape to mark the lowest height on the uneven top. Poke several toothpicks at this height around your cake sides to mark your cutting line. You can buy cake saws which unfold and have adjustable legs to give you more precise cutting, but you can use a long serrated knife.

When you turn it onto a plate or cake board, you hide any small gap at the base with icing, either with the smooth icing or a decoration line of piped icing around the base.

# Making a Layer Cake

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Ideally, your layers will be identical in height. If you are using two different cake pans, you can measure the batter into each pan or use a kitchen scale to weigh the pans. Cut the top off to level each cake. Your two layers do not have to be the same kind of cake, but should be flavours that will taste good together.



## Tip:

**If your alignment toothpick is not at the top, but in the middle of the layer, you may accidentally flip the top layer over, which can make your cake lopsided, depending how you cut the layers.**

If you are cutting a tall cake into layers, cut the top off to level it before you begin.

Then measure the total height with a ruler or measuring tape, and divide it by how many layers you want. Before you lift the layers apart, remove all the toothpicks. Before you lift off the top layer, poke a toothpick in each layer, one directly above the other, at the top of the layer, so you can reassemble it exactly.

To ice the cake, wipe off any loose crumbs and pipe a wide ring of icing around the outside of the cake. You do not have to do this, but it does help keep the crumbs down as you spread the icing. Use thin consistency icing to ice the bottom cake right out to the edges. Consider how thick you would like this layer of icing to be between the cakes and adjust how much icing you use. Spread the icing even thickness, but it does not have to be smooth.

Set your next layer on top of the bottom cake with its layer of icing.

# Planning the Cake Design

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Before you start to bake and decorate a cake there are several questions you need to ask yourself. Some of the answers you may know immediately and realize their impact on the size and design, while other questions may take some extra thought and homework before you can answer them. Here are some questions to think about before you begin baking:

- Is it for a special occasion?
- How many people will be eating the cake?
- What size of cake will be needed? Besides the number of people eating it, consider if the cake is a layer cake or not, and the size of pieces you think is appropriate. Remember it is better to have too much cake than not enough. It is also better to cut pieces smaller and those who want seconds can go back for it instead of having half-eaten pieces thrown out.
- Websites and books suggest different answers and you will need to judge about how large you want the pieces to be. Here are some websites that can help you with those calculations:  
[http://www.ehow.com/how\\_5083348\\_determine-people-sheet-cake-feed.html](http://www.ehow.com/how_5083348_determine-people-sheet-cake-feed.html)  
<http://answers.yahoo.com/question/index?qid=20110327095737AAiaPad>  
[http://wiki.answers.com/Q/How\\_many\\_guests\\_does\\_a\\_sheet\\_cake\\_feed](http://wiki.answers.com/Q/How_many_guests_does_a_sheet_cake_feed)
- Does it matter if it is a cake or if it is cupcakes?
- Are there any allergies to consider when selecting recipes or decorations?
- What is the timing like? (how much time I have, if it needs to be done ahead of time, etc.)
- Will the cake need transporting or storing?
- What supplies are available?



You may think those are all the things you need to consider, but there are a few more considerations which relate directly to the appearance of the cake, for instance:

- Theme or inspiration.
- Colours.
- Words.
- Shape of cake.
- The place you want people to focus their attention.
- Techniques you want to use.

## **Look at the Whole Cake**

When you plan a cake, remember that there are sides and a top to plan. Often borders are used to cover the cake/plate seam and where the top meets the side of the cake, but not always. If you use a border, consider whether you want it to stand out or to blend in, and how that colour will be used somewhere else on the cake.

A cake needs to look good from all angles.

## **Repetition**

When choosing colours, your cake will look like all the parts of it belong together if a colour is repeated in more than one place. For instance, if you use a blue border only at the bottom of the cake and do not use blue anywhere else on the cake, the blue border may look out of place. By repeating blue somewhere else such as an accent on the top of the cake, it visually links the side of the cake to the top of it. Not every colour has to be repeated.

## **Balance**

You don't want a cake to look like all the decorations are on one side and that you ran out of icing or ideas for the other side. You also don't want it to look like it is crowded or empty. For instance, balance on a seesaw or teeter-

totter makes sense, that two equal-weight people can sit suspended in the air. You also know that you can put two small children on one end and find the equilibrium if an adult sits on the other end. The same sort of thing happens when you see something; your brain likes when it sees balance in cake designs.

There are different ways to create balance on a cake: A cake can look the same from every angle if everything is repeated at the same spacing or interval, all the way around, including on the top of it. (like a border or scallops) or with a decoration placed right in the centre of the top. If you purposefully space different decorations that are not identical in places to add "weight", you can make a pleasing design too. For instance, "Happy Birthday" or a written name can be balanced by another design on the other half of the top.

## Colour

Colour adds weight. Not really, but your brain notices it. A colour that shows up more on your background icing will seem "heavier". It is really the *contrast or difference in colour intensity* that your brain registers as weight. For instance, if you have pale icing, then a bright, intense or dark colour looks "heavier" than something pale or that blends into the background. Another way of looking at it would be to consider two roses identical in size. If one rose is red and the other is pink, and they are both placed on a pale cake, the red rose will seem heavier and may need two paler pink roses to balance it visually. But if your cake icing is chocolate, a very pale or white decoration would seem heavier because its contrast pops out.

## Repeating a Pattern or Design

This could be as simple as using a colour in more than one place, a drop flower as part of the border and also on the cake top, or it could mean that a design is repeated or placed equally all around the cake (like a seashell border, scallops, swags or tiny rosebuds spaced out on the border).

## Evenly-spaced Designs

It is noticeable if you tried to space something evenly and then did not calculate well. You need to measure and mark the cake if you decide to make or place a design evenly around a cake.

If the cake is small, you may be able to “eyeball it”, or use very basic calculations for your spacing. For square or rectangular cakes, you need to decide if the same length sides will be identical, and if the overall repeat will be varied slightly to make it fit evenly on the sides, stopping at each corner, or wrapping around the whole edge.

To evenly space decorations, you can use a measuring tape and a calculator or this next way that does not require a lot of calculations. You still will need scissors and a piece of paper.

1. Decide whether you want to divide the cake into four, six, eight or more sections.
2. If you can, calculate it approximately by looking at it and dividing the portions in half and half again or thirds, place a small dot of the background icing (it is just a raised dot of the same colour as your smooth surface) at each “x” of where the design will repeat. Poke a toothpick mark at each dab of icing and see if it looks right or make any adjustments you think would help. Draw on other guidelines you need with a toothpick.
3. For a round cake, if it needs to be more exact or you cannot visualize it, make a two-inch wide piece of paper that is longer than the outside of your cake. Wrap it around the outside of your cake and cut it to the exact length (the circumference). Take the paper off, fold it in half and continue folding it in half or thirds (if you want it as six equal sections, not eight, for instance) until you have as many sections as you need. Unfold and place the long paper around the top of the side of the cake and attach it with a toothpick or large pin. Mark the cake at each

fold. Draw any other toothpick guidelines you need before you remove the paper.

4. You can use the same method for a square or rectangular cake, but make a tape for the different length of sides, not one that goes all the way around the circumference.

## **Proportion**

Larger cakes need larger decorations or larger groupings of smaller decorations.

## **Number of Flowers**

Generally an odd number is more attractive than an even number of flowers. (Five roses together instead of four in a bouquet).

## **Focal Point**

What do you want people to notice on your cake? A focal point is a fancy word to describe what you want them to look at longest. It could be the words, a bouquet of your two-tone roses or the hairy spider you made with icing and candy. The focus does not have to be at the centre of the cake. Colour, size and location affect what people will look at.

# Looking for Ideas

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Through this 4-H project you will be asked to make several cakes and batches of cupcakes and you may not always feel immediately inspired and know what you want to try or what you are capable of doing with your developing skills. You can make cakes for whomever you want, for whatever special or not-so-special occasion and in a great variety of styles as you experiment and build your decorating skills.

It is easy to feel overwhelmed by the thousands of cake images on the internet, but if you have a theme or idea in mind before you begin looking, it will help you in your search for ideas. To help you get started, do Activity 2. Start by filling in the chart before you go online to look for ideas for cakes you may consider making this year. Narrow your internet search by looking for *images* of that item specifically. As an example, if the person is taking a steer project, some images to search would be cattle cakes, steer cakes or child farm cakes. You will find images that beginners can make and ones that require more skill. Some of them you will think are great and others you will not like at all. Remember that just because someone put the picture on the internet it does not mean that it is a great design.

## Activity 2: Finding Ideas for this Project

(60 minutes including time online)

### Supplies

- Chart of family, friends, groups who might like a cake, holidays
- Pencil
- Computer access
- Printer and paper
- Crayons

### Instructions

1. Fill in the chart first.
2. For each person or group you listed, search online for images of cakes that suit that particular person and the things you noted about him or her. For each person or group, copy and print at least four cakes you like and also some you think are ugly or in poor taste.
3. Use your pencil to note what you like or do not like about each design. Are they funny? Beautiful? Creative? Great colours? Good balance? Are they ugly?
4. Do not expect to be a perfect cake decorator. Sometimes a cake may seem a bit dry or your colour scheme may not be as attractive as you thought it would be or the lettering looks squished. You will get better with every cake you bake and decorate. Even people with lots of experience and who are paid to decorate cakes can make mistakes.
5. Check out this website completely dedicated to showing professional cake decorators and their poor cake designs – [www.cakewrecks.com](http://www.cakewrecks.com).

Person, group or holiday	Things about them	Cake themes to search

# Making Icing

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Finally! We get to the part you've been waiting for.

To learn to decorate with icing, you'll need to learn to make it. There are many recipes for icing (cream cheese, peanut butter, buttercream, stabilized whipped cream, fondant, ganache, cooked caramel, royal...). You may already have a favourite flavour. Premade icing is expensive and you may prefer the taste of homemade icing, but it may be what you want or is available to sandwich cookies together. As you use different types of icings, you will learn which ones are suitable for piping and which ones are too goopy or hard to work with.

Cake decorating books and websites can provide information about the suitability and uses of different types of icings. For instance, a comparison chart can be found at <http://www.wilton.com/decorating/icing/icing-chart.cfm>.

One of the most common icings for decorating informal cakes, ice cream cakes and cupcakes is buttercream icing. It is easy to make, can be a great variety of flavours, can be coloured and stays soft. This project focuses on using buttercream icing, which is great for learning the basics in cake decorating. Many of the skills you learn working with buttercream icing are also ones you will need when working with other icings. A basic recipe is included in this Reference Manual. There are a surprising number of buttercream icing recipes and you can use whichever one, or ones you like.

## Understanding the Ingredients

**Vegetable shortening** is not lard. It adds the creamy texture to your icing, and does not soften as quickly as margarine when it is warm. It can be purchased in bricks that you can cut to measure in a tub. If you need to measure it, scoop it into a measuring cup for dry ingredients and press it flat, trying to eliminate any air pockets and scrape it level. Another way to



measure shortening is to fill a larger liquid measure with water to a level you can recognize, for instance one cup, and scoop in your shortening until the water line reaches that first amount *plus* the amount of shortening you need. Then pour out the water. Chefs prefer high-ratio fat shortening, found in some of the popular name brands of shortening.

**Butter or margarine** adds flavour to the icing and adds to the creamy texture. Do not use tub margarine, because it liquefies too easily at room temperature. You will find it easier to work with icing that is not made completely with butter because it has a lower melting point, which makes it soften too fast for use with piping. If the margarine you use is yellow, tinting icing to colours that would contain no yellow can prove impossible (like making purple or blue icing).

**Flavours** are added to icing to make it taste better. Buttercream icing does not have much flavour other than being sweet unless you add a flavour. The most common flavour that recipes suggest is vanilla, but you can use flavours such as almond, rum, mint or lemon. Use which ever you prefer, pure or artificial extracts. Note that if the flavouring has a colour, it will also affect your tinting. You can purchase clear flavourings. Adding strong coffee, chocolate, orange or lemon rinds are other ways of changing the icing flavour.

**Milk or water** – Milk makes it creamier, but both are used to make your icing the correct consistency. Should I use water because milk spoils? Not necessary because the high concentration of sugar in icing helps to preserve it naturally.

**Icing Sugar (cane or confectioners or powdered sugar)** – Do not substitute table sugar for icing sugar. Sift it to be sure there are no lumps. Some recipes use the weight, as the amount can vary dramatically depending on if you sift it or not. (4 cups is about 1 pound or 454 grams).

**Salt** cuts down on the sweetness of the icing, making it more flavourful. Add salt to the liquid so it dissolves (otherwise you can sometimes see white salt specks in coloured icing).

**Meringue powder** (some recipes use it) is used to stabilize the icing, which means it helps keep whipping cream or other high-fat icings from melting or separating in warm or humid temperatures.

## Buttercream Icing Recipe

*yields about 3 cups of stiff consistency icing*

*½ cup vegetable shortening  
½ cup butter or margarine  
1 tsp vanilla extract (or other flavouring)  
4 cups sifted icing sugar  
pinch of salt (add to the liquid)  
2 tbsp milk or water*

*Use ingredients that are at room temperature (not straight out of the fridge). Microwaving shortening or margarine to warm it up often liquefies it and ruins your icing. Let them warm on the counter.*

*Cream butter and shortening. Add flavouring. Gradually add icing sugar, keeping mixer speed low to avoid a cloud of icing sugar spraying all over. Scrape sides and bottom of bowl. When it is all blended, gradually add milk and beat at medium speed till fluffy. This amount of milk makes stiff icing. Gradually add more liquid to thin icing.*

*Cover with a damp cloth if you are using the icing soon.*

Buttercream icing will last two weeks in an airtight container in refrigerator. Rewhip before using if you have stored it. Buttercream icing can be kept in a sealed container in the freezer for up to 3 months. Thaw it in the fridge the day before you need it and beat it well just before you use it. Do not thaw it in the microwave.

## Chocolate Buttercream Icing Recipe

*Add ¼ cup cocoa to the icing sugar and sift them together before adding to the shortening/margarine mixture. Add 1-2 tbsp additional liquid.*

There are many different kinds of icing, and by experimenting, you will learn flavours you like with different cakes. A chocolate peanut butter icing is delicious on chocolate cakes! The more you bake and try new recipes for cakes and icings, the better you will be at understanding which icings you prefer to work with and combinations you want to try.

### How much icing will I need?

This comes with practice and you can find estimates of icing required to decorate a variety of cake sizes and shapes by looking at cake decorating websites or in cake decorating books. For instance a single batch of buttercream icing will decorate a layer cake that is six inches across, but it may not be quite enough icing for an eight-inch layer cake. A chart mentioned earlier about cake batter also suggests the amount of icing it takes to ice a cake. <http://www.wilton.com/cakes/making-cakes/baking-party-cake-2-inch-pans.cfm>

### Icing Consistency

One of the most important things about icing a cake is icing consistency.

Consistency refers to how stiff (or thick) the icing is at room temperature. Your recipe usually will not tell you how stiff the icing is. This is something you need to learn about and use your experience to judge for yourself. Consistency depends on the amount of liquid added to the icing sugar and shortening, and also the temperature of the icing. Cooling icing makes it

harder to manipulate, but if it is too warm, it will start to separate, look oily and become runny. If it starts to separate, you cannot necessarily fix it.

A video about icing consistency can be found at the Wilton website. <http://www.wilton.com/decorating/icing/icing-consistency.cfm>

There are a few different ways to decide what consistency your icing is. One of the easiest ways is by sticking your straight spatula into a few inches of icing in a container. If the spatula stands up straight when you gently jiggle the bowl, it is stiff icing; if it starts to wiggle and tip at an angle, it is medium consistency; if the spatula slowly flops over, it is thin consistency. A quick flop means it is too thin, so add more icing sugar to stiffen it to the consistency you need.

- Stiff icing is used for roses and other shaped flowers whose petals stand up.
- Medium icing is used for borders and things that lie flat on the cake like stars and flowers whose petals don't stand up. (Add about 1 tsp of liquid to every cup of stiff icing.)
- Thin icing is used to ice a cake, for piped printing or writing and for leaves. (Add about 2 tsp of liquid to every cup of stiff icing.)

If your icing is too stiff, add a small amount of liquid. If the icing is too thin, add icing sugar. Your hands will warm up a pastry bag, making the icing thinner as you continue to work with it. If the icing was the correct consistency to start, but becomes too thin from your hands on the piping bag, put it in the refrigerator.

Remember when you decorate cakes in summer that the sun beating through a car window or the heat at an outdoor celebration can melt the icing. What a disappointing mess.

## Activity 3: Make Different Icing Consistencies

(20 minutes)

### Supplies

- Ingredients to make buttercream icing :
  - ½ cup vegetable shortening
  - ½ cup butter or margarine
  - 1 tsp vanilla extract (or other flavouring)
  - 4 cups sifted icing sugar
  - pinch of salt (add to the liquid)
  - 2 tbsp to ¼ cup milk or water
- Electric mixer
- Spatula

### Instructions

1. Discuss icing consistency.
2. Make buttercream icing in groups of two or three. One group make it medium consistency, one group make it thin.
3. Discuss how much liquid was added to each different icing consistency and how the group determined they had made their required icing consistency.
4. Everyone should test each batch of icing to determine if they agree it on its consistency.
5. Be sure to clean up your work space and equipment.

### Something to think about

Which icing consistency did you make?

Was it easy to tell the difference between the consistencies of icing?

# Icing a Cake

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Some cakes are more crumbly than others. For any cake, putting it in the refrigerator for several minutes makes it less crumbly when you ice it.

## Crumb Coat

Use thin consistency icing. (Icing that is too stiff grabs at the cake more and pulls up crumbs.)

To ice a cake without any crumbs showing (cookies and cream appearance), a crumb coating is done first. This is a thin layer of icing, covering the entire cake. You will still see the cake through the icing, but it will help seal in the crumbs. Set the cake aside till it is dry to the touch. This helps to keep crumbs from loosening and coming into the next smooth layer of icing. Even if you plan to make fluffy, purposefully uneven icing, a thin crumb coat will prevent crumbs from showing through.

## Final Icing Coat

Using a flat spatula or table knife, plop icing on the top of the cake and use it for the top and sides. Some prefer to ice the top first, while others like to do the sides first. If you happen to catch any crumbs on your spatula, scrape those off onto the side of your bowl and be sure you have enough icing to cover your crumb coat. You do not want to see the cake through the icing. Placing the cake on a turntable will help you turn the cake without having to lift off the spatula when you coat the sides. A longer spatula or knife works better than a shorter one.

## Tricks to help smooth the icing

- **Water** – Dip your flat spatula in a glass of warm water and tap it or shake it gently to remove the drips. Hold the spatula as flat to the top or edge of the cake as possible while you gently drag the spatula over the icing to smooth it. Dip the spatula back in your glass of water

when it starts to grab the icing. Use water sparingly, because it will take a long time for the cake to “set” (dry enough that when you gently touch it with your fingers, no icing sticks to them), if you have used a wet spatula. Too much water will pool on the top of the cake.

- **Finger tips or spatula** – When the icing is almost smooth and has “set” (dry enough that when you gently touch it with your fingers, no icing sticks to them), lay a piece of wax paper, parchment paper or paper towel over top of it and very gently use your fingers, palm or a spatula to pet or rub it smooth. Do the cake sides too.

The icing will take on the texture of the paper towel, and you may or may not like this effect. If you are using something with texture, double check the sides and top of your iced cake to be sure you did not miss adding texture to any parts of the icing.

Your cake does not have to be *perfectly* smooth. You’ll get better with practice. Your decorations can be put over imperfections and that is what people will be looking at later.

### **What about the top and side “corner”?**

This takes practice and a spatula held almost flat against the side or top you are working on. Chefs like to use the offset (bent handle spatula, looks like a long, narrow egg-flipper) for this. Extra icing you scrape off as you work on this corner? Be sure to put it back in the bowl so you aren’t just dragging it around every time you work on the corner.

After you ice the top and sides almost smooth, use your spatula, held as flat to the cake top as possible. With an arched motion, sweep from the outside edge where the little bit of extra icing is, towards the middle of your cake top. Do this all the way around and the final “extra” icing should be spread on your top instead of at this corner.

Cover it with a border later. You will notice that many iced cakes have a border piped over this hard-to-perfect edge.

## Activity 4: Demonstrate Icing a Cake

(15 minutes)

The leader should demonstrate or show a video about icing a cake, including the crumb coat, leaving the cake aside to “rest” to form a crust and then final icing.

You can search it on the internet and preview videos you may want to use to show the group or suggest members watch at home if they would like. Here are a few videos:

- <http://www.wilton.com/decorating/icing/using-a-spatula.cfm>
- <http://www.marthastewart.com/268441/cooking-school-how-to-frost-a-cake>
- <http://www.giverslog.com/?p=1502>
- <http://video.about.com/baking/How-to-Frost-a-Cake.htm>

Note that cupcakes do not need a crumb coat because you decorate the top, not a cut or turned out edge and the cupcake top is firm.

### Something to think about

Had you iced a cake before? Did you use a crumb coat or try to make just one thicker coating of icing?



# Cake Boards

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What is a cake board? To display your cake at Achievement Day, or if you have a cake larger than any plate, you will need a cake board. These help you transport the cake and they are covered in aluminum foil or a decorative paper (either plasticized or covered with plastic wrap).

You can buy cake boards, and if you do not think you will get your board back from the person you gave the cake to, this may be a great option. Try calling a local bakery to see if they will sell you a couple cake boards. Cake decorating supply stores may also sell them. If neither of those work out for you, search online for cake board distributors. You will need to be able to tell them the size and shape of your cake.

You can make your own cake boards. What *board* you use depends on the cake size and weight. For light cakes, you may use thick corrugated cardboard, but for larger or layered cakes, a plywood or pressed hardboard base is best, or you can glue two or three layers of corrugated cardboard together. You can also cover sturdy cutting boards, which may be a cheaper option if you find one the right size and don't have wood lying around, or someone to cut it for you.

You will want a few cake boards that can be used for more than one shape of cake. Cake boards do not have to be the same shape as the cake, but they often are. They need to be larger than the cake to give you room to hold the board securely in your hands, which means approximately four inches wider than your cake or cake pan dimensions. Much wider than that and it just gets heavy and awkward.

Use heavy duty aluminum foil because it is stronger and will not tear as easily at the corners. Place the foil so that the dull side is up.

## How to Cover a Cake Board

Directions for how to cover a cake board are given in the next activity. Videos or how-to websites you may find helpful include:

- <http://www.wilton.com/decorating/cake-decorating/covering-cake-board-with-fanci-foil.cfm>
- <http://www.thatreallyfrostsme.com/2010/04/cake-boards.html>
- <http://www.youtube.com/watch?v=KVIC0mnlhVk>
- [http://www.ehow.com/how\\_5127100\\_make-cake-board.html](http://www.ehow.com/how_5127100_make-cake-board.html)

## Activity 5: Covering a Cake Board

(30 minutes)

\*Adult supervision required if cutting cake board yourself (add 30 minutes)

Look at the cake pans you have at home and think about which one or ones you will use the most often. If they are almost the same size and shape, you may be able to use the same cake board for them, but if they are different shapes such as round or rectangular, you will need more than one cake board to present and transport your cakes.

### Supplies

- Board made of sturdy material (1/4" or 3/8" plywood or thick corrugated cardboard or a couple layers of corrugated cardboard) approximately four inches wider than a cake you plan to decorate. Use a cake pan you have as the basis.
- Utility knife and measuring tape if you are cutting the cardboard
- Heavy duty aluminum foil or paper wider than your cake board
- Glue stick or white glue
- Pencil
- Scissors
- Tape

### Instructions

1. Measure and select a strong base for your cake board, making it approximately four inches wider than your cake pan dimensions.
2. Place it upside down on the shiny side of the aluminum foil you plan to use, and draw around it.
3. Then draw another outline about two inches around that.
4. Cut it out at the wider line.

5. For circles, cut the paper diagonally about every inch, to the inner circle. For cake boards with corners, be careful because corners tear easily. Fold the sides and corners in neatly and tape them down.
6. Put some glue on the top of the cake board, line it up with the inner outline, and set it glue-side down.
7. Flip it all over and smooth out the air bubbles. Fold the edges over and glue them down too.
8. Sometimes people will see the bottom of the cake board, so you can cover over the bottom with another piece of paper, cut slightly smaller than the cake board and glue it on. Covering the bottom will help to keep the taped edges flat.
9. Cover the back of the cake board with foil too.

### **Something to think about**

What problems did you run into as you covered your first cake board?

What worked well?

What would you do differently when you cover other cake boards? (materials, adhesives, tricks you think will help next time)

# Cake Storage

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How should you store your cake? That depends on the type of cake and icing you have used. Cakes with buttercream icing can be stored at room temperature (on the counter) for two to three days, refrigerated for one week or frozen for up to two months. The cakes need to be wrapped well in plastic and foil or placed in airtight containers to prevent their drying out.

When a cake thaws it may “sweat” (little droplets of water form on the top as it is thawing). You may find that bright icing colours weep (spread) when a cake is thawed or that food colouring in the beads of water can be ultra pigmented and give the cake a freckled look. Do not freeze cakes with any curd fillings, fruit, gelatin-thickened items or whipped cream. Buttercream and cream cheese icings freeze very well.

Ice cream cakes should be kept frozen till shortly before they are used. If you are decorating a plain ice cream cake, you will need to work quickly to keep it from thawing, especially around the edges.

Cakes decorated with whipped cream or that contain fresh or canned fruit will need to be kept in the refrigerator. The fruit adds extra moisture and they can go bad at room temperature.

Sunlight is not a good thing for cakes. It can change colours and cause the icing to soften, even to the point of it separating and dripping off your cake. What a mess! Store the cake in a covered box out of direct sunlight, or put it in a cooler or fridge if you have space. Make sure you find a box that does not squash the cake top.

Humidity can soften royal and buttercream icing. When the humidity gets high, prepare your royal icing using only pure cane confectioners’ sugar (not beet sugar or dextrose), and add one teaspoon of meringue powder to the recipe. Buttercream icing can be stabilized with one to two tablespoons of meringue powder.

# Transporting your Cake

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You may think that someone in the car holding your cake on their lap is a good idea, but there are other safer ways to get it to its next location. Put it in a cake box – a clean, sturdy box that fits the cake board or plate. A box the size of the cake board will keep the cake from shifting and squashing the sides of the cake.

Put the box on carpet foam, a non-skid mat or a damp bath towel on the floor of the car. Do not put it on the seat of the car because a fast stop could send it sailing forward either to tip onto the floor or crash into the seat or dash in front of it. If it is cool or cold outside, the cake box could be put into the trunk, still on a mat of some sort to keep it from sliding around.

Take along a utility knife to cut the side off the box and slide the cake out when you get to your destination. (It will be hard to wiggle your fingers under the cake board or plate and lift the cake out of the box without wrecking some of the side decorations.)

A decorative callout box with a thin black border and a scalloped top edge. It contains a tip about reusing a cake box.

**Tip:**

**If you have found the perfect cake box cut the side with a blade and reattach it with duct tape or packing tape. Then you can reuse it.**

## Activity 6: Bake, Level and Crumb Coat a Cake

1 hour at home

For your first 4-H cake, choose a recipe that you love to eat. Refer to the ideas chart you filled in to think about possible colours or for whom you may decorate a cake. You do not *have to* make the cake for anyone on the list, but it may help you decide colours or themes at your next group meeting.

At home you will be selecting a recipe, preparing a baking pan, baking a cake and levelling it, making buttercream icing and crumb coating a cake that you will decorate at your next meeting.

### Instructions

1. Make a single layer cake no larger than 9"x13".
2. Make a batch of buttercream icing, thin consistency.
3. Be sure the cake is completely cool before you ice it.
4. Level the cake and crumb coat it with icing.
5. Wrap and freeze the cake if you made it more than one day in advance.  
Wrap and refrigerate the cake if you made it the night before.
6. Freeze extra icing, noting that it is "thin" consistency.

### To the next meeting remember to bring

- Cake already crumb-coated.
- Ingredients to make one batch of buttercream icing.
- Bring small, sealable containers or bowls.
- Two pastry bags, couplers and all your tips to every group meeting.

**Note:** No cake board is expected, but the cake needs to be on a plate or other flat surface. Dents or squashed icing can be fixed at the next gathering because this is only a crumb coat.

# Getting Ready to Pipe Icing

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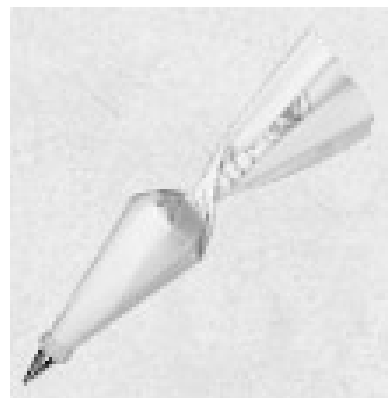
A plain cake becomes more special when it is decorated. It is the finishing touches that transform it for a celebration. One of the most common ways to decorate a cake is by piping borders, words or other decorations on it. "Piping" is when icing is pushed through a small cone-shaped opening and depending on the cone tip you use, different types of decorations can be made.

Most people prefer to use pastry or piping bags, but there are other options you will see in stores and you can try them to see which you prefer. Icing squeeze bottles, "pens" with a lever to squeeze the icing in the icing bag or gigantic syringes are other ways you can control the flow of icing as it passes through the decorating tip. This 4-H cake decorating project uses piping bags to control the flow of icing as you decorate, but you may use other methods.

## Pastry, Decorating or Piping Bags

These all refer to the same thing, a triangular shaped bag that holds icing. Pressure from your hand forces icing out its narrow end. Icing bags can be made from a few different materials, and you may find that you prefer one or two of them over others.

**Featherweight bags** – These are reusable bags made of coated polyester. They come in different sizes, depending on how much icing you want to use. They can be used with or without a coupler (a very large tip or nozzle can be put directly into it). These are higher maintenance and need to be washed in *hot*, soapy water, and rinsed well. Strong colours of icing like red or black may stain them.



*Assembled icing bag*



**Disposable icing bags** – These are clear plastic and come in packages with any number from a few to a box of a hundred. You can throw them out after one use or reuse them if they are washed like the featherweight bags.

**Plastic freezer bags or sandwich bags** – These are really a substitute for icing bags. You may find them a little awkward to use because they are not triangular, but square. Sandwich bags are small which makes them harder to hold on to and control your pressure. Freezer bags are thicker, more durable and come in a variety of larger sizes you may want to try. You select a corner of the bag to be your tip and prepare it like the triangular icing bags. These could be disposable or washed.

As with a parchment paper icing bag, sandwich bags can be used without purchased tips if you want a round opening or a leaf opening, depending on the way you snip the corner of your plastic bag. A round opening would be made with a straight snip across the very end of one corner and a leaf tip would be a V cut in the bag tip.

**Parchment paper bags** – These are often used when chefs have lots of fine work to do, and for melted chocolate. You cannot change the tip easily because the tip fits in with the icing, and there is no coupler used. Parchment bags can also be used without any tip at all, if you want a round opening. The size you tighten the parchment cone to or snip the point off, determines the size of a plain hole. Parchment bags are not reusable.

(Parchment bags are very useful when you are using a lot of colours and know you will only be using one particular tip type with this colour, or need more round tips than you own)

The first time you make a parchment bag, it seems complicated, but after you have made one or two, you will find it is an easy and inexpensive way to have a decorating bag that does not need washing. However, it feels different than other more flexible decorating bags and you may have a preference for which one you like to use.

If the directions in the next activity seem difficult to understand or you want a refresher before you make a parchment paper icing bag here are a couple websites you may find helpful. There are other videos and diagrams if you search on the internet.

- <http://www.youtube.com/watch?v=IHHv22G8ixo>
- <http://fantes.com/parchment-triangles.html>

## Activity 7: Make a Parchment Paper Decorating Bag

10 minutes

You may not use parchment paper decorating bags often and could forget how to make them if you do not make them often. This activity will lead you step-by-step through the instructions on how to roll your own parchment paper icing bag. After you make your first bag it is easy.

### Supplies:

- Parchment paper approximately 12 to 14 inches long – a single piece of parchment can make two icing bags
- Scissors
- Tape

### What to Do

1. Fold one corner of your parchment paper diagonally across to the other side of the paper, lining up the sides to make a right angle triangle. Press along the fold to crease it well. Cut the excess paper off so you have two identical triangles folded in a square of paper. Carefully tear or cut along this fold and you will have two identical triangles which can be used to make two parchment paper icing bags.
2. Place one triangle on a flat surface with the longest side away from you. The centre of this long side will become the parchment paper icing bag point. One point is facing you and the two narrowest points are pointing at angles away from you.
3. It does not matter which of these two narrow points you use first. Take one of those points and curl it over so the back of that corner is on top of your parchment paper, forming something that looks like a surfing wave. Bring that point to sit on top of the point that is facing you.
4. With one hand, hold these two points together to make one point.

5. Use your other hand to bring the final point over and around your tunnel to join the back of these points. You have formed a cone.
6. Adjust your points to bring the top of the cone into a tight sharp point.
7. Where the corners are all held together in a point, fold this point over, crease it, and fold it a couple more times to hold the cone together.
8. Tape a small strip along the lower outside seam near the point of the cone to hold it together.
9. If you are using an icing tip in the bag, you will need to cut off between  $\frac{1}{2}$ " to  $\frac{3}{4}$ " of the tip. You want just over half of the icing tip to poke out of your cut opening. The parchment bag does not need a coupler because the tip sits inside the bag and the icing will hold it in place.
10. Without an icing tip, the parchment paper bag itself can be snipped off and used as a round icing tip. The amount of the parchment tip you cut off will determine the size of your tip opening and the amount of icing that comes out when you apply pressure to your filled bag.
11. Make two icing bags. Cut one to use with an icing tip.

### **Something to think about**

If you think it would be helpful in the future, add diagrams beside the activity directions to help you understand them when you want to make a parchment paper bag in the future.

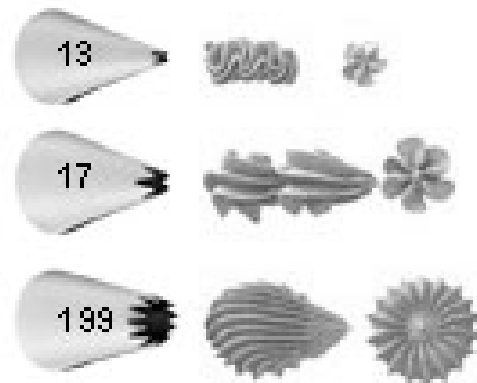
What would you change about the directions to make them easier to understand?

# Attachments

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**A coupler** is a two-piece plastic, threaded ring and angular, threaded tube base. These two pieces will help you change decorating tips easily and hold the tip to the bag while you work. When you use a coupler, the tip is attached outside of the bag of icing. Without a coupler, the tip is inside the icing bag, below all the icing.

**Tips or nozzles** are the small cones that have different shaped holes in the peaked end to create icing designs. There are a great variety of hole shapes and sizes. A number is printed on the side of each to identify it. Cake decorators and directions refer to tips by their numbers. The same shape of tip will come in a few different sizes: if they are the same, but one has a



*image of tips 13, 17 and 199*

smaller number that means it will make smaller decorations. There are a few different companies that make tips and cake decorating supplies. The most commonly found decorating tools are made by Wilton.

Tips are usually made of metal and can be cleaned in the dishwasher or with hot, soapy water. Be sure to wash them after each use because bits of icing can clog the opening. You may find that you need to remove a blob of icing from the hole and can gently clean the tip with a tip brush or an old toothbrush. Air dry the tips or dry them with a towel. If they are left in water too long, they can begin to rust. Store them in a way that they do not get bent or squished. (There are containers you can buy to organize them on pegs, but some of the larger tips do not fit in these.)

# Let's Do It!

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This is the exciting part, but you may also be a bit anxious as you start on the cake. You've planned it, baked it, levelled it and made your icing in the consistency and colours you want. The cake board or plate is on a turntable. It is all ready, and so are you.

## Decorating Steps

1. Spread a tablespoon or two of icing on the centre of your cake board where your cake will sit. Icing will act like glue. It helps to keep it from sliding off as people sing "Happy Birthday" and you carry the cake to the guest.
2. Carefully lift the cake and place it on the cake board.
3. Tuck small pieces of parchment paper under the cake edges to keep your cake board clean as you ice it.
4. Crumb coat the cake.
5. Ice the cake.
6. Use a toothpick to poke or draw any guidelines you need.
7. Think about the order you will decorate the cake. It may be better to draw the leaves before or after attaching or drawing flowers, depending on your design.
8. Practice piping on a piece of wax paper.
9. Lettering is done first to make sure you have enough room for it.
10. If you are attaching flowers or decorations made on parchment or wax paper, put a little dab of glue on the cake just before you set the decoration down, to help it stick.
11. Borders are usually done last.
12. Start borders at the back of the cake.

## Preparing an Icing Bag

Take the ring off the coupler base, and drop it pointy-end first into your triangular icing bag. Push it down as far as it will go. On the outside of the bag, use a pen or pencil to draw a line where the screw threads end *closest* to the point. If you are unsure, cut it closer to the point. Slide the coupler base back from this line and use sharp scissors to cut off the bag tip at your line. Push the coupler base back down to your opening. You want only one thread to show. Put whichever tip you want to use, on the base, and then thread (twist it on like you put a lid on a jar) the ring over the tip and onto the bag/coupler.



*Icing bag coupler and tip*

Note that the icing bag is pinched between the two pieces of the coupler.

If you are using freezer bags, push the coupler into one corner, measure and snip the end off, like you would for the cones.

There are many videos that show:

- Different types of piping bags.
- How to make a parchment bag.
- Preparing and filling a bag.

Here is one video from Cookies, Cupcakes and Cardio that you may find helpful: <http://www.youtube.com/watch?v=LPw8NqiamGA>

## Filling the Icing Bag

Put a tip on your bag using the coupler.

Fold a couple inches of the icing bag down, on the outside, and use your fingers to spread the opening wide. Hold the icing bag in one hand, like an ice cream cone with the folded over part covering your hand, use a spoon or spatula to gradually put about half cup of icing into the bag. Scrape the spoon or spatula against the inside of the bag you are holding as you slide the spoon or spatula out.

Unfold the clean wide end of the bag and squeeze the bag between your fingers, from wide end towards the tip to push the icing down into the bag. Twist the bag shut at the top of your icing. You don't want air in the bag and twisting it will help move the icing even further into the bag. The twisted top will keep the icing from coming out. You can also put an elastic or hair twister around the top if you are having difficulty keeping the twist snug. (Or, buy an icing bag tie.)

## How to Hold an Icing Bag

It does not matter if you are right- or left-handed. Use the icing bag in your "good" hand. With the icing tip pointing down, hold the top, twisted part of the bag between your thumb and index finger, so you can squeeze the icing in the bag with your palm and other fingers. You can guide the tip with your other hand's fingertips on the side of the coupler.

The most common angles to hold the icing bag for decorating are at 90 degrees (straight up and down) and at 45 degrees.



*How to hold an icing bag*



The bag position and your steady pressure will help you be a good cake decorator.

Working left to right or right to left: Right-handed people always work from left to right. If you are left-handed, you will work from right to left. That way you don't drag your hand in the decorations you just made, nor is your hand blocking your view as you decorate. *Everyone* works left to right when printing or writing.

## **It Takes Practice**

The more you practice, the better you will be at decorating cakes. Before you start decorating anything, it is best to get a feel for how to hold the piping bag, what angle you should hold your hand, how much pressure to apply and the hand motion you will need to make certain designs with each tip.

To practice, without wasting or eating all of your icing, use a practice board. A practice board is pictures of designs or patterns you plan to use, covered over with something plastic that you can scrape the icing from to reuse it. You trace the icing pattern that is under the plastic. Practice boards with a set of icing templates to trace are available from Wilton online or from other cake decorating suppliers. You can make them yourself by using pictures or drawings, wax paper and tape.

## Activity 8: Make a Practice Board

5 minutes

Purchased practice boards have limited designs, and there will be things you want to try which are not preprinted on the cards from a manufacturer. Before you try something on a cake, it is best to practice it to be sure your icing consistency is good, you have the right size of tip opening to create the pattern and you know how much pressure to use on the piping bag. A practice board cut to the size of your cake top can also help you plan your design and make sure the lettering fits with the other decorations and border.

It is easy to make yourself a disposable practice board. If you are planning a border this disposable practice board (sheet) will give you enough space to practice moving from one shape to the next a few times in a line. If the practice is for lettering, you may want to use a piece of parchment paper cut to the same size as the cake top or size of the area you will be lettering.

### Supplies

- Paper 8.5"x11"
- Pencil or pencil crayons
- New clear plastic sheet protector (office supplies to place in binders)


### Instructions

1. Along the long side of the paper print *Happy Birthday* in large letters to fill most of the length of the paper.
2. Halfway down the page write *Happy Birthday* in cursive to fill most of the length of the paper.
3. Slide your *Happy Birthday* paper it into your sheet protector, and you have your first "template" for lettering two different styles with your practice board.



**Tip:**

**As you make and use templates, add handwritten notes about which tip you have used, if that was a good choice, what icing tips you recommend or have tried, or other helpful information for yourself.**



4. To make additional templates, you can draw them or find images on the internet and enlarge them to the size you want and place them inside your sheet protector.
5. When you are finished using your practice board, wipe it off with a damp soapy cloth and wipe it again with a clean, damp cloth to remove all the soap. Dry it with a cloth so it does not stick to other things or become moldy.
6. If you would like to have a larger reusable practice board, a piece of flexible clear plastic can be cut and kept with your cake decorating supplies. Shower liners, tablecloth protectors, or clear laminate can be suitable.

# Icing Tip Basics

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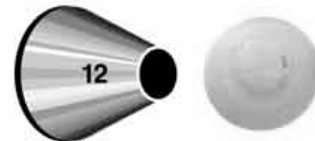
Icing tips or decorating tips are divided into about six different categories based on the shape of the opening. The same shape comes in a variety of sizes and different sizes can be substituted if they are the same shape. The smaller the number of that particular shape, the smaller its design.

Experiment with other foods and your decorating tips – Have fun with cream cheese or processed cheese spread on crackers, whipped cream on a pie, make brownies into dominoes, add flowers to Rice Krispies squares....

## Round

The round tip is used for dots, beads, printing or writing, swirly lace-like patterns, outlining and for adding vines or stems to flowers. Common sizes are 1, 3 or 4 and 12.

*Six samples in order of tip shape noted.*



## Star

The star tip is one of the most versatile, filling in large sections of colour on character cakes, as individual stars or to make a variety of borders that look like shells and zigzags. Common Wilton numbers include 1M, 12, 16, 18 and 21.



## Petal or ruffle

The opening is long and narrow, wider at one end than the other, like a narrow tear-drop. It is used to create petals for roses and other flowers. Tip 104 is common. There are other petal tip shapes, like a U, that give different effects depending on how they are used.



## Drop flower

Though the tip looks similar to the star, its end is curved and it can be used to make a star flower or a swirled one. Tips 2D and 131 are common.



## Leaf

The end of this tip looks like a valley between two mountains or if you turn it, an open bird beak. Tip number 352 is one of the most widely used, but there are leaf tips that can make all kinds of leaves and ruffles.



## Specialty tips

There are many other tips available that you may not use very often unless you decorate a lot of cakes. Tip 233 has multiple openings, like a bunch of spaghetti or hair coming from play dough extruders. Basket weave tips are wide and flat or wide and ridged. If you want to fill cupcakes, you will want to use tip 230, a long, large nozzle with a round hole.



# Colour

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Colour is everywhere. Look around you. What colours do you see in your home? At school? What colours do you like? What colour combinations do you wear? Colour can be a way to personalize cakes.

You can decorate a cake with just white icing; some decorated wedding cakes are completely white and do not look plain. Their designs use texture and shadows to add variety. Most often there is more than one colour of icing on a decorated cake. It could be white with one colour, or a chocolate base with white decorations, or another combination of a few colours. Colour contrast helps the decorations show up. It creates impact.

How do I choose a colour scheme? That depends on the theme or feeling you want to create with your cake. A playful cake for a child's birthday may use bright, primary colours, but your grandma may love flowers and you are inspired to decorate a garden on a cake for her. Be creative and experiment with colours. If you aren't sure a combination will look good, a quick sketch of the cake and experimenting with a variety of crayons will help you plan it.

If anyone describes a colour to you and wants you to make a cake using it, ask for pictures or samples. When they say red, it could be poppy red, fire engine red or blood red. Their idea of red may be "warm" which has a bit of yellow in it, or "cold" which means it has the tiniest amount of blue in it; both are red. Your idea of periwinkle or olive green may not be the same as theirs. Better to be safe than sorry.

## The Colour Wheel

When choosing and making colours for your cake, understanding the colour wheel will be important. It may seem like a school art class, but artists rely on their understanding of colour to mix an infinite number of shades, and you

will too when you try to make a colour that you do not have as a bought food colouring.

The colour wheel is a 12-colour circle based on the three primary colours, red, blue and yellow, which cannot be made from other colours. Secondary colours are made by equally mixing two primary colours together (making orange, green and purple) and then six tertiary colours can be made by mixing a primary colour with one of those (blue plus green makes blue green). Some colour wheels are complicated and use art vocabulary that you don't need to worry about. Your concerns will be to recognize if the colour you want to make needs others added to it to change its shade or brightness.

## Activity 9: Colour Wheel Exploration

30 minutes

When choosing and making colours for your cake, understanding the colour wheel will be important. It may seem like a school art class, but artists rely on their understanding of colour to mix an infinite number of shades, and you will too when you try to make a colour that you do not have as a bought food colouring.

### Supplies

- Poster board or watercolour paper
- Scrap paper or a paper plate for practice
- Red, yellow and blue watercolours or tempera paints
- Paintbrush
- Pencil
- Bowl or plate a couple inches smaller than your colour wheel paper
- Water in a container
- Paper towel or rag
- Marker

### Instructions

1. With a pencil, trace around the bowl or plate.
2. You may want to also sketch a small circle in the centre of this larger circle to be a guide for how close to the middle you will paint. Leaving a small space in the centre will help you to keep your colours from mixing accidentally.
3. Lightly number the outside of the circle from one to 12 as they would appear on a clock face.
4. Remember to clean your brush completely when you change colours. Wipe your brush on a paper towel to double check that there is no remaining colour in it before starting with a different colour. When



your water becomes so dirty that your brush leaves gray marks instead of a clean mark in your paper towel, you need to pour it out and get clean water.

5. Paint wedges of red, yellow and blue (the primary colors) between your two circles at numbers 12, four and eight. Pay attention to your inner, smaller circle line as a guide.
6. To make the secondary colours of orange, green and violet, you will be using combinations of primary colours: orange (red and yellow), green (yellow and blue) and violet (blue and red). Mix your two paints and try a colour sample on your scrap of paper before painting a wedge of the new colour in your colour wheel. The secondary colour will be painted between the two colours it is made of, leaving a gap between them. You will be painting secondary colour wedges at numbers two, six and 10, leaving gaps between the primary and secondary colours all the way around your circle.
7. Mix tertiary colors on your scrap paper or paper plate. At the appropriate gaps by the empty numbers on the colour wheel, paint wedges of red-orange, yellow-orange, yellow-green, blue-green, blue-violet and red-violet.
8. With a clean brush, blend the side-by-side colours together. Be sure to leave some of each original colour. Rinse and wipe your brush before you blend the next adjacent colours. Continue all the way around the colour wheel. (If some of your colours have dried completely, do not worry about them not blending smoothly.)
9. Leave the colour wheel to dry before you erase your pencil numbers.
10. Use a marker to label each colour around the outside of your colour wheel.

You will not use the bright, intense colours on the colour wheel very often, but paler, mixed colours mostly. To make paler icing, use less colour (or more icing) and to make more intense shades, add more colour; to darken it, add

black. To dull a colour, add a small amount of its opposite or complement on the colour wheel.

### **Something to think about**

Look at your colour wheel. What is the opposite colour or complement to orange?

is the opposite or complementary colour to green?

You will use the colour wheel to create other, subtle shades such as a pale flesh tone or a mossy green. The colour wheel will be very helpful to you.

## Colour Schemes

There are no right or wrong combinations of colour. It takes time and experience to understand which colours, shades and intensities go together. These are a starting point for you to consider:

### Monochromatic

You can decorate a cake with shades of one colour (for instance, a light blue base with medium and dark blue accents). You need to make an obvious contrast in shade for it to work.

### Complementary

This colour scheme is when you use two colours opposite, or almost opposite to each on the colour wheel, like orange and blue, or red and green. The two colours balance each other out.

### Adjacent

There are a few different words for this colour scheme, but it is when you use colours side-by-side on the colour wheel, such as yellow, green and blue.

Use the colours in different shades and as small touches or the cake will look gaudy.

### Triad

Three colours equally spaced on the colour wheel are used for this scheme. Green, purple and a yellowy orange would be an example of a triad, and you may see this on a cake with purple flowers that have contrasting stamens and green leaves.

### Polychromatic

This means many colours are used together. Often this isn't really a lot of colours, but a small number of colours in a variety of shades (tints). Usually this is only done with soft, pale colours.

## Activity 10: Colour Scheme Awareness

10 minutes

You probably have an awareness of colour schemes without knowing what they are called or why they look good. You may instinctively know some colour combinations that are appealing or nice to look at. You may also see some colour combinations you think are mismatches or colour intensities that seem oddly matched or do not go together.

It is easier to visualize a colour scheme if you look at a colour wheel.

### Supplies

- Colour wheel you painted
- The description of colour schemes listed before this activity
- The people and space around you

### Instructions

Look at the clothes you are wearing. What colours are they or what combination of colours make up the clothes? Find those colours on the colour wheel and record the type of colour scheme that you are wearing.

Look all around you at the room you are in, a picture on the wall, out the window, at the other people in the room to see if you can identify other colour schemes. Refer to your colour wheel and list of colour schemes and try

to find each of the following colour schemes in your surroundings. For each one you can identify, list the colours and what item or things were this colour.

- Monochromatic

- Complementary

- Adjacent

- Triad

- Polychromatic

# Colour and Cake Decorating

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Before you start colouring icing, have a plan for what the cake will look like:

- What will each colour be used for?
- What consistency of icing do you need to colour?
- How much will you need for each colour? (This comes with experience, and you'd rather have too much than too little prepared; it is frustrating and difficult to make the exact same colour again).

## **Keep in mind these points when you are tinting icing.**

- It stains! Hands, clothes, counters, plastic bowls, wooden spoons... (Magic Eraser works to remove it, as does bleach.)
- Make a batch of buttercream icing, and from it, take only the amount of icing that you think you will need and put it in a different glass bowl.
- Add a small amount of food colouring at a time. Drop by drop. Mix well before deciding if you need more.
- All colours are not created equal. Some colours are more powerful than others. Red in particular, is a strong colour so add it slowly and mix it in well before deciding if more is needed.
- Colours darken after a few minutes. You may not need quite as much food colouring as you thought, or discover that you made your colour too dark. Leave the icing for at least five minutes to see if it is the shade you want before you add more colour or use it.
- To lighten colours, add more white icing – that's why you saved some of it.
- Some colours fade in bright light (pinks, purples and blues).
- It may take a different "primary colour" to make another colour. For instance, two different blues are needed to make purple or green...)

- If you used yellow margarine, it is hard/impossible to make some colours that do not contain yellow, such as purple. Use white margarine or only shortening if you can't make the colour you need.
- If you are making a dark colour, start with chocolate icing. Too much food colouring can change the taste of your icing.
- Red and black cannot be made with liquid colouring. Buy red and black pastes that are concentrated. For a deep red, you may find an aftertaste from so much paste food colouring, and you should look for *no-taste red* icing or gels. Or think of something you can use instead like sprinkles, dark cookie crumbs, licorice, candies, etc.

## Food Colourings

You can buy a variety of food colourings. They are all edible but can create different effects. If you aren't sure if something is really an edible food colouring, look for a list of ingredients and a best before date, which will be on food.



*3 bowls, icing paste bottles*

**Paste colours** are concentrated and come in a little jar with a lid. They are available in a wide variety of colours. These can be used to colour all kinds of icings and even diluted with alcohol or clear vanilla to be used as paint on your cake. (The tiny amount of alcohol evaporates and speeds up the drying. A paste colour thinned with water can take days to dry.)

**Liquid colours** are less concentrated. You may have seen a set of little bottles in the grocery store. You can make many colours from that simple selection, but have difficulty making some shades if the colour needs to be really precise. Specialty stores will carry more colours.

**Powder colours** are also called petal dusts or blossom tints. They are usually used dry and dusted onto icing. They can also be mixed into icing or diluted with alcohol or clear vanilla, similar to paste colours, to use as a paint. Look in specialty stores for these.

**Lustre colours** are fancy! Need gold or silver? These are a specialty dust that has a shimmer and can be used dry or diluted.

**Spray food colouring** is often used in grocery store baking departments because they can make lots of plain white cakes and add the decorations and colour once someone places an order for it. It is a fast way to colour a large area. It is hard to control the spray intensity and spread of colour. Practice spraying on scrap paper at first to learn how to control the spray for the effect you want. Remember to put the cake on top of newspaper to protect the counter.

## Colouring Icing

Add colour gradually, drop by drop. Mix the colour in thoroughly with a spatula till there are no streaks of colour, being sure to scrape the sides of the bowl. Check the colour. Colours darken a little bit after a few minutes.

If you are using pastes, dip a clean toothpick in the food colouring and then dip it into your icing. Always use a fresh toothpick in the food colouring because icing in the food colouring can change its colour and make it unusable.

## How do I make different colours?

This is where your understanding of the colour wheel comes in! Think about what colours would be used to make your new colour before you start.

The most thorough and best description of tips about mixing colours can be found at <http://www.sugarcraft.com/catalog/colouring/colourmixingchart.htm>.

These other websites have a lot of good food colouring information too:

- <http://www.wilton.com/decorating/icing/icing-colour-chart.cfm>
- <http://www.candylandcrafts.com/colourchart.htm>

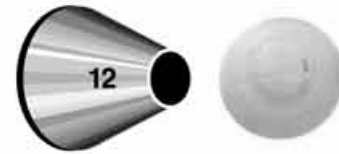


# Learning to Use the Tips

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## Round Tip Piping

Using only one tip, you can change the size of the decoration by changing the pressure you use when you squeeze the icing bag. A little bit of pressure can make a dot with a round tip, or with the very same tip, you can make a ball.

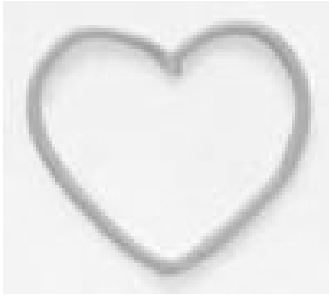


*Tip 12 with icing circle*

**To make a dot or ball,** hold the piping bag straight up and down (90 degrees) just above the cake surface. Squeeze the icing bag and you will see the icing start to form a circle larger than your tip. Continue squeezing the icing bag and gradually lift the tip a little as the icing dot grows, but keep the tip in the icing, or you will end up with a pointed top instead of a dot. Lift the tip off at an angle, so the tip actually skims the top of your circle to remove the point that may form. If a little peak still forms on the dot, use a clean finger paint to gently press the top of it before it forms a crust or if a crust has formed use a small wet paintbrush to wipe off the point. Want a larger dot? Continue applying pressure till the circle is the correct size, making sure to keep the tip in the icing till you release your pressure.

To make an elongated shape, begin as if you were making a dot or ball, and as you squeeze, slowly move the tip without lifting it any higher till you have the shape you want. Stop squeezing and lift the tip at an angle. A heart design can be made by squeezing two beads or teardrop shapes side-by-side and joining them at the bottom to form a point.

**For lettering, outlines or swirls,** use thin consistency icing. Hold the icing bag at 45 degrees. Squeeze the icing bag, then put the tip to the cake surface to attach the icing to it and lift it up slightly as you continue squeezing to form your line. Do not drag the tip on the icing; you want the icing to come out freely. At the end of your line, stop squeezing and gently touch the tip to the



*Outlined heart*

cake again to attach the end. There are a few tricks to this. You will need to keep a steady pressure on the icing bag for the entire line to keep it the same width all along. Your tip size will determine how wide your lines are; your hand pressure and how quickly you move the icing tip along can only make slight changes to that width. Wipe the tip clean

before you start each new line.

**Writing or Lettering** on cakes is hard to do and takes a lot of practice. A message or name on the cake makes it extra special and personal, so you want it to be noticed but, that also means people may notice your wobbly hand. It takes a lot of practice to make it look good and to get the spacing right or it can be sloppy or squished when it runs out of room.

You can pipe your message in buttercream icing or piping gel.

Let your buttercream crust over, or put it in the fridge for a few minutes to chill it before you start writing on it.

Cut or tear a piece of wax or parchment paper the same size as your cake.

Write out your message on a piece of paper and tuck it under the wax or parchment paper. Remember that icing is wider than your pencil, so the letters need to be a little further apart to fit in icing.

Practice exactly what you will write on the piece of wax or parchment paper. Then refer to that paper as you letter on the cake, so you do not make any spelling mistakes.

On the cake, use a toothpick or piece of dry spaghetti to mark the straight line you want to print or write on.

**Tip:**

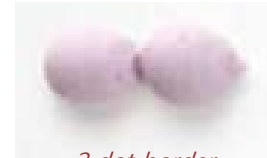
**If your icing lines tend to break as you work, add a little bit of white corn syrup or piping gel to the icing, and stir it well.**

**Tip:**

**Lettering is always done from left to right. Left-handed people need to do it left to right too.**

## Round Tip Borders

**Dot borders** are just dots evenly spaced, touching each other, in a line. It looks professional if the dots are all the same size. It takes practice to make so many a consistent size, so use your practice board till you feel comfortable with it. Choose a round tip that makes it easy for you to make the size of dot border you want. You may prefer to use the next type of border instead.



*2 dot border*

**Snail Trail or Teardrop borders** use round tips but this time you hold the bag at 45 degrees. Hold the tip just above the surface and begin squeezing the bag. With constant pressure, watch a ball form, and then release the pressure and drag the icing tip to make a teardrop or trail. Stop moving the tip and apply pressure to form another ball, release the pressure and form its tail; continue for the rest of your border.

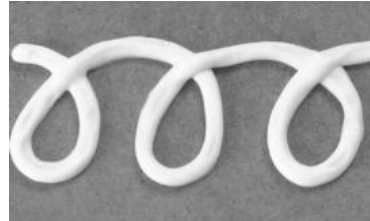
**“C” borders** are a connected series of scallops that look like the letter “C” one below the other. The “C” doubles back on itself where the icing changes direction to form the next letter, forming a scalloped edge. You may think it looks more like waves of water.

Begin by holding the bag at a 45 degree angle and touch the icing tip to the surface as you begin squeezing the bag to attach the icing. Hold the icing tip just above the icing surface as you would if you were lettering. Continue to squeeze the icing bag at a constant pressure to control the flow of icing as you move the tip as if you were writing the letter “C” and continue on to make another identical letter attached to the bottom of the first “C”. It takes steady pressure and practice to make the loops or letters a consistent size and spacing. If you make the loop larger and open, as in making a lowercase handwritten letter “e” it is more difficult to keep the open loop size consistent and it is a more difficult border to do well.

When you need to stop and then want to continue your border, finish the “C” and gently touch your icing tip to the cake as you stop pressure. Begin at

the same place by starting to squeeze the icing bag as your touch the cake to attach the icing line.

**Combination borders** can be a mixture of borders or you can incorporate other shapes into your border. For example, you could make a border using hearts with dots or "e"s between the hearts or make a dot border with a series of three straight upright lines coming from the border onto the side of the cake. Using a different colour for each of the parts of your border is another way of tying it in to the colour scheme.



*"e" looped border*

## Activity 11: Round Tip Practice

20 minutes

Were you surprised to learn what decorations a plain round tip can be used to make? You will have the opportunity to experiment with the round tip to make lines, dots, balls, hearts, write "Happy Birthday" and create borders on your practice boards.

### Supplies

- Thin consistency icing for lines, lettering and arcs
- Medium consistency icing for dots, hearts and snail trail border
- Tip #4
- Icing bag with coupler
- Practice board (bought)
- Practice Board (homemade)
- Tape
- *Happy Birthday* template made in Activity 7

### Instructions

1. Fill an icing bag a third to half full of medium consistency icing. Use the round tip to practice small dots, large dots, a dot border, tear drops, a heart of two teardrops, a snail trail border and a straight line on your practice board.
2. Partly fill another icing bag with thin consistency icing to trace your *Happy Birthday* template and practice making drop arcs.
3. Try the "C" border with both icing consistencies to understand how the consistency affects your work.
4. Pipe a "C" border with flatter "C"s close together.
5. Pipe a "C" border with large "C"s far apart.

### **Something to think about**

How did you do? What did you find easy to do with the round tip? What do you need more practice at?

Which borders did you like the look of?

## Star Tip Piping

Open star tips are another of the most common tips for decorating cakes because a variety of borders and decorations can be made with a single tip.

**To make a star,** hold the icing bag straight up and down (90 degrees). Unlike the round tip for a dot or ball, the tip size matters, like it does for lines. If you try to use a smaller tip to make a much larger star, the star points are not as crisp and it can look messy. Hold the tip just above the surface and squeeze the icing bag until the star is the size you want. Stop squeezing before you lift the icing bag.



*Tip 13 with shells and star*

To fill in large areas with stars, place them touching each other, fitting stars between the others, making sure there are no gaps showing the background colour. This technique is used for shaped baking pans of your favourite characters. It takes a lot of patience to fill a large area in with stars and your hand may ache before you are done. Using really large star tips may seem like a good idea to cover a large area, but the less delicate stars make the design harder to see. (You may decide you want to buy a tip that makes three stars in a clump, to make it three times faster.)



*Triple star tip*

**To make a Rosette,** hold the icing bag straight up and down. With the tip just above your surface, make a star the size you want and then, still applying pressure, lift the pastry bag slightly and go around the star. Right-handed decorators usually start their circle at the left side of the star (9:00 position) while left-handed decorators start their circle on the right side of the star (3:00 position). Wherever you start, go three quarters of the way around the central star, then



*Cupcake top rosette flower*

ease up on the pressure and tuck the thinner icing tail in where you began your circle. Always start and end your rosettes at the same place in relation to the central star and go around the star in the same direction.

**To make a shell,** hold the piping bag at a 45 degree angle just above the surface, apply pressure and the shell will widen with continued squeezing. When the shell is the right width, release the pressure gradually and drag the tip to make the shell as you lower it to the cake surface. Another way to make a shell may be a little harder to do because you move the piping bag forward slightly as the shell widens. The second half of the shell is formed the same. How long should the shell be? You will develop a sense of what looks good or too stretched out.



*Vertical image  
of two shells*

## Borders Using Star Tips

The size of your star tip will change how the border looks. (Try all of these with an open star tip and later you can try the same thing with a closed or drop petal tip.)



*Swirly Birthday cake*

**Star borders** – Two things help this border look good – a constant star size and for the finished stars to touch the ones beside them the same amount. It takes practice to know how far over to start the next star and to recognize when you have just piped the right size star time after time. A practice board will help you get the hang of it.

**Rosette borders** – Like star borders, the size and spacing is important, so each rosette is fully formed and just touching the one beside it. Especially important is that you start and stop each circle at



the same part of your centre star, and go around the circle in the same direction each time.

**Shell borders** are one of the most popular borders on cakes. Start the next shell at the tail of the first shell and continue. The more consistent your shell sizes and lengths, the more professional your border will look.

**Zigzag borders** are also very common on cakes.

The border width and how far between the zigzags will change what the border looks like.

Hold your piping bag at 45 degrees, and nearly touching the surface, apply steady pressure as you move the tip in a zigzag motion. When you are done the line, stop the pressure and lift the icing bag. Try to keep the zigzags consistent sizes and also spaced to look good.



*Zigzags*

**Loop, Question Mark** and **"C" borders** are quite similar, and can also be made with the round tip. The loop size varies from a small curly cue at the start of a curve to a large loop. A question mark

is the name some people use to describe that the loops are facing down instead of the usual up. You may find it easier to understand the



*Looped border*

directions if you try a "C" border first. Hold the pastry bag at 45 degrees, almost touching the surface. Use a burst of pressure to attach the icing and continue with light pressure to draw a sideways "C", ending with a curved tail, but continuing the pressure as you are starting the next C. Back the tip up slightly into the curving tail of your first C and then move forward again to draw your C shape. Ways to vary the border include the size of the "C" and the distance between the shapes

**Reverse scroll border** is a "C" followed by a question mark, and continually alternating so that each small loop faces the opposite direction from the one before it.



*C or wave border*

## Activity 12: Make Medium Icing, Tint Some and Practice with the Star Tip

30 minutes

### Supplies

- Ingredients for one buttercream icing recipe
- Electric mixer
- Food colouring
- Small bowls
- Rubber spatula or spoons
- Practice boards (bought and homemade)
- Icing bags with couplers
- Star tip #12 or #16
- Toothpicks
- Small resealable containers

Make medium consistency buttercream icing.

Put about half cup of icing in a small bowl and colour it any colour you like. Blend it well.

Using the star tip, make stars, a star border, a block of solid stars, a zigzag border, a rosette, a rosette border, a shell, a shell border and a loop or "C" border on your practice board.

Fill in a square area using at least 30 stars to practice squeezing out identical stars and to understand how to space them to completely fill an area with colour. You will use this technique for the gel transfer in Activity 13 and also when you are decorating a character cake.

### Adding variety to borders

You can combine borders in lots of ways. Why not create a border pattern that repeats a star in one colour followed by a shell of a different colour. One shape in a pattern of colours could be used too. Or add dots of another colour in every loop of your "C" border or leaves every-so-often beside your drop flower border. Add edible candies, sprinkles, etc.

### **Something to think about**

How did you do? What did you find easy to do with the star tip? What do you need more practice at?

Which shapes did you like when they were done individually?

Which borders did you like the look of?

## Activity 13: Plan and Decorate a Cake

30 minutes

### Supplies needed

- Cake with crumb coat brought from home
- Thin consistency icing
- Medium consistency icing
- Practice board (a paper with designs, photocopies or piped patterns, tape and wax paper)
- Food colouring
- Toothpicks
- Small bowls
- Spoons
- Spatula
- Piping bags (a few) and couplers
- Tips – star and round
- Paper
- Pencil
- Pencil crayons (optional)

### Instructions

1. Plan your cake and incorporate a couple different techniques you have learned using the round and star tips. Is there a theme or occasion for which you are making this cake? Think about that when you plan your design and how you will use the techniques you now know.
2. Sketch the cake on a piece of paper, drawing where the borders and other designs are, noting which tip and technique you will use, and its colour. Also note if it needs to be thin or medium consistency icing for that part as a reminder to yourself about which colours you need to

make and if they are all the same or different icing consistencies. You may find it helpful to use pencil crayons in your plans.

3. Colour only the amount of icing you will need. You can share or trade colours with friends.
4. Put a final coat of icing on your cake (thin consistency).
5. Decorate your cake using the round and star tip.

*Freeze the remainder of your medium consistency icing and bring it to the group meeting.*

### **Something to think about**

Take a picture of your cake and fill in the Cake Journal about it. What colour scheme did you use?

## Activity 14: Plan and Bake a Cake that will use a Gel Transfer of a Simple Picture and Lettering

60 minutes at home

### Supplies

- Single layer cake baked (use a different recipe)
- Simple picture printed the exact size you want to use on the cake
- Printout of message using the exact font and size you want on the cake
- One batch of medium consistency icing but thin enough to ice your cake
- Computer
- Internet access
- Computer paper
- Sketch of your cake design

### Instructions

1. Read the next section about gel transfers to help you understand what kind of picture you will need to find in this activity.
2. At home, plan a single layer cake that will use a gel transfer of a message you create with a lettering font on your computer and a simple picture or clipart you can print using your computer. Think about theme, colour scheme, balance and space as you plan the cake design. Enlarge or shrink the simple picture and lettering to fit on the cake top. You can use your computer to find a font that you like, type your message and then enlarge and bold it to the size you want on the cake.
3. Plan borders and possibly other decorations that you have learned to make.
4. Sketch the cake and be sure to write which tip number you will use for each part, including the lettering and how you will fill in the colours of the picture. Note the icing consistency needed for each part of the plan and the colour the icing will be tinted.

5. Select a different cake recipe from the one you made last time and bake a single layer cake.
6. Make one batch of medium consistency buttercream icing and thin enough to ice your cake. Do not tint any of it .

**Bring the cake, icing, your icing bags, couplers, tips, food colouring, parchment paper, gel icing, your lettering and picture, the leftover frozen medium consistency icing and a container to safely transport your cake to the next group gathering.**

# Gel Transfer

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A gel transfer can be used to exactly copy or trace lettering, designs or pictures onto a cake. Simple pictures or designs can be filled in using a round or star tip, and lettering styles can be copied precisely. Gel transfers of pictures with simple lines, such as those found in children's colouring books work best for gel transfers. (More detailed pictures are best made using a different technique.)

Enlarge or shrink the picture or lettering you want on your cake to the exact size you want on your cake top.

Place wax or parchment paper on top and trace the lettering. Flip your wax or parchment paper over so that the letters are backwards and then pipe your message in buttercream icing or piping gel. (You can also use piping gel for the writing transfer, but may find it spreads out wider than you like. Use a clear piping gel or one close to your lettering or cake colour to help camouflage it and put it in the freezer for a few minutes before you lay it on the cake.)

Note that it will be backwards at this point. Use a small round tip to pipe buttercream icing in the same colour as your background.

Turn the parchment over and line it up before you place it on the crusted over cake. Gently lay it down and trace the writing lines with your fingers to transfer the icing onto the cake. Then you can pipe in a wider, contrasting colour over the transferred message.

If you have trouble seeing it, you can lay the transfer on top of the cake and trace it lightly with a toothpick and look for the indentation lines as your guides.



## Activity 15: Decorate a Cake Using Gel Transfers

45 to 60 minutes

At your group gathering you will each decorate a cake using the gel transfer. As a group, review that section in your manual and ask questions if any of it seems confusing.

Before you start to decorate, look at the other members' gel transfer pictures and sketches of what their cakes will look like. Discuss the themes or occasions each cake is designed for. Do the plans seem to be good designs with regards to balance, use of colour and space? Share your ideas.

Are any of the pictures that members brought to transfer onto their cakes more complicated than the others? Should some of them be simplified or altered before they are copied?

What icing tips are they using? Which techniques will they include?

Look at the colour schemes and pictures that have been selected and discuss them before any icing is tinted. Are there any changes you would like to make to your cake design before you start?

What order should things be done? Consider this before you start.

Some members may be able to share icing if they are using similar colours. If you and another member are using the same colour icing, discuss with them if they need it to be medium or thin consistency. The person who needs it thin consistency (for icing the whole cake or for lettering) will need to thin theirs once the colour is made.

### Supplies

- Single layer cake (Activity 12)
- Simple picture printed the exact size you want to use on the cake
- Printout of message using the exact font and size you want on the cake

- One batch of medium consistency icing
- Sketch of your cake design
- Food colouring
- Icing bags, couplers
- Toothpicks
- Small bowls
- Plate
- Container for the safe transport of your cake

## **Instructions**

1. Follow the directions for a gel transfer. If you do not have gel icing, you can pipe a thin line of icing using your smallest round tip instead.
2. Make the icing consistencies and tint them the colours you will be using for your design.
3. Ice your cake and let it rest for a few minutes to let it form a crust before you begin any gel transfers onto its surface. As it rests, prepare your gel transfers.
4. Place wax or parchment paper on top of your printed lettering and your picture. Trace them carefully with a pencil.
5. Flip your wax or parchment paper over so that the letters are backwards and then pipe your message using a small round tip line of buttercream icing or piping gel. (Piping gel spreads out a bit when it is used so you may prefer to use buttercream icing for finer lines. Use a clear piping gel or one close to your lettering or cake colour to help camouflage it.
6. Note that your lettering and picture will be backwards as you look at them.
7. Lay the piped pattern and lettering parchment paper on a plate and set it in the freezer for a few minutes before you lay it on the cake. This helps the icing to keep its shape while you flip it over and also

helps to keep the icing lines crisper and easier to see when they are transferred to the cake.

8. Turn the parchment over and line it up before you place it on the crusted over cake. Gently lay it down and trace the lines with your fingers to transfer the icing onto the cake. Then you can pipe in a wider, contrasting colour over the transferred message and outline your picture before you fill in colours.
9. Continue decorating your cake.

### **Something to think about**

What do you think of the cake you decorated? Were you happy with the results?

If you have additional tips to include about gel transfers to help you next time you use it, note those in your activity book.

Take a picture of your cake and fill in the Cake Journal about it.

# Cupcakes

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Not only are cupcakes yummy individual cakes, they are great for experimenting with flavours, piping techniques, colour combinations and special effects. Decorating cupcakes is good practice and if you mess up on one, there will be others that look good.

## Making Cupcakes

### Paper or no paper?

You do not have to use paper liners when you make cupcakes if you prepare muffin tins like you would a cake pan, using shortening and flour. It is less messy if you use muffin tins lined with cupcake papers, though. Some recipes will even ask for metallic cupcake papers, which do not stick to the cupcake as much, but are expensive. Cupcake papers come in standard sizes and can be as plain or patterned as you like. Plain is cheaper.

How much batter should you put in a cupcake paper or cupcake liner? That amount varies depending on the cake recipe – some hardly rise and others will double in size. If your recipe does not say, fill the paper two-thirds full. If you really want to be sure, bake a test cupcake before you fill the other papers.

To fill the cupcake liner/paper, cooks recommend using small measuring cups or spring-loaded ice cream scoops. See what works for you and the particular batter you have. Some batters are thin, while others are thick. Some recipes will make rounded tops and other recipes tend to make flatter cupcake tops.

Note on your recipe or cake journal how full the cupcake papers needed to be filled to get the height of cupcake you wanted. Also write down if the cupcakes made with this recipe had flat or rounded tops. This will affect your cupcake design.

Follow the cake recipe for temperature and cooking time. If you are not sure, a standard would be 18-20 minutes at 350 degrees Fahrenheit, but check at

the earlier time. They should spring back to the touch or a toothpick poked in should come out clean or with a couple dry crumbs attached. Muffin tins come in several sizes, and that affects how long your cupcakes will take to bake. Mini cupcakes take about half the time, but super large ones only take a bit longer than a regular muffin tin size.

If your oven heats unevenly, remember to turn the cupcake pans half way through the baking time to help them bake evenly.

As with cakes, let the cupcakes cool completely before you start decorating them.

## Activity 16: Bake Cupcakes and Find Decorating Ideas

60 minutes at home

### Supplies

- Ingredients to make cupcakes
- Cupcake papers
- Internet access
- Paper and printer

### Instructions

1. Bake two dozen cupcakes and put them in a container. (Freeze if made ahead of time or refrigerate if made the day before your group meets.)
2. Go online to search cupcake ideas/images, looking for cupcakes that use a round tip for dots, lines and lettering, and a star tip for stars, zigzags, swirls and rosettes. Can you find faces that you could make?
3. Copy five images and bring them to the next group meeting to share. You can look for ideas in books and sketch them too.

## Icing a Cupcake

There are several different ways to ice a cupcake and each creates an entirely different effect. Do you want a flat surface to work on or add decorations to, or a cupcake that looks like it came from a bakery. They are all easy to do with a little practice.

You do not need to crumb coat cupcakes.

### With a Spatula

When you think of homemade cupcakes, this is probably the way they are iced. This may seem boring to you when you are excited to try the icing tips, but a flat icing background can be the basis for many great designs. For instance it would be the best surface for any cupcake with lettering, a cupcake face or the base for a piped flower and leaves.

Place a scoop of icing on the centre of your cupcake and hold it in one of your hands. Use a flat spatula or knife to spread the icing. (A serrated or zigzag knife will give you a textured surface.) As you spread the icing to the edges, turn the cupcake in your hand. Scrape off the excess icing with your spatula. To clean up the edges of your cupcake, hold the spatula at 45 degrees and scrape off the edge while you turn the cupcake.

### A Professional Swirl

The classic cupcake swirl is super easy with a 1M large star tip. It is so large that it does not fit your coupler and is put straight into an icing bag you already have cut (like you would put the coupler base in) before you fill the bag with icing. If you are cutting a new icing bag for it, pop a coupler into the triangle bag and measure and cut it just like you would normally. After the bag is cut, remove the coupler and insert your 1M and the icing.



*Swirl cupcake with tip*

Hold the bag straight up and down. If you want the centre mounded up, that is where you start and hold the tip just above the cupcake. Make a star in the centre and then without lifting your tip, continue swirling around it from the centre to the outside, making sure the rows of icing touch each other. Do not overlap them because you will come back over them with another layer. Once you have made a loop around the cupcake edge, start back towards the centre. The centre will be your peaked swirl. Stop the pressure when you are at the middle of your little mountain and lift the tip off. You can add sprinkles, candies or fruit for even more decoration. This swirl also looks great with two-toned icing (check out the food colouring section for how to do that).

### Other Swirls

If you would rather not have such a mound of icing, use the 1M and hold the icing tip just above the cupcake, with the icing bag straight up and down. Start with the outside loop and work your way in to the centre. Stop pressure and lift the tip.

If you start at the centre and make your swirls touching and stop at the outside swirl, the cupcake top looks like a rose. Rose colours and a few leaves add to the effect.

Another simple, yet plainer swirl is with a large round icing tip (1A or 2A, which you were not asked to buy for this 4-H project) Follow the same directions as for the classic cupcake swirl with this tip. These are almost the size of your coupler. If you put your coupler in the icing bag and do not put a tip on it, as you squeeze the icing out of your bag, it will make a large rope of icing for a cupcake swirl.



*Plain swirl cupcake*



## Cupcake Ideas

You will find cupcake design ideas everywhere! Experiment with flavours, piping techniques, colour combinations, special effects.... There are countless cupcake ideas if you search the internet.



*Monster cupcake googly eyes*

Pick a theme and start looking.

A great website and set of books to check out for amazing and fun cupcake designs is <http://www.hellocupcakebook.com>. Their books include pictures and directions to show you cupcakes of spaghetti and meatballs, cute dogs,

wild animal faces, buttered popcorn and other foods. Their collection of zany ideas grows larger every month.

If you search YouTube, for cupcake ideas, look for Karen Tack and Alan Richardson who wrote the *Hello, Cupcake* book. They have a lot of how-to videos you can watch to learn how to recreate their playful ideas at home.

You can make elegant cupcakes with flowers on top by using a spatula to smooth a base colour, pipe a few leaves around the edge and then pipe flowers directly on top or transfer flowers you made on flower nails.

Or you can cover the entire cupcake top with a huge flower.

Want something more playful? Add some candy eyes and nose to a colourful cupcake of fur (fur tip or peaks made with your star tip) and you have a monster. A piece of fruit leather can be its lolling tongue. Zoom in and make just the monster's head with gaping mouth and white dragged dot teeth.

Create your family or guests with cupcakes by smoothing skin-coloured icing as the base before you use a round tip to add facial features, candy eyes and your fur tip or little rosettes for hair. It is just as easy to make Dracula



*Face cupcake*

with green skin, black spikey hair (made using a star tip) and a licorice mouth complete with white dragged dots for fangs.

Delight little kids by using your star tip to pipe a bright yellow tiara or crown and cover it with candy jewels. Adding each child's name makes it extra special. A crown has a straight bottom edge instead of the curved tiara shape.

Other cupcake websites you may like:

- <http://www.hellocupcakebook.com>
- <http://www.cupcakeproject.com>
- <http://cookiescupcakesandcardio.com>

## Fur/Hair/Grass Tip #233

This tip has a lot of little holes and makes it easy to create monsters, dogs, farmyards and add hair to people, all with the same tip, depending on the colour of icing and the angle you hold the icing bag. Start with the tip touching the surface. If you want to make grass, hold the icing bag straight up and down, apply a burst of pressure and maintain pressure as you lift; release pressure when the grass is the length you want. Be sure the next set of grass is touching the first one so there are no gaps.



For fur you will hold the bag at an angle (may not be 45 degrees depending on the effect you want) and again start with a burst of pressure to attach the fur to the cake. Apply pressure as you drag the tip and release pressure when the hair or fur is the length you want. It is best to start at the bottom of the area that needs fur, and work your way up, being sure to overlap the base of the earlier layer with the next one. Do not leave gaps in the fur.

## Activity 17: Grass/Hair/Fur Tip and Cupcake Swirl Practice

30 minutes

### Supplies

- Tips 1M and 233
- Practice board
- Spatula
- Medium consistency icing
- Icing bag
- Coupler

### Instructions

1. Use the practice board and 233 tip to make short grass that stands up straight being careful not to leave any gaps as you cover a larger area.
2. Try some long, wavy hair. Try fur, overlapping the hair.
3. Use your practice board and the 1M tip to make a classic swirl and a large rosette swirl to cover the top of cupcakes.
4. Fill another bag of icing and put a coupler in it, but no tip. Use this to create the mounded swirl similar to the rosette, mounding up the icing as you go to the centre.

### Something to think about

Was your icing the correct consistency to make the grass or fur stand up?

Note several things you can make or use the grass tip for.

How did you do using the 1M tip?

Were you surprised that you could use your coupler as another icing tip?  
How might it be used for a cake?

## Activity 18: Decorating Cupcakes

45 minutes

Share the ideas you found on the internet or sketched, and talk about how they made those designs. What do you like about them? What techniques are used? What other decorations, edible or nonedible are included? What kinds of faces could you find?

### Supplies

- Cupcake ideas printed from the internet or sketched from books
- Thin consistency icing from home
- Medium consistency icing from home
- Round and star tips
- 1M tip
- #233 grass/hair/fur tip
- Icing bags
- Food colouring
- Small bowls
- Spatula
- Toothpicks

Plan some cupcake designs and experiment with the round tips, star tips, including the 1M and open coupler and the multi-opening tip you just tried. You can share or exchange icing with your friends to get the variety of colours you need to decorate them. Make at least six different faces.

### Something to think about

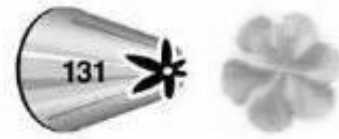
What techniques did you use? Which ones were easy to use? Which ones do you need more practice with?

Take a picture of your cupcakes.

Fill in a Cake Journal about them and include the sketches or pictures you used for inspiration.

## Closed Star or Drop Flower Tips

A couple different types of flowers can be made with this same flower tip, depending on your hand movement. You can make delicate flowers or large ones depending on the tip you use. Tip 131 is common but you will notice bakers use larger tips to fill in the top of a cake quickly.



**Drop flower tips** can be used to make simple star flowers or swirl drop flowers. For each of them, you start with the tip lightly touching the surface and hold your icing bag straight up and down. For a simple drop flower, which has pointed petals, apply pressure till the flower is the size you want, then release pressure and lift the tip up. There will be a centre gap of no icing.



*3 tips – 131,  
star and flower  
zigzags*



**Swirl flowers** have rounded petals. For the swirl flower, start with your wrist turned a quarter of the way forward before you place the tip lightly on the surface. As you squeeze the icing bag, slowly rotate your hand till it reaches the natural, straight position. Stop squeezing and lift the tip up. It is important to squeeze as you turn your wrist to make the individual petals distinct.

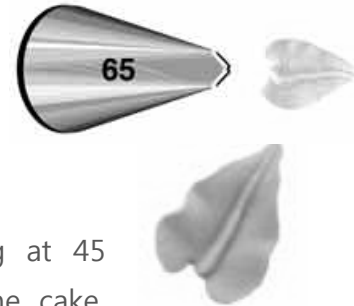
You can leave the centres empty, but they look more finished if you add a different colour centre using a round tip. Place the round tip almost touching the formed flower, squeeze out a dot of icing and hold the tip still while you make the size of dot you like. Stop squeezing and then lift the tip up and off to the side. You may need to wipe off any point that forms.

The closed star or dropped flower tip can be used to make borders but this is less common. Practice spacing and keep your hand movement and pressure consistent from one flower to the other to make the border look even.

## Leaf Tips

**Leaf tips** come in a few different shapes and sizes, and by varying the length of your leaf and how you hold the icing bag, you can make countless shapes and sizes of leaves. A leaf tip is also used to make flowers that have pointed petals, such as chrysanthemums, poinsettias and sunflowers.

*2 tips – 65  
and a leaf*



Use thin consistency icing. Hold the icing bag at 45 degrees and touch one of the tip points to the cake.

Attach the leaf by giving a small burst of pressure and continue pressure till the leaf is as wide as you want it. Gradually decrease pressure as you drag or lift the tip. When the leaf is as long as you need, stop the pressure and lift the icing bag. To ruffle a leaf, gently move the tip back and forth or up and down (depends on the effect you want) while you apply pressure. For longer leaves, drag the leaf out with constant pressure before lifting your tip. You can make long leaves straight or curved, flat or ruffled.

Though uncommon, you can use the leaf tip to make a border too, or in combination with a flower.



## Activity 19: Drop Flower and Leaf Practice

30 minutes

### Supplies

- Tips 131, 352 and 3
- Ingredients to make medium and thin consistency icing for flowers
- Electric mixer
- Icing bags and couplers
- Food colouring
- Rubber spatula or spoons
- Toothpicks
- Small resealable containers
- Practice board

### Instructions

1. Make medium consistency buttercream icing. Put about  $\frac{1}{2}$  cup of icing in a small bowl and colour it any colour you like. Blend it well.
2. Take about a  $\frac{1}{2}$  cup of the white icing out, place it in another bowl and make thin consistency for leaves and stems. Tint it green.
3. Use your practice board to make star flowers.
4. Practice making drop flowers (turning your hand).
5. Use a small round tip to make flower centres in a contrasting colour.
6. Practice making leaves that are different lengths and widths to understand the pressure and movement needed. Make some short fat leaves. Then make some long thin leaves.
7. Make ruffled leaves to see what different hand movements do to the leaf shape.
8. Use your round tip to make stems and draw leaves coming out of them.
9. Add drop flowers to the stems.

10. Store the extra icing in airtight containers and freeze for the next group gathering.

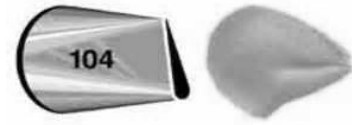
### **Something to think about**

Which flower shape did you prefer?

How did you do with your leaf, stem and flower design? It takes practice to make the flowers look natural in the stem.

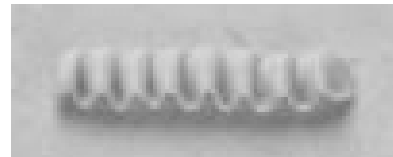
## Petal or Ruffle Tips

**Petal Tips** are used for many types of flowers and for making ruffles. They come in a variety of shapes and sizes, and most of them have a slotted end, with one side wider than the other. Tips 104 and 102 are some of the most versatile tips that are used to make petals such as roses. Medium consistency icing is used for ruffles and bows. If your icing is too stiff you will find the top edge of your ruffle looks jagged.



*Tip 104 and ruffle border*

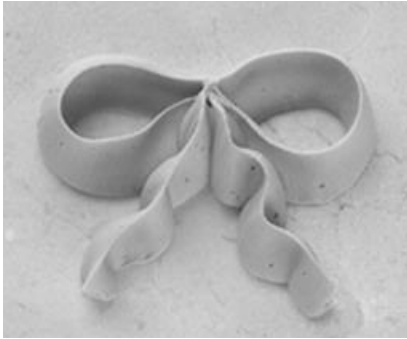
**Ruffles** can be used as a border, a curved swag or scalloped pattern around a cake. The petal tip's larger end is always the base of the flower petal or ruffle, while the thinner end makes the outer, more delicate, edge of the petal or ruffled edge. To make a ruffle, start with the wide edge of the petal tip against the cake and the narrow end lifted slightly off the cake at a 45 degree angle. Apply pressure as you make a small curve with just your wrist and bring the wide base back up beside where you started and to where you want the ruffle line to be. It is quite a bit like a zigzag and can be made wide or close together depending on how quickly you move your hand back and forth.



Remember that the pressure stays constant, while your wrist movement and tip are what makes this border. Continue this for the length of your ruffle. With practice, you will be able to make even ruffles and have them evenly spaced.

Ruffles are not common as borders on cakes or around cupcakes, but you will see that it can be a beautiful addition to your cake. Some people have decorated entire cakes with the ruffle tip and you can find pictures by searching ruffle cakes on the internet.

## Bows



*Bow*

To make a bow, hold the icing bag at 45 degrees with the wider end of the tip down, closest to the cake. AS you apply pressure to the icing bag, make a figure eight shape to be the loops of your bow, keeping the open loops as similar in size as possible. A knot or ribbon line over the top of the narrow centre of your eight is optional. Start at the narrow centre to draw on wiggly or curved ribbons.

(You can use other tips such as round tips and star tips to make bows.)

## Activity 20: Ruffle and Bow Practice

20 minutes

A ruffle can be a decoration or border on the cake or cover the entire cake surface as ruffle columns over the crumb coat. Bows can be drawn to hold together bunches of flowers or be decorations in their own right.

With practice you will become comfortable with this lopsided tip and what you can do with it. Always be sure you have the larger, wider end of the tip closest to the cake.

### Supplies

- Tips 103 or 104
- Icing bag and coupler
- Medium consistency icing
- Practice board

### Instructions

1. Use your practice board to make a series of ruffles.
2. For each border or line of ruffles, try to keep the ruffles consistently spaced and the same size. When you begin a new row of ruffles, try a different width and spacing for that entire line.
3. Vary the width and spacing of the ruffles.
4. Try to make an arch or semicircle of ruffles, as you would a scallop or swag decoration.
5. Practice making bows in a variety of sizes. The loops do not have to make a perfect figure eight, but can be floppy if both loops are similar in size and droopiness. Big bows may need larger petal or ruffle tips to look good. Make a large bow and see what you think of the balance between its ribbon width and the bow size.

6. Try a variety of wavy lines to see what you prefer for the dangling ribbons.

### **Something to think about**

How did your ruffles look? It takes practice to make the ruffles even.

What size bow would you say is the largest you think should be made with the tip you used?

# **Can I Decorate a Cake Without Using Tips and a Piping Bag?**

YES! By using coloured icing, edible or nonedible decorations or cutting the cake into a shape, you can create unique cakes. For instance, a round cake can turn into a fish when you use your spatula to shape coloured icing into scales and add candies to be fins and an eye. Flip flops can be cut out of rectangular cakes decorated with fruit leather or licorice straps.

Rice Krispies treats shaped into balls, ice cream cones for triangular pillars or tree forms can be covered with icing. Carefully placed marshmallows on a rectangular cake can be the base for your red building block cake.

Dollar store or kids' meal toys, licorice, gummy candies cut into shapes, chocolate chips, lifesavers, cookies you buy or make (cut out) and sprinkles can be added to the cake.

## **Other Ways to Decorate a Cake**

This project focuses on decorating using icing, but cakes can look gorgeous without any icing. A layer cake with strawberries and whipped cream showing between the layers can look delicious. Icing sugar and berries or toasted nuts sprinkled on top looks special, as would some edible flowers plopped in the centre of a tube cake. Cheesecakes do not have icing and they can look good. How else might you decorate a cake to make it showy?

### **Edible and nonedible decorations**

Edible means you can eat it, such as peppermints, sticks of gum, strawberries, nuts or chocolate shavings, fresh or canned fruit such as berries and peaches, pieces of nuts, chocolate chips, shaved chocolate, sprinkles, candies, licorice, fruit leather—and cookies. At Achievement Day, you can use edible additions to your cake or cupcakes if you would like to. You do not have to.

Nonedible decorations mean you can't eat them. You also cannot use them in your cake designs at Achievement Day, but it will be fun to experiment with them for the next cakes and cupcakes you make.



## Activity 21: Brainstorm and Record as a Group: Edible and Nonedible Decorations

25 minutes

### Supplies

- Marker
- Large pieces of paper, bristle board or flip chart
- Paper
- Pens

### Instructions

1. As a group, brainstorm ideas for decorations that are not made of icing that can be added to a cake or cupcake. Be creative and write them all down, edible on one side and nonedible on the other. Do not criticize any ideas, but stick to the topics.
2. Give the group time to copy the list down for themselves to put with their images and ideas.

## Edible Decorations

**Stencils** are reusable plastic sheets with cutout patterns. They can be used on cupcakes, cookies or cakes as accents or borders. You can find them to make animal prints, checkerboards, scrollwork, snowflakes, seasonal designs, etc.

To use a stencil, press it against a cake with buttercream icing that is dry to the touch. You can use a spatula to spread another colour of icing evenly over the stencil, and scrape off the excess. Carefully lift the stencil and the coloured design will stay where the stencil holes were. Replace the stencil if you are repeating the design or making a border. You can also use an airbrush or spray colouring with stencils.

**Edible, purchased borders, stickers and sugar sheets or sugar decorations.** You can purchase ready-made additions for cakes. It is expensive if you need a lot, but can be effective for themes, eyes for creatures or dozens of icing roses in special colours.

**Coloured sugars and sprinkles.** Your local grocery store probably has a basic selection, but you can find a great variety of colours and small shapes at stores which sell cake decorating supplies. You will find things like edible gemstones, pearls or glitter.

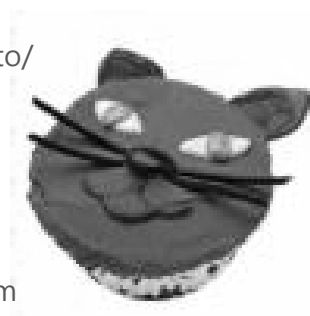
You can make sprinkles in colours for which you have food colouring, by mixing the colour first and then stirring it into a bowl of sugar. Stir it well to spread the colour evenly.

**Rice paper** Bakeries use sheets of rice paper and edible ink to copy photographs to place on cakes. Imagine your soccer picture on a cake at the end of the season or grandparents' wedding photo on their anniversary cake, and you'll start to understand the impact. You can also buy sheets of the wafer paper and use edible markers to add designs or cut things out to add shapes for your cake.

Did you know that some fresh flowers are edible? Not all of them are safe to put on a cake, so check that before you poke them into the icing. You should also consider how long the flowers will be on the cake and if they may wilt before the special event is over. Wilted flowers ruin the effect.

**There are lots of websites with pictures and information about cake and cupcake decorations. You can also just search images of cakes and find pictures. Here are a few websites with creative ideas like a flip flop cake or a building blocks cake:**

- <http://cake-decorating.wonderhowto.com/how-to/>
- <http://www.marthastewart.com>
- [www.goodhousekeeping.com](http://www.goodhousekeeping.com)
- <http://www.cupcake-creations.com>
- <http://www.inspired-by-chocolate-and-cakes.com>



*Cat cupcake*

## Nonedible Decorations

**Cake decorating suppliers** offer a great selection of fabric or paper leaves, silk flowers, icing roses, stems, lace, ribbon, columns, stairs, bridges, bride and groom cake tops, wedding accents, castles, cake fountains, as well as theme candles like baseball mitts, hockey players, princess crowns, etc.

## Creative Additions

Almost anything small, washable and nonabsorbent can become part of your cake decorations. Use your imagination! Plastic animals, cars, building blocks, superheroes or princesses, dollar store toys, plastic drivers' licenses, seasonal decorations, etc. can be added for effect and removed before eating the cake.



*Spiderman on web cake*

Do not use stuffed toys or anything else absorbent like paper. The grease and colour from the icing can ruin them.

## Activity 22: Creative Ideas, Baking and Finding Decorations

60 to 75 minutes at home

### Instructions

1. Find cake ideas on the internet, in books or magazines that can be decorated without tips. Search images of simple cakes, or pick a theme to look at. You can pick a theme such as birthday cakes, children's cakes, cakes for men, Halloween cakes... You may also find some at <http://www.wilton.com/ideas/>
2. Sketch or copy and print at least eight pictures of cakes you like which can be made without using any tips, and list what could be used to create a similar effect.
3. What would you substitute or use? How could you get a similar effect without using a tip? Use the cakes you see as inspiration and improvise using your creativity.
4. Select one of the designs and find or purchase the items you will need to decorate it at the next meeting.
5. Sketch the cake design or make notes beside the picture you have printed. Note the colours you will use, the tips for each technique and the icing consistency you will need.
6. Make a cake at home from a recipe you like or would like to try, but make sure it is the shape you will need. Freeze it, refrigerate it or make it the day before your next meeting.
7. Bring to the next meeting the cake, ingredients to make and tint icing and everything you will need to decorate it.

## Activity 23: Share Creative Designs and Decorate Your Cake

60 to 75 minutes

### Supplies

- Cake
- Ideas from the internet and books
- Cake design sketch or picture of inspiration
- All ingredients and decorations you need to make your cake
- Ingredients to make icing
- Food colouring
- Small bowls
- Toothpicks
- Scraper
- Spatula

### Instructions

1. With the group, share the ideas you found on the internet and in books or magazines. Discuss them and what others have brought for inspiration.
  - Which ones surprised you?
  - Which ones did you think were too hard to do? How could you change them?
  - What surprised you?

2. Show the group what ingredients you brought and indicate which ones you can share with others.
3. Are there any changes you think you would like to make before you begin your cake?
4. Make your icing.
5. Be sure you know what order you should decorate your cake.
6. Ask for help if there are techniques you are not sure how to do.
7. Use your practice board to practice techniques before you use them on your cake.
8. Share icing, candies, etc.
9. Decorate your cake.

### **Something to think about**

How did the cake turn out? What worked well?

What would you do differently if you were to make this cake again?

Take a picture of your cake. Fill in the cake journal and include notes about what tips and techniques you used.

## Activity 24: Theme Cupcakes

75 minutes at home

### Instructions

1. This time when you decorate cupcakes, keep in mind that they need to follow some obvious theme, whether that is a colour that repeats, the cupcakes make a larger, overall design such as a family tree, or have another design element or decoration that makes them seem like they belong together such as they are all flowers or monsters. The cupcakes do not have to be identical, but it should be obvious that they go together as a group.
2. At Achievement Day the cupcakes you present will need to be all one theme, though it should be different than the ones you make next.
3. Consider for whom or what occasion you can make cupcakes. Will you be giving them away as your community involvement or volunteer project?
4. Search for cupcake ideas on the internet, in books or at bakeries based on the theme or ideas you would like to incorporate in the design of your next batch of decorated cupcakes. Maybe this time the cupcakes will make one overall design such as a dinosaur or be wheels on an 18 wheeler cake. Try to be creative in your use of icing, colours and edible and nonedible decorations that will help you with your plan.
5. Print ideas you like even if you are not going to use them for this activity.
6. Sketch or use a printed picture of your thematic cupcakes.

# Shaped Pans for Character Cakes

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## Using Shaped Pans – Famous Character or Other Shapes

Want to make a famous cartoon character or recent animated movie character? You can, with the right pans and a bit of practice. Cake pans come in shapes of dinosaurs, butterflies, baseball gloves, graduation caps and animated characters.



*Dumptruck cake pan*

Character cakes use a shaped pan of aluminum and include a picture of the finished character, a recipe and instructions for you to follow.

Here are some pointers to help you get started:

- If you buy or rent a pan, be sure to get a copy of the instructions which will tell you how much batter to use in the pan and can give you recipe suggestions. If you buy the pan at garage sale or borrow it and it does not come with directions, see if you can find them online through one of the cake supply companies.
- Most of the shaped pans will tell you how many cups of batter you need to fill them properly so that they will rise to fill the pan. Some recipes rise more than others, but this will give you a starting point. Double or triple the cake batch if you need to.
- If your cake batter does not fill the pan properly, you may have a very flat cake and it will be difficult to see the character as easily. Sometimes you will bake a cake and then decide you need to do it over, with more batter. It is best to check pan capacity or use the recipe that comes with the pan to be sure it will fill the pan well. If your cake pan did not come with that information, see if you can find

**Tip:**

**Shaped pans made of aluminum can dent. Handle them carefully.**



who the manufacturer is and go to its website to find more information and directions. Wilton makes lots of character pans and has this information available online.

- It is extremely important that you prepare the pans properly for your cake to come out of the pans without sticking. Grease the inside of the pan using a pastry brush and solid vegetable shortening (do not use butter, margarine or liquid vegetable oil). Make sure you have covered all the indentations before you sprinkle a couple tablespoons of flour in the pan. Any shiny spots need a touch-up with shortening and flour.
- You will need a cookie sheet under the pans to keep any overflow from making a horrible mess in your oven. It may be a bit tricky to get the pan to sit level on the baking sheet.
- Follow the pan directions for the temperature and approximate cooking time. Use a toothpick or skewer to test for doneness.
- When a shaped cake is done, set it on a cooling rack, as you would with any other cake.

## Icing a Shaped Cake

*Leveling an oddly shaped cake is trickier, and should be done with the flat side down on the surface, so you are cutting almost at the bottom of the cake.*

You may not be able to see all the details or molded shapes you need if you crumb coat the cake. You may find you only crumb coat parts of it such as the sides that are usually not part of the design.

### Tip:

**Be sure you have a cake board large enough for your character.**

Use thin consistency icing to crumb coat the part the directions tell you to. Note that if you do not crumb coat the cake, any stars or piping has to be touching so that no part of the plain cake shows through.

Based on your character or cake design, decide which colours of icing you will need and the icing consistency you should make.

The directions assume you will use a star tip to cover the entire cake. Even though you think a larger tip will be faster, anything larger than a #18 star will make it difficult to get details to show up when the cake is iced. You can use a combination of round and star tips, spatula spreading and edible and nonedible decorations to decorate the character.

What order you will need to use to ice the cake? Will it look better if you outline sections with a round tip before filling in areas of colour? Would it be better to outline the eyes again later to help them stand out?

Here are some general directions:

1. Start by icing the sides and background areas smooth, based on the shaped pan instructions.
2. Using a round tip, pipe in small details and outline the main shape using a round tip, as described in the cake pan instructions.
3. Cover the details with additional stars, stripes, zigzags, etc. as you like.
4. Cover the remaining areas with stars or decorations based on the instructions or picture that you have. If there is no crumb coat, be extra careful to be sure that all parts of the cake are covered with your stars or other decorations.
5. Remember to add a star, shell or bead border around the base of the cake.
6. The finishing touches are whatever message, other decorations or candles you may want to add.

## Activity 25: Select, Bake and Decorate a Shaped Cake and Calculate the Cost to Make It

120 minutes

If you have not yet made a cake or cupcakes as a community service, consider contacting a person or organization you can give this cake to. This may also help you decide what shape of pan or character would be appropriate. Seniors may not be as thrilled about a Disney princess as the children's section of a hospital.

If the cake pan is not one you will use very often, consider borrowing or renting one instead of buying it.

A character cake looks professional and this will be a good cake for comparing how much it would cost to buy the cake compared to what it cost you for the supplies to make it. Keep track of all your expenses.

### Supplies

- Shaped cake pan with directions and picture
- Water and measuring cup to determine pan capacity (if pan directions do not indicate amount of cake batter required)
- Ingredients to make cake
- Cake board large enough for character pan
- Ingredients to make icing
- Food Colouring
- Other edible or nonedible decorations
- Icing tips, couplers and bags
- Small bowls
- Toothpicks
- Spatula
- Spoons

- Calculator
- Pencil
- Paper

## **Instructions**

1. Find, borrow, rent or buy a character cake pan you want to use and if it does not come with directions or pictures, see if you can find them at the manufacturer's website. For instance, Wilton makes many character pans and you can get directions from their website.
2. Compare the pan capacity with the amount of batter your recipe makes and double, triple, etc. the recipe accordingly. Prepare the pan carefully and bake your cake.
3. Character cakes are often wider or larger than many cakes you have made and you will need to be very careful when you turn it out of the cake pan. Let the cake cool before you level it. Remember to level it by slicing off the flat side or bottom of the cake.
4. Crumb coat the cake and then decorate according to the directions or how you have improvised them to suit your own skills.
5. Covering an entire cake with stars will make your hand ache. That is why some people buy the triple star tip. (You may want to buy it if you like to do character cakes.)
6. If your icing becomes too warm from your hand and the stars do not look crisp any longer, place the icing bag in the fridge for a few minutes and give your hand a break.
7. If your hand hurts from squeezing so many stars, take a break and continue later.
8. Take a picture of your cake.
9. Photocopy or scan the picture that came with your cake pan to include with your cake journal.

## Something to think about

How did it go? Does your character look like the famous one? Are you happy with your first character cake?

What did you learn or do differently with this cake?

Complete your cake journal and note which tips you used, recommendations for next time, the amount of batter it took to fill the pan (how many batches) and if that was a good amount.

## Character Cake Cost Calculations

1. Copy out your recipe ingredients in a column and beside each item include an estimate of what it cost. Ask your mom or dad for help to estimate how many cups of flour are in the bag it came from, what it cost per cup, the cost per egg from your dozen, etc. Even if you think

the amount of vanilla you used was only worth a few pennies, include the amount in your calculations.

2. Do the same for the icing and any other edible or nonedible decorations you used.
3. If you rented or bought a cake pan, include it too.
4. If you had to make a new cake board, include that.
5. Total what it cost you to make this cake.
6. Then find what it would cost to buy a cake decorated similar to yours. You may need to phone a bakery to ask them or can find this information by searching online.
7. Compare the costs.

### **Something to think about**

What did you learn? Was that a surprise to you?

## Activity 26: Cake and Cupcake Designs for Achievement Day

30 minutes

Go back to the page that talks about your Achievement Day requirements. You will see that you have to bake and decorate one cake and also six cupcakes that have a theme. The cake and cupcakes do not have to go together as one theme, just the six cupcakes. You must use buttercream icing.

For your single layer cake you must plan a design that will use at least two different icing tips and at least four different decorating techniques. For instance, you could use a star tip to make a shell border or rosettes, and a round tip to print something, make vines or dots. You can use other edible decorations too if you want to.

The cake will be evaluated on smoothness of icing, quality and cleanliness of workmanship, overall design (use of colour, balance, spacing) and skill with decorating tips and techniques used. The judges are looking at your decorating skill, and even though they may enjoy your creativity, it is not necessarily what the judges are looking for.

Your six cupcakes must be related in theme, but not identical, and use at least two different tips, though this may not necessarily be on an individual cupcake. You have more leeway with the cupcake decorating and planning because you only need to use two different tips and it does not say how many techniques you use. So if you were making monster or animal cupcakes using the fur tip, you could use the round tip to make eyes, or use a star tip to make a different kind of fur. If you plan to use purple as your theme colour instead, how would you do that? Cupcake designs can also include other edible decorations.

Cupcakes will be evaluated on quality and cleanliness of workmanship, overall design (use of colour, balance, spacing) and skill with decorating tips.

## Instructions

1. Plan your Achievement Day cake and cupcakes. Start with the recipe(s) you would like to use and think about the size and shape of cake you want to bake and decorate.
2. Sketch the cake and cupcakes, noting the tips you will use, their sizes, the different techniques, if there are any other edible decorations you will use and how.
3. Share your cake and cupcake plans with your group and ask for feedback about your ideas. Make changes if you think they will improve the design or help you better meet the Achievement Day requirements.



## Activity 27: Optional Practice Cake and Cupcakes for Achievement Day

90 minutes

You may want to practice your cake and cupcakes before Achievement Day. You do not have to, but if you are not sure of the design, cake recipe or need extra practice with any of the techniques you plan to use, take this opportunity to make these before your final cake and cupcakes for Achievement Day.

### Supplies

- Refer to your cake sketches and notes (Activity 24)

### Instructions

1. Photograph your cake and cupcakes and prepare cake journals for them.
2. Ask family or friends for feedback about the designs and themes.
3. Look for ways you can improve before Achievement Day. Use your practice board to perfect the techniques you plan to use.

# Achievement Day Tips

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- Remember your Record Book needs to be complete. That means all your cake journals must have photographs printed and included, and your notes should be filled out and detailed. Cake sketches can be in pencil but you should use pen in the rest of your Record Book.
- Include a page about your community involvement cake or cupcakes. In your binder that has your record book, include recipes, websites and images that you have collected over the project.
- If you are making your cake or cupcakes ahead of time, freeze them so they do not spoil before Achievement Day.
- Be sure you have the correct size cake boards and cover them. Be sure the cake board is clean and tidy.
- Use your practice board before you start something on the cake or cupcakes.
- For your cupcakes, make a dozen or more and decorate them all using your theme. Select the six cupcakes you would think are best if you were the judge. Use those.
- Keep your tips and tinted icing in case you need to do any touchups after the cake and cupcakes are transported to Achievement Day.
- Carefully transport your cupcakes and cakes to Achievement Day. Check to see if there were any accidents that need touch ups.

## Common Baking and Cake Decorating Conversions – Imperial to Metric

<b>Oven Temperatures</b>			
<b>Fahrenheit</b>	<b>Celsius</b>	<b>Fahrenheit</b>	<b>Celsius</b>
250	120	350	180
275	140	375	190
300	150	400	200
325	160		
<b>Length measurement conversions</b>		<b>Measure conversions</b>	
1/8 inch	3 mm	1 teaspoon (tsp)	5 ml
1/4 inch	6 mm	1 tablespoon (T)	15 ml
1/2 inch	12 mm	1/2 cup (4 fl oz)	125 ml
1 inch	2.5 cm	1 cup liquid (16 oz)	250 ml
2 inches	5 cm	4 cups of liquid	1 litre
8 inches	20 cm	1 pint (2 cups)	500 ml
9 inches	23 cm	1 fluid ounce (oz)	30 ml
10 inches	25 cm	1 ounce	28 g
12 inches	30 cm	1 gallon	3.8 litres
		1 pound (lb) (16 oz)	.454 kg
<b>Regular Flour cups to grams</b>		<b>Icing Sugar cups to grams</b>	
3 cups	450 g	3 cups	660 g
2 1/2 cups	375 g	2 1/2 cups	550 g
2 cups	300 g	2 cups	440 g
1 2/3 cups	250 g	1 2/3 cups	370 g
1 1/2 cups	225 g	1 1/2 cups	330 g
1 cup	150 g	1 cup	220 g
3/4 cup	110 g	3/4 cup	165 g
2/3 cup	100 g	2/3 cup	150 g
1/2 cup	75 g	1/2 cup	110 g
1/3 cup	50 g	1/3 cup	75 g
1/4 cup	35 g	1/4 cup	55 g

Adapted from <http://www.inspired-by-chocolate-and-cakes.com/baking-conversions.html>

For additional conversions or for specific ingredient measurement conversions, search online. Note that United States measures can differ from UK measures so check your recipe to verify where it is published.







Saskatchewan

3830 Thatcher Avenue  
Saskatoon, Saskatchewan S7R 1A5  
306-933-7727 • 306-933-7730 (fax)  
[www.4-h.sk.ca](http://www.4-h.sk.ca) • [info@4-h.sk.ca](mailto:info@4-h.sk.ca)

Arts  
& Lifestyle

# Cake

## Decorating Project



Saskatchewan

Unit 2  
Reference Book  
&  
Activity Guide

## 4-H MOTTO

Learn to do by doing.

## 4-H PLEDGE

I pledge

My HEAD to clearer thinking,

My HEART to greater loyalty,

My HANDS to larger service,

My HEALTH to better living,

For my club, my community and my country.



## 4-H GRACE

(Tune of Auld Lang Syne)

We thank thee, Lord, for blessings great

On this, our own fair land.

Teach us to serve thee joyfully,

With head, heart, health and hand.

This project was developed through funds provided by the Canadian Agricultural Adaptation Program (CAAP). No portion of this manual may be reproduced without written permission from the Saskatchewan 4-H Council, phone 306-933-7727, email: [info@4-H.sk.ca](mailto:info@4-H.sk.ca). Developed May 2013.

*Writer: Pat Shier*



Agriculture and  
Agri-Food Canada

Agriculture et  
Agroalimentaire Canada



AGRICULTURE COUNCIL  
OF SASKATCHEWAN INC.



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# Introduction

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Some of the cake and cupcake decorating shows on television have teams of people who work together to make elaborate, huge cakes or hundreds of cupcakes for weddings or events. Remember, all these people began like you, and built their cake decorating skills over many years. They practiced their skills and gradually learned enough to be experts.

This 4-H project helps you build on the basic cake decorating skills you already have. You can create and decorate a cake for a special occasion. It can look custom-made and professional, whimsical and fun, elegant and romantic or dramatic and scary. It does not have to be only one layer, but can be cut, sculpted and stacked or baked in a three dimensional baking pan to give the effect you need. You will be able to make an entire garden of flowers including roses, carnations, chrysanthemums and sweet peas. Family and friends will be impressed by the two-tone flower petals and borders, the fillings you hide in cupcakes and the delicious recipes you have collected.

As you gain confidence in your sense of cake design, your understanding and ability to use buttercream icing will help you to make the designs you dream up. You know that cake decorating can transform a plain, delicious cake into a special dessert and by now you can do that. With more techniques and skills, you will be able to create gorgeous cakes and ones with a lot of character. You will be proud to decorate cakes or cupcakes for birthdays, anniversaries, seasonal celebrations and you may even be ready to decorate a wedding cake by the time you are done this year.

As you build on your cake decorating skills, you will be encouraged to creatively use candies or other objects you have at home to personalize cakes. You may find that little marshmallows make great lamb's wool or that wafer cookies or biscotti can be bodies of slumber party guests on your cake. You may think it would be more fun to shape the entire cake into a pink

ukulele instead of drawing it on with icing. Use your imagination and have fun adding character to your cake creations!

This year you will also be introduced to a few other types of icing. You will dip cupcakes in chocolate ganache and pour it over a layer cake for a glossy, smooth effect. Later you will be introduced to fondant icing, which is becoming more and more popular. When you see a cake that looks draped in fabric that is fondant. Fondant (also called sugarpaste or gum paste) is drier and a bit more like using play dough for molding, cutting and rolling. Fondant is often used in combination with other types of icing and details can be piped on with buttercream icing.

If you have ever flipped through a magazine that has pictures of decorated cupcakes, gingerbread houses or cakes, you may wonder how they decorated them. If you look on the internet, you can find thousands of images of cakes for almost any occasion. As part of your 4-H project, you will look at pictures of cakes to try to figure out how the cake was decorated, what shape they started with, the type of icing they probably used and how they made some of the designs and patterns on it. That way, as your cake decorating skills develop, you can learn to copy or adapt the cake designs that you see.

Towards the end of your 4-H project, you will make and colour fondant, roll it out, cover a cake and experiment with molding some characters out of it. You will also be introduced to royal icing. This will give you a "taste" of what is to come if you continue learning by doing through 4-H cake decorating.

Cake decorating is a skill anyone can master. It is a fun and delicious art. With the right ingredients, tools and practice, you are on your way to many years of cake decorating.



# Overview of the Project

---

This *Cake Decorating Reference and Activity Manual* has a quick review or reminder section about the skills you learned in Unit One, but do not let that discourage you. The skills you learned in Unit One are needed in Unit Two, so additional practice with those will help you to find Unit Two easier and less frustrating.

There is a lot of new information in this Manual and the activities will help you learn new techniques and creative approaches to cake decorating. You may find that it takes more than one year to master all the skills. You can take Unit Two again if you want to strengthen these skills before working on more advanced cake decorating. You can take each level for more than one year. Once you have mastered most of the skills in a Unit, you can add more advanced techniques, but do not need to use them on your Achievement Day cake or cupcakes.

If you are excited to learn about and use fondant icing, then you will be ready for Unit Three. Fondant techniques are very different from those using buttercream icing and piping, so you may wonder why you can't just skip Unit Two. It takes a lot of practice to become good at the piping techniques using buttercream icing and details are added to fondant cakes with the skills you learn in Units One and Two. You will still find the Unit Two skills extremely useful when you begin Unit Three.

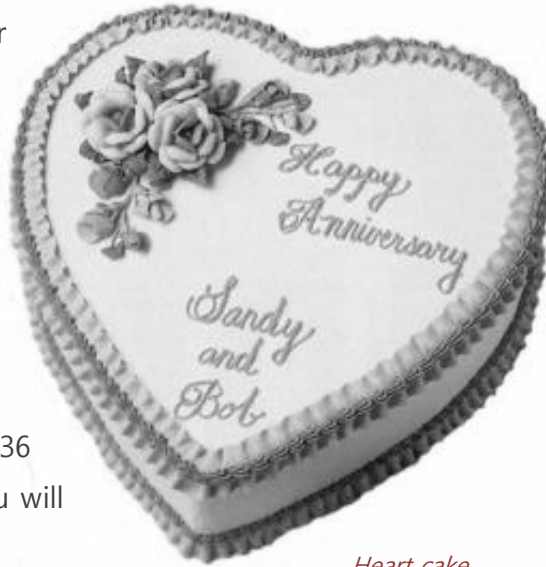
As you get better, and can do more, you will see the potential to try things in a new way, combine decorating techniques, different icings and let your creativity and curiosity lead you to try more complicated things even now. It all takes practice, so the more you bake and decorate, the more you will learn.

Your family will be glad to know that you will be making and decorating a lot of cakes and cupcakes this year. They will be impressed with your special desserts and creativity of how you use the things you learn. To challenge you

and help you see what possibilities you can experiment with at home, you will be introduced to techniques in the next level, but not evaluated on it.

## Unit Two Requirements

- Make and decorate five or more cakes, which include one sculpted shape, one cake baked in a three-dimensional pan and at least two layer cakes, including the one you display at Achievement Day.
- Make and decorate at least 36 cupcakes, including the six you will display at Achievement Day.
- Decorate a cake or cupcakes as a community service.
- Using icing tips 3 or 4, 1M, 12, 16, 47, 102 or 104, 131, 233 and 352 to create a variety of patterns, flowers, borders and designs.
- Complete a journal of each cake or set of cupcakes made, which includes photographs, a sketch or image showing the plan or inspiration, list of icing tips, techniques, other decorations, colours and recipes used. Comments about the decorating experience will be noted.
- Calculate the cost of one decorated cake or set of cupcakes.
- Collect cake and icing recipes and images of ideas for cakes and cupcakes.
- Complete a record book.



*Heart cake*

## At Achievement Day

- Present a layer cake on a cake board. The cake must be made by you, the member. The cake will be decorated with buttercream icing and use at least two different tips and a minimum of four different decorating techniques. The cake must have lettering (printed or

written) and use at least two techniques specific to Unit Two. Cake design can incorporate other edible decorations. The cake will be evaluated on smoothness of icing, quality and cleanliness of workmanship, overall design (use of colour, balance, spacing) and skill with decorating tips and techniques used.

- Present six cupcakes on a cake board. Cupcakes must be made by you, the member and decorated with buttercream icing. Cupcakes will be related in theme, but not identical, and use at least two different tips, though this may not necessarily be on an individual cupcake. Cupcake design can incorporate other edible decorations. Cupcakes will be evaluated on quality and cleanliness of workmanship, overall design (use of colour, balance, spacing) skill with decorating tips.
- Display a completed Record Book.

## **A Note to the Leader**

Cake Decorating Unit Two is intended to be a project that members will take in one year, though with the number of activities listed, you may wonder about that. Some of the activities will be done by members at home. Members can take Unit Two for more than one year if they would like. You may have a variety of capabilities in your group, and should encourage those who are ready for more advanced skills to challenge themselves and try them. Skills develop with practice and they build on each other.

If you have a young group, they will need a more thorough review of some of the Unit One techniques. Do not skip the review, as Unit Two skills build on those learned in Unit One. Encourage members to evaluate pictures of cakes to determine if they can copy them or how they would change the cake design to be able to do it.

If the members do not have the ability to succeed at an advanced technique, your, and their time would be better spent in strengthening their other skills. (For instance, if members are struggling with the spacing of the basket

weave, still encourage their experimenting with the basket weave tip. They could learn to make fences or mummies with the tip instead.)

At the end of this manual are two activities that introduce members to ganache (to show them how easy it is!) and will pique their interest in fondant. Fondant will be made ahead of time by the leader and the members will use it to ice a cake and create characters. Fondant techniques are the focus of *Unit Three: Fun with Fondant*.

# Supplies You Will Need

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- Icing Tip #s: Round 3 or 4 and 12, Star 1M and 16, Basket weave 47, Petal or Ruffle 102 or 104, Closed Star 131, Grass and Fur 233, Leaf 352
- Two or more icing couplers
- Icing bags – three bags if featherweight, minimum 12 if disposable
- Practice board
- Flat spatula or offset spatula
- Parchment paper
- Cake turntable
- Flower nail
- Cake boards
- Food colouring (minimum three primary colours of red, yellow and blue)
- Toothpicks
- Ingredients to bake cakes and make icing at home
- Oven
- Cake pans
- Muffin tins
- Cupcake papers
- Electric mixer
- Large serrated knife
- Computer with internet access
- Printer
- Camera
- Pens, pencils and crayons
- Paper
- Tape
- Scissors
- Variety of candies

# Before You Bake and Decorate

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## Kitchen Safety

You probably think you do not need to be told about safety in the kitchen. Some of it will seem like common sense, but a few reminders are in order:

- Wash your hands with soap and water before you start.
- Make sure the counters are cleared off and clean so you have enough space and a clean surface to work on.
- Check the recipe to learn where the oven racks should be before you turn on the oven.
- When you plug in the mixer, the cord should not be hanging where it can catch on anything while you work.
- Make sure all the necessary supplies and tools are clean.
- Read through the recipe and take everything out that you will need. Do you have enough counter space?
- Never stick your fingers or scraper into the mixing bowl when the beaters are still turning.
- Don't double-dip.
- When opening the door of a hot oven, keep your face back.
- Wear oven mitts when you put things into *and* take them out of the oven.
- Place cooling racks on a clean counter top so they are ready before you open the oven to take out something hot.
- If you are using a burner, choose one that is similar in size to the bottom of the pot you are using. Turn pot handles to the inside so they can't catch on things or be bumped off the stove.
- Clean up the kitchen immediately after your creation.

- If you are sharing the kitchen with others, keep your part tidy and be respectful of others' space. Communicate with them if things are hot, if you are walking behind them. Be especially vigilant when you are carrying something hot or sharp.

## **Metric or Imperial?**

Because most of the cookbooks and recipes online are in imperial, this manual will use imperial measures only. A chart of imperial and metric conversions you will need for cake decorating is at the back of your manual.

You can convert recipes from one measurement system to the other.

# Baking Supplies

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Try to use the correct word for the supplies you use. Check the glossary at the back of your Reference and Activity Guide or online if you are not sure.

## Baking Pan Sizes

Cooks refer to pans by their dimensions, such as 8"x 8", or by their capacity, which is what the pan holds. For instance, a regular loaf pan is approximately 9"x 5"x 3", and it holds almost eight cups of water, which gives it an eight cup capacity. If you are not sure of the pan capacity, before you start baking, place it in a sink and fill a large measuring cup with water. Pour the water into the pan and keep filling till it starts to overflow. How much water did it take? That's your baking pan capacity. If the pan is made from two pieces, the water will leak out, so measure something dry like sugar or rice into the pan instead.

The capacity does not mean how much batter you put into the pan. Like cupcakes, you don't want the pan to be over two-thirds full, unless it is a very heavy recipe like fruitcake that does not rise much. Using parchment paper around the edge of your pan and extending it above the pan will give you a bit more capacity. You may need to adjust your recipe to fit a pan, such as doubling it, or use more than one pan if the cake recipe is too large.



# || Activity 1: Pan Capacity Refresher

(30 minutes)

## Supplies needed

- A variety of different cake pans, bread pans, muffin tins, two-piece pans
- Access to water
- A liquid measuring cup (2 cups or larger)
- Several cups of dry, uncooked rice, macaroni or other small pasta
- Ruler or measuring tape
- Pencil
- Paper
- Calculator (optional)

## Instructions

1. Gather everything you will need, including the chart you will fill in.
2. Wash your hands before you start.
3. For each pan, note what size it is called and measure its height, diameter or length and width. (for instance, a bread or loaf pan measures...)
4. Use a measuring cup and count/add how many cups of water, rice or macaroni it takes to fill that pan to its rim. If you are using water, put the pan in the sink and try to level it so you can fill it to the rim.
5. Do not mix the wet and dry stuff together. Be sure to use dry ingredients for any two-piece pan because the water will just leak out.
6. You can reuse the water and dry ingredients as you continue measuring and filling pans.
7. Clean up includes rinsing any pans you used rice or macaroni in and drying them all before you put them away.
8. Beside your calculations, list approximately how much cake batter would be needed for each pan, assuming the pan should be about half or two-thirds full of batter. Note both amounts in the chart.

**Pan Capacity Chart**

<b>Name of pan</b>	<b>Actual measurements</b>	<b>Capacity (total # of cups it holds)</b>	<b>Approximate # of cups of batter needed</b>

**What pans do you think you would like to use this year when you make cakes? What is their capacity?** Keep that in mind when you are looking for cake recipes to help decide if it is a single batch of batter you will need to fill the pan.

**Which baking pans does your family have at home?** Ask if there are any other baking pans that are used seldom which may be stored somewhere else in your home and measure the capacity of those that are different sizes than the ones you measured with your group. **Record those on the chart.**

## How Much Cake Batter?

Different cake mixes and recipes make different amounts of batter, and they do not all rise the same amount. With experience you will learn if a pan needs to be half or two-thirds full to give you the height of cake you want. Generally, a cake mix does not rise as high as some other cakes, so the pan needs to be more than half full. Two-thirds full is often a better estimate than half full.

This website has a chart telling you about the amount of batter you will need in different sizes of pans. <http://www.wilton.com/cakes/making-cakes/baking-party-cake-2-inch-pans.cfm>

Cake mixes come in different weights. A heavier mix will contain more flour and will require more liquid in it, which means it also gives you more cake batter to fill the pan. Even though the package says it can make two 8" x 8" pans, it does not necessarily fill the pans half or two-thirds full and you will find that with most cake mixes the cakes are very flat.

## Preparing Baking Pans or Cake Tins

Just because a pan says it is non-stick, does not mean it is ready for your cake batter. Pans need to be properly prepared for your cake to turn out without sticking. There are a couple recommended ways to do this:

### Parchment Paper

You can line just the bottom, but lining the sides may help it be less crumbly when you are icing it. If you are using parchment paper on the sides, will it go under the bottom lining? If it will, cut the parchment paper strip wider than your pan is tall. Snip the parchment paper at intervals to help it fit around curves and into corners of your baking pan.

Lightly grease the pan to help hold the parchment paper when you pour in the batter. Add the bottom piece of parchment over top to cover your snipped edges.

## Shortening and flour

You can use shortening or oil on your fingers or on a piece of wax paper. If you are using a spray oil, be careful to spray the pan thoroughly. If the cake pan has a fancy shape, you may find a pastry brush is helpful to get into all the indented shapes. Sprinkle about two tablespoons of flour inside the greased pan and gently shake the pan so that flour sticks to all the greased surfaces. Turn the pan upside down and tap it lightly to remove the extra flour. Shiny spots need more shortening and flour.

## A Few Reminders

- Make sure you measure ingredients accurately.
- Use measuring cups and measuring spoons, not table cutlery. Mug sizes and teaspoons for coffee may not be anything like what the recipe calls for.
- Use liquid measures for liquids, and ones meant for dry ingredients for dry stuff.
- Prepare cake pans before you start making the cake.
- Oven temperatures are not necessarily accurate.
- Is your oven level? If your cake has a sloped top, you will need help to adjust the feet on the oven when the oven has cooled.
- Does the oven heat evenly? You may need to turn the pan partway through baking to help it bake evenly or put a cookie sheet below the cake pan, use parchment paper and move the oven racks to a higher position than normal.



*Measuring spoons*

## Read the Recipe

Lots of people rush to the fun part of putting ingredients together, but you will be more successful if you read the *whole recipe* before you start. Then refer to it as you bake.

Take all the ingredients out before you start, put them on the counter in the order you will use them and move them aside as you are done with each item.

## Collect Recipes

Collect recipes for cakes and icing. Most cooks are flattered to be asked for a recipe. There are a variety of cake mixes and you may have a favourite flavour. Note the size of pan a recipe fills, if it rises much or if it tends to make flat cupcakes.

## What about Allergies or Dietary Issues?

Read the list of ingredients on the box to be sure the item does not contain any of the allergens you are avoiding. Surprisingly, a popular brand of cocoa contains gluten, while the cheaper store brand does not, so it is the safe choice for someone with celiac.

## Things to Know About Flour

### **Can I substitute all-purpose flour for cake flour?**

Yes, but the substitution is not one to one. The general rule of substitution is 1 cup of all-purpose flour minus 2 tablespoons is equivalent to 1 cup of cake flour. Enriched flour is made from a different kind of wheat than cake flour is made from, so some suggest using 1 cup of all-purpose flour minus 2 tablespoons *plus 2 tbsp cornstarch* as a substitute for cake flour. Try to use what your recipe calls for, or see if using enriched flour makes a noticeable difference to how tender your cake is.

Sifted flour is also less than nonsifted flour. If your cake recipe calls for sifted flour, and you do not sift yours, you will actually be putting in more flour than the recipe wants, which will make your cake heavier and drier than if you followed the recipe more carefully.

# Baking a Cake or Cupcakes

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- Preheat the oven.
- Prepare the cake pan or cupcake tins.
- Follow the recipe carefully.
- Always begin checking your baking at the earlier doneness time specified in the recipe.
- Test the cake or cupcakes for doneness.
- Use oven mitts to remove the cake from the oven.
- When it is done, cool the cake in the pan on a wire rack for 10 minutes (note that this is different for differently shaped pans or 3D pans).
- Unmold the cake by sliding a knife around the edges if you used flour and grease. If you have used a non-stick pan, do not use a metal knife which can scratch the finish; use a nylon, silicon or wooden knife instead.
- Carefully turn the cake over using cooling racks and oven mitts. Set the cake down (now upside down) on a cooling rack. Lift the pan off.
- Cool a cake at least one hour, till it is not warm to your touch before you ice it.
- Level the cake.
- Brush off any loose crumbs before you start icing the cake.

# Levelling a Cake

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Cool the cake completely before you try to level it.


Cakes crumble less if they have been put in the refrigerator for even a short period of time.

Levelling a character or oddly shaped cake is trickier, and should be done with the flat side down on the surface, so you are cutting almost at the bottom of the cake.



## Tip:

**If your cake is lopsided, it probably means your oven is not level. When the oven is cool, place a large cake pan of water in it and look to see which side of the pan has deeper water. Oven feet adjust by spinning them. Deeper water means the feet at that corner or side of the oven are shorter, (that oven side is lower). Adjust the feet till the water sits level. You may need to ask for help to adjust the oven feet.**





# Making Buttercream Icing

There are many recipes for icing (cream cheese, peanut butter, buttercream, stabilized whipped cream, fondant, ganache, cooked caramel, royal...). As you use different types of icings, you will learn which ones are suitable for piping, and which ones are too goopy or hard to work with.

Cake decorating books and websites can provide information about the suitability and uses of different types of icings. For instance, a comparison chart can be found at <http://www.wilton.com/decorating/icing/icing-chart.cfm>.

A basic buttercream icing recipe is included in this Reference Manual. There are a surprising number of buttercream icing recipes and you can use whichever one, or ones, you like.

## *Buttercream Icing Recipe*

*yields about 3 cups of stiff consistency icing*

*½ cup vegetable shortening*

*½ cup butter or margarine*

*1 tsp vanilla extract (or other flavouring)*

*4 cups sifted icing sugar*

*pinch of salt (add to the liquid)*

*2 tbsp milk or water*

*Use ingredients that are at room temperature.*

*Cream butter and shortening. Add flavouring. Gradually add icing sugar, keeping mixer speed low to avoid a cloud of icing sugar spraying all over. Scrape sides and bottom of bowl. When it is all blended, gradually add milk and beat at medium speed till fluffy. This amount of milk makes stiff icing. Gradually add more liquid to thin icing.*

*Cover with a damp cloth if you are using the icing soon.*

Buttercream icing will last two weeks in an airtight container in refrigerator. Rewhip before using if you have stored it. Buttercream icing can be kept in a sealed container in the freezer for up to 3 months. Thaw it in the fridge the day before you need it and beat it well just before you use it. Do not thaw it in the microwave.

### ***Chocolate Buttercream Icing Recipe***

*Add ¼ cup cocoa to the icing sugar and sift them together before adding to the shortening/margarine mixture. Add 1–2 tbsp additional liquid.*

There are many different kinds of icing, and by experimenting, you will learn which flavours you like with different cakes. A chocolate peanut butter icing is delicious on chocolate cake! The more you bake and try new recipes for cakes and icings, the better you will be at understanding which icings you prefer to work with and combinations you want to try.

## **How much Icing will I Need?**

This comes with practice and you can find estimates of icing required to decorate a variety of cake sizes and shapes by looking at cake decorating websites or in cake decorating books. A chart mentioned earlier about cake batter also suggests the amount of icing it takes to ice a cake. <http://www.wilton.com/cakes/making-cakes/baking-party-cake-2-inch-pans.cfm>

## **Icing Consistency**

One of the most important things about icing a cake is icing consistency.

Consistency refers to how stiff (or thick) the icing is at room temperature.

- Stiff icing is used for roses and other shaped flowers whose petals stand up.

- Medium icing is used for borders and things that lie flat on the cake like stars and flowers whose petals don't stand up. (Add about 1 tsp of liquid to every cup of stiff icing.)
- Thin icing is used to ice a cake, for piped printing or writing and for leaves. (Add about 2 tsp of liquid to every cup of stiff icing.)

Your hands will warm up a pastry bag, making the icing thinner as you continue to work with it. If the icing was the correct consistency to start, but becomes too thin from your hands on the piping bag, put it in the refrigerator.

Remember when you decorate cakes in summer that the sun beating through a car window or the heat at an outdoor celebration can melt the icing. What a disappointing mess.

## **Activity 2: Bake Two Cakes for Layering and Make a Batch of Medium Consistency Icing**

(60 minutes at home)

For your first 4-H cake, choose a recipe that you love to eat. You can choose two recipes that you think will taste good together when they are stacked.

If you do not own two baking pans that are identical in shape and size, consider buying one to match one you already have. Either measure the one you own very carefully and take a measuring tape with you as you shop for its partner or take your pan along to the store to match it.

Think about who you will make the cake for or the theme and colours you will use as a review of some of your Unit One techniques. You will finalize your plans for the cake after reviewing piping techniques at your next group gathering.

Wrap and freeze the cakes if you make them more than one day in advance. Wrap and refrigerate the cakes if you make them the night before.

### **To the next meeting remember to bring:**

- Cakes to layer.
- One batch of medium consistency buttercream icing.
- Small, sealable containers or bowls.
- Two pastry bags, couplers and all your tips.

(Note: no cake board is expected, but the cake needs to be on a plate or other flat surface.)

# Making a Layer Cake

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Ideally, your layers will be identical in height. If you are using two different cake pans, you can measure the batter into each pan or use a kitchen scale to weigh the pans. Cut the top off to level each cake. Your two layers do not have to be the same kind of cake, but should be flavours that will taste good together.

## Tip:

**If your alignment toothpick is not at the top, but in the middle of the layer, you may accidentally flip the top layer over, which can make your cake lopsided, depending how you cut the layers.**

If you are cutting a tall cake into layers, cut the top off to level it before you begin. Then, measure the total height with a ruler or measuring tape and divide it by how many layers you want.

Tricks to lining up the layers in the exact same placement vary from using toothpicks to cutting a shallow diagonal line in your layers before you lift the layers apart. Before you lift off the top layer, poke a toothpick in each layer, one directly above the other, at the top of the layer, so you can reassemble it exactly.

To ice the cake, wipe off any loose crumbs and pipe a wide ring of icing outlining the top surface of your bottom cake. You do not have to do this, but it does help keep the crumbs down as you spread the icing. Use thin consistency icing to ice the bottom cake right out to the edges. Consider how thick you would like this layer of icing to be between the cakes and adjust how much icing you use. Spread the icing an even thickness, but it does not have to be smooth.

Set your next layer on top of the bottom cake with its layer of icing. Line up toothpicks or any other alignment marker you have used. Remove the markers.



*Piping around cake*

Now look at your stacked cake. Are the layers lined up well? Adjust the top layer. If the pan you used did not have completely vertical sides, but angled out a bit, you may need to trim around the cake with a serrated knife to make the side even.

Crumb coat your stacked cake.

## Filling a Layer Cake

“Filling” a layer cake means putting something besides icing between the layers. You can use another flavour of icing or a filling you would use in cupcakes (see the cupcake section for the Wilton link), but because you do not have to pipe the filling through a tip, there are lots of other things you can fill your layer cake with. You cannot use something too wet though, or it will soak into your bottom cake instead of staying like a filling between layers. Some pie fillings, like cherry, fresh berries or whipped cream with fruit are things you may like to try.

### Tip:

**Filled layer cakes need to be kept in the refrigerator because they are so moist.**

On the bottom layer of cake, you need to make a dam to keep the filling from touching your crumb coat and icing. Pipe a thick rope of medium consistency icing just inside the outer edge. To get a large rope of icing, use an icing bag and your coupler (no tip) or a size 12 round tip.

Fill inside your dam with your chosen filling, but do not fill up to the top of your icing rope. When you set the next layer on, your icing rope will flatten a bit and your filling could leak if you put too much on the bottom cake with its layer of icing.



*Filling a layer cake*

# Planning the Cake Design

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Before you start to bake and decorate a cake there are several questions you need to ask yourself. Some of the answers you may know immediately and realize their impact on the size and design, while other questions may take some extra thought and homework before you can answer them. Here are some questions to think about before you begin baking:

- Is it for a special occasion?
- How many people will be eating the cake?
- What size of cake will be needed? Besides the number of people eating it, consider if the cake is a layer cake or not, and the size of pieces you think is appropriate. Remember it is better to have too much cake than not enough. It is also better to cut pieces smaller and those who want seconds can go back for it instead of having half-eaten pieces thrown out.
  - Websites and books suggest different answers, and you will need to judge about how large you want the pieces to be. Here are some websites that can help you with those calculations:
    - [http://www.ehow.com/how\\_5083348\\_determine-people-sheet-cake-feed.html](http://www.ehow.com/how_5083348_determine-people-sheet-cake-feed.html)
    - <http://answers.yahoo.com/question/index?qid=20110327095737AAiaPad>
    - [http://wiki.answers.com/Q/How\\_many\\_guests\\_does\\_a\\_sheet\\_cake\\_feed](http://wiki.answers.com/Q/How_many_guests_does_a_sheet_cake_feed)
- Does it matter if it is a cake or if it is cupcakes?
- Are there any allergies to consider when selecting recipes or decorations?
- What is the timing like? (how much time I have, if it needs to be done ahead of time, etc.)
- Will the cake need transporting or storing?
- What supplies are available?

You may think those are all the things you need to consider, but there are a few more considerations which relate directly to the appearance of the cake, for instance:

- Theme or inspiration
- Colours
- Words
- Shape of cake
- The place you want people to focus their attention
- Techniques you want to use

## Look at the Whole Cake

When you plan a cake, remember that there are sides and a top to plan. If you use a border, consider whether you want it to stand out or to blend in, and how that colour will be used somewhere else on the cake. A cake needs to look good from all angles.

## Repetition

When choosing colours, your cake will look like all the parts of it belong together if a colour is repeated in more than one place. Repetition visually links the side of the cake to the top of it. Not every colour has to be repeated.

## Balance

Plan the design for visual balance, offsetting a few smaller decorations with a larger one. The cake should not look crowded or have large areas empty of any decoration. A cake can look the same from every angle if everything is repeated at the same spacing or interval, all the way around, including on the top of it (like a border or scallops) or with a decoration placed right in the centre of the top. If you purposefully space different decorations that are not identical, in places to add "weight", you can make a pleasing design too. For instance, "Happy Birthday" or a written name can be balanced by another design on the other half of the top.



## Colour

Colour adds weight. A colour that shows up more on your background icing will seem “heavier”. It is really the *contrast or difference in colour intensity* that your brain registers as weight. Consider this as you want the cake to look balanced visually.

## Repeating a Pattern or Design

This could be as simple as using a colour in more than one place, a drop flower as part of the border and also on the cake top, or it could mean that a design is repeated or placed equally all around the cake (like a seashell border, scallops, swags or tiny rosebuds spaced out on the border).

## Evenly-spaced Designs

It is noticeable if you tried to space something evenly and then did not calculate well. You need to measure and mark the cake if you decide to make or place a design evenly around a cake.

If the cake is small, you may be able to “eyeball it”, or use very basic calculations for your spacing. For square or rectangular cakes, you need to decide if the same length sides will be identical, and if the overall repeat will be varied slightly to make it fit evenly on the sides, stopping at each corner, or wrapping around the whole edge.

To evenly space decorations, you can use a measuring tape and a calculator or this next way that does not require a lot of calculations. You still will need scissors and a piece of paper.

1. Decide whether you want to divide the cake into four, six, eight or more sections.
2. If you can, calculate it approximately by looking at it and dividing the portions in half and half again or thirds, place a small dot of the background icing (it is just a raised dot of the same colour as your smooth surface) at each “x” of where the design will repeat. Poke a

- toothpick mark at each dab of icing and see if it looks right or make any adjustments you think would help. Draw on other guidelines you need with a toothpick.
3. For a round cake, if it needs to be more exact or you cannot visualize it, make a two-inch wide piece of paper that is longer than the outside of your cake. Wrap it around the outside of your cake and cut it to the exact length (the circumference). Take the paper off and fold it in half and continue folding it in half or thirds (if you want it as six equal sections, not eight, for instance) until you have as many sections as you need. Unfold and place the long paper around the top of the side of the cake and attach it with a toothpick or large pin. Mark the cake at each fold. Draw any other toothpick guidelines you need before you remove the paper.
  4. You can use the same method for a square or rectangular cake, but make a tape for the different length of sides, not one that goes all the way around the circumference.

## **Proportion**

Larger cakes need larger decorations or larger groupings of smaller decorations.

## **Number of flowers**

Generally an odd number is more attractive than an even number of flowers. (Use five roses together instead of four in a bouquet.)

## **Focal Point**

What do you want people to notice on your cake? A focal point is a fancy word to describe what you want them to look at longest. It could be the words, a bouquet of your two-tone roses or the hairy spider you made with icing and candy. The focus does not have to be at the centre of the cake. Colour, size and location affect what people will look at.

# Looking for Ideas

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Through this 4-H project you will be asked to make several cakes and batches of cupcakes. You can make cakes for whomever you want, for whatever special or not-so-special occasion and in a great variety of styles as you experiment and build your decorating skills.

Remember that as a community service, you will need to contact a group to offer to make a cake for them. It does not matter which cake or set of cupcakes you give away, but you should know ahead of time to properly plan the size, recipe and design.

## || Activity 3: Finding Ideas for this Project

(60 minutes including time online)

If you have a theme or idea in mind before you begin looking for ideas on the internet, it will help you in your search for ideas. Start by filling in the chart before you go online. Search by looking for *images* of that item specifically. As an example, if the person is a big Saskatchewan Roughriders fan, some images to search would be Saskatchewan Roughriders cakes, football cakes, football helmet cakes or watermelon cakes. You probably won't have much luck looking for Gainer the Gopher cakes or even gopher cakes, but could find an image and make one as a frozen transfer when you learn that skill.

Remember that just because someone put the picture on the internet it does not mean that it is a great design.

Use your pencil to note what you like or do not like about each design. Are they funny? Beautiful? Creative? Great colours? Good balance? Are they ugly?

Do not expect to be a perfect cake decorator. Sometimes a cake may seem a bit dry or your colour scheme may not be as attractive as you thought it would be or the lettering looks squished. You will get better with every cake you bake and decorate. Even people with lots of experience and who are paid to decorate cakes can make mistakes.

Check out this website completely dedicated to showing professional cake decorators and their poor cake designs: [www.cakewrecks.com](http://www.cakewrecks.com).

# Icing a Cake

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Some cakes are more crumbly than others. For any cake, putting it in the refrigerator for several minutes makes it less crumbly when you ice it.

## Crumb Coat

Use thin consistency icing to make a thin layer of icing, covering the entire cake. You will still see the cake through the icing, but it will help seal in the crumbs. Set the cake aside till it is dry to the touch.

## Final Icing Coat

Placing the cake on a turntable will help you turn the cake without having to lift off the spatula when you coat the sides.

Use a spatula dipped in water to smooth your final coating of icing or, once it is dry to the touch, gently pet parchment paper or paper towels placed on the surface. Any texture should be all over and even on the cake surface.

## Serrated sides or top

Sometimes you will see a cake that has a ridged or combed side. This is easy to do with a serrated knife or a bought serrated side-scraper or icing comb.

After you crumb coat your cake, ice it like you normally would, but be sure to use a generous amount of icing on the sides.

Instead of using a spatula to make the buttercream perfectly smooth, hold the serrated tool straight up and down, but at a very slight angle to the cake. The lowest edge of your serrated tool should gently rub the cake board to help you keep it level (not wavy) as you drag it across the icing. Apply constant pressure against the cake as you go around it or from one corner to another. Use a knife to trim or scrape off excess icing when you finish your

line or from the top edge of your cake. A border is used to cover the seams or edges.

For a square or rectangular cake, comb the two opposite sides and chill it before you do the final two sides.

A round cake needs to be set on a turntable before you start. Start your combing at the back because where you stop and start the pattern will show a bit. Try to go around the cake in one motion as you turn the turntable.

Wavy lines are harder because they look best when the waves are a constant size. Spread a layer of icing on a practice board and depending if you are practicing a flat cake top or the sides, tape the board to a vertical surface before you comb it with your serrated tool.

# Cake Boards

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To display your cake at Achievement Day, or if you have a cake larger than any plate, you will need a cake board. These help you transport the cake and they are covered in aluminum foil or a decorative paper (either plasticized or covered with plastic wrap).

You can make your own cake boards. What *board* you use depends on the cake size and weight. For light cakes, you may use thick corrugated cardboard, but for larger or layered cakes, a plywood or pressed hardboard base is best, or you can glue two or three layers of corrugated cardboard together. You can also cover sturdy cutting boards, which may be a cheaper option if you find one the right size and don't have wood lying around, or someone to cut it for you.

Cake boards do not have to be the same shape as the cake, but they often are. They need to be approximately four inches wider than your cake or cake pan dimensions.

Following the instructions, or one of the how-to videos or websites, cover the cake board with aluminum foil and glue it on to the cake board. Cover the back of the cake board with foil too.

Use heavy duty aluminum foil because it is stronger and will not tear as easily at the corners. Place the foil so that the dull side is up.

## How to Cover a Cake Board

Directions for how to cover a cake board are given in the next activity.

Videos or how-to websites you may find helpful include:

- <http://www.wilton.com/decorating/cake-decorating/covering-cake-board-with-fanci-foil.cfm>
- <http://www.thatreallyfrostsme.com/2010/04/cake-boards.html>
- <http://www.youtube.com/watch?v=KVIC0mnlhVk>
- [http://www.ehow.com/how\\_5127100\\_make-cake-board.html](http://www.ehow.com/how_5127100_make-cake-board.html)



## || **Activity 4: Covering a Cake Board**

(30 minutes at home)

\*Adult supervision required if cutting cake board yourself

\*(add 30 minutes)

Look at the cake pans you have at home and think about which one or ones you will use the most often. If they are almost the same size and shape, you may be able to use the same cake board for them, but if they are different shapes such as round or rectangular, you will need more than one cake board to present and transport your cakes.

### **Supplies**

- Board made of sturdy material (1/4" or 3/8" plywood or thick corrugated cardboard or a couple layers of corrugated cardboard) approximately four inches wider than a cake you plan to decorate. Use a cake pan you have as the basis.
- Utility knife and measuring tape if you are cutting the cardboard
- Heavy duty aluminum foil or paper wider than your cake board
- Glue stick or white glue
- Pencil
- Scissors
- Tape

### **Instructions**

1. Measure and select a strong base for your cake board, making it approximately four inches wider than your cake pan dimensions.
2. Place it upside down on the shiny side of the aluminum foil you plan to use, and draw around it.
3. Then draw another outline about two inches around that.
4. Cut it out at the wider line.

5. For circles, cut the paper diagonally about every inch, to the inner circle. For cake boards with corners, be careful because corners tear easily. Fold the sides and corners in neatly and tape them down.
6. Put some glue on the top of the cake board, line it up with the inner outline, and set it glue-side down.
7. Flip it all over and smooth out the air bubbles. Fold the edges over and glue them down too.
8. Sometimes people will see the bottom of the cake board, so you can cover over the bottom with another piece of paper, cut slightly smaller than the cake board and glue it on. Covering the bottom will help to keep the taped edges flat.
9. Cover the back of the cake board with foil too.

### **Something to think about**

What problems did you run into as you covered your first cake board?

What worked well?

What would you do differently when you cover other cake boards? (materials, adhesives, tricks you think will help next time)

# Cake Storage

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How should you store your cake? That depends on the type of cake and icing you have used. Cakes with buttercream icing can be stored at room temperature (on the counter) for two to three days, refrigerated for one week or frozen for up to 2 months. The cakes need to be wrapped well in plastic and foil or placed in airtight containers to prevent their drying out.

When a cake thaws it may “sweat” (little droplets of water form on the top as it is thawing). You may find that bright icing colours weep (spread) when a cake is thawed or that food colouring in the beads of water can be ultra-pigmented and give the cake a freckled look. Do not freeze cakes with any curd fillings, fruit, gelatin-thickened items or whipped cream. Buttercream and cream cheese icings freeze very well.

Ice cream cakes should be kept frozen till shortly before they are used. If you are decorating a plain ice cream cake, you will need to work quickly to keep it from thawing, especially around the edges.

Cakes decorated with whipped cream or that contain fresh or canned fruit will need to be kept in the refrigerator. The fruit adds extra moisture and they can go bad at room temperature.

Sunlight is not a good thing for cakes. It can change colours and cause the icing to soften, even to the point of it separating and dripping off your cake. What a mess! Store the cake in a covered box out of direct sunlight, or put it in a cooler or fridge if you have space. Make sure you find a box that does not squash the cake top.

Humidity can soften royal and buttercream icing. When the humidity gets high, prepare your royal icing using only pure cane confectioners’ sugar (not beet sugar or dextrose), and add one teaspoon of meringue powder to the recipe. Buttercream icing can be stabilized with one to two tablespoons of meringue powder.

# Transporting your Cake

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You may think that someone in the car holding your cake on their lap is a good idea, but there are other safer ways to get it to its next location. Put it in a cake box, a clean, sturdy box that fits the cake board or plate. A box the size of the cake board will keep the cake from shifting and squashing the sides of the cake.

Put the box on carpet foam, a non-skid mat or a damp bath towel on the floor of the car. Do not put it on the seat of the car because a fast stop could send it sailing forward either to tip onto the floor or crash into the seat or dash in front of it. If it is cool or cold outside, the cake box could be put into the trunk, still on a mat of some sort to keep it from sliding around.

Take along a utility knife to cut the side off the box and slide the cake out when you get to your destination. (It will be hard to wiggle your fingers under the cake board or plate and lift the cake out of the box without wrecking some of the side decorations.)



**Tip:**

**If you have found the perfect cake box cut the side with a blade and reattach it with duct tape or packing tape. Then you can reuse it.**

# Getting Ready to Pipe Icing

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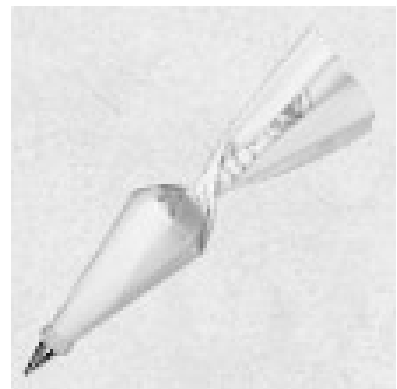
Most people prefer to use pastry or piping bags, but there are other options you will see in stores and you can try them to see which you prefer. Icing squeeze bottles, “pens” with a lever to squeeze the icing in the icing bag, or gigantic syringes are other ways you can control the flow of icing as it passes through the decorating tip.

## Types of Icing Bags

- Featherweight bags
- Disposable icing bags
- Plastic freezer bags or sandwich bags
- Parchment paper bags

## Attachments

- Coupler
- Tips or nozzles



*Assembled icing bag*

## || Activity 5: Make a Parchment Paper Bag

(10 minutes)

You may not use parchment paper decorating bags often and could forget how to make them if you do not make them often. This activity will lead you step-by-step through the instructions on how to roll your own parchment paper icing bag. After you make your first bag it is easy.

If the directions in the next activity seem difficult to understand or you want a refresher before you make a parchment paper icing bag here are a couple websites you may find helpful. There are other videos and diagrams if you search it on the internet.

- <http://www.youtube.com/watch?v=IHHv22G8ixo>
- <http://fantes.com/parchment-triangles.html>

### Supplies

- Parchment paper approximately 12 to 14 inches long
- Scissors
- Tape

### Instructions

You can use a single piece of parchment to make two icing bags.

1. Fold one corner of your parchment paper diagonally across to the other side of the paper, lining up the sides to make a right angle triangle. Press along the fold to crease it well. Cut the excess paper off so you have two identical triangles folded in a square of paper. Carefully tear or cut along this fold and you will have two identical triangles which can be used to make two parchment paper icing bags.
2. Place one triangle on a flat surface with the longest side away from you. The centre of this long side will become the parchment paper icing bag point. One point is facing you and the two narrowest points are pointing at angles away from you.

3. It does not matter which of these two narrow points you use first. Take one of those points and curl it over so the back of that corner is on top of your parchment paper, forming something that looks like a surfing wave. Bring that point to sit on top of the point that is facing you.
4. With one hand, hold these two points together to make one point.
5. Use your other hand to bring the final point over and around your tunnel to join the back of these points. You have formed a cone.
6. Adjust your points to bring the top of the cone into a tight sharp point.
7. Where the corners are all held together in a point, fold this point over, crease it, and fold it a couple more times to hold the cone together.
8. Tape a small strip along the lower outside seam near the point of the cone to hold it together.
9. If you are using an icing tip in the bag, you will need to cut off between  $\frac{1}{2}$ " to  $\frac{3}{4}$ " of the tip. You want just over half of the icing tip to poke out of your cut opening. The parchment bag does not need a coupler because the tip sits inside the bag and the icing will hold it in place.
10. Without an icing tip, the parchment paper bag itself can be snipped off and used as a round icing tip. The amount of the parchment tip you cut off will determine the size of your tip opening and the amount of icing that comes out when you apply pressure to your filled bag.
11. Make two icing bags. Cut one to use with an icing tip.

### **Something to think about**

If you think it would be helpful in the future, add diagrams beside the activity directions to help you understand them when you want to make a parchment paper bag in the future.

What would you change about the directions to make them easier to understand?

# Let's Do It!

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Your cake is made and now is the time to decorate it. Read over the steps to understand the order you should work.

## Decorating Steps

1. Plan your cake design.
2. Make icing in the consistency and colours you will need.
3. Set your cake board centred on your turntable.
4. Spread a tablespoon or two of icing on the centre of your cake board where your cake will sit to glue the cake to it.
5. Carefully lift the cake and place it, centred, on the cake board.
6. Tuck small pieces of parchment paper under the cake edges to keep your cake board clean as you ice the cake.
7. Crumb coat the cake and let it rest to set.
8. Stack any layers and ice the cake.
9. Use a toothpick to poke or draw any guidelines you need.
10. Think about the order you will decorate the cake. It may be better to draw the leaves before or after attaching or drawing flowers, depending on your design.
11. Practice piping on a piece of wax paper or practice board.
12. Lettering is done first to make sure you have enough room for it.
13. If you are attaching flowers or decorations made on parchment or wax paper, put a little dab of glue on the cake just before you set the decoration down, to help it stick.
14. Remove the parchment paper around your cake bottom.
15. Borders are usually done last.
16. Start borders at the back of the cake.



## || Activity 6: Make a Practice Board

(5 minutes)

Purchased practice boards have limited designs, and there will be things you want to try which are not preprinted on the cards from a manufacturer. Before you try something on a cake, it is best to practice it to be sure your icing consistency is good, you have the right size of tip opening to create the pattern and you know how much pressure to use on the piping bag. A practice board cut to the size of your cake top can also help you plan your design and make sure the lettering fits with the other decorations and border.

It is easy to make yourself a disposable practice board. If you are planning a border this disposable practice board (sheet) will give you enough space to practice moving from one shape to the next a few times in a line. If the practice is for lettering, you may want to use a piece of parchment paper cut to the same size as the cake top or size of the area you will be lettering.

### Supplies

- Paper 8.5"x11"
- Pencil or pencil crayons
- New clear plastic sheet protector (office supplies to place in binders)

### Instructions

1. Along the long side of the paper print your full name in large letters to fill most of the length of the paper.
2. Halfway down the page, sign your name in cursive to fill most of the length of the paper.
3. Slide your *name and signature* paper it into your sheet protector, and you have your first "template" for lettering two different styles with your practice board.

### Tip:

**As you make and use templates, add handwritten notes about which tip you have used, if that was a good choice, what icing tips you recommend or have tried or other helpful information for yourself.**

4. To make additional templates, you can draw them or find images on the internet and enlarge them to the size you want and place them inside your sheet protector.
5. When you are finished using your practice board, wipe it off with a damp soapy cloth and wipe it again with a clean, damp cloth to remove all the soap. Dry it with a cloth so it does not stick to other things or become moldy.

If you would like to have a larger reusable practice board, a piece of flexible clear plastic can be cut and kept with your cake decorating supplies. Shower liners, tablecloth protectors, or clear laminate can be suitable.

## Preparing a New Icing bag

Take the ring off the coupler base, and drop it pointy-end first into your triangular icing bag. Push it down as far as it will go. On the outside of the bag, use a pen or pencil to draw a line where the screw threads end *closest* to the point. If you are unsure, cut it closer to the point. Slide the coupler base back from this line and use sharp scissors to cut off the bag tip at your line. Push the coupler base back down to your opening. You want only one thread to show.

If you are using freezer bags, push the coupler into one corner, measure and snip the end off, like you would for the cones.

# Icing Tip Basics

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Icing tips or decorating tips are divided into about six different categories based on the shape of the opening:

- Round
- Star
- Petal or ruffle
- Drop flower
- Leaf
- Specialty tips

The same shape comes in a variety of sizes, and different sizes can be substituted if they are the same shape. The smaller the number of that particular shape, the smaller its design.

# Colour

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Colour is one way to personalize cakes.

If you decorate a cake with just white icing or only chocolate icing, the designs use texture and shadows to add variety. Most often a decorated cake has more than one colour of icing. Colour contrast helps the decorations show up. It creates impact.

If anyone describes a colour to you and wants you to make a cake using it, ask for pictures or samples. When they say red, it could be poppy red, fire engine red or blood red. Their idea of red may be “warm” which has a bit of yellow in it, or “cold” which means it has the tiniest amount of blue in it; both are red. Your idea of periwinkle or olive green may not be the same as theirs. Better to be safe than sorry.

## The Colour Wheel

When choosing and making colours for your cake, understanding the colour wheel will be important. It may seem like a school art class, but artists rely on their understanding of colour to mix an infinite number of shades, and you will too when you try to make a colour that you do not have as a bought food colouring.

The colour wheel is a 12-colour circle based on the three primary colours, red, blue and yellow, which cannot be made from other colours. Secondary colours are made by equally mixing two primary colours together (making orange, green and purple) and then six tertiary colours can be made by mixing a primary colour with one of those (blue plus green makes blue green). Some colour wheels are complicated and use art vocabulary that you don't need to worry about. Your concerns will be to recognize if the colour you want to make needs others added to it to change its shade or brightness.



**Tip:**

**Print a colour wheel for yourself from the internet, slide it in a plastic sleeve to keep it clean and keep it with your cake decorating supplies to refer to when you tint icing.**

You will not use the bright, intense colours on the colour wheel very often, but paler, mixed colours mostly. To make paler icing, use less colour (or more icing) and to make more intense shades, add more colour; to darken it, add black. To dull a colour, add a small amount of its opposite or complement on the colour wheel.

You will use the colour wheel to create other, subtle shades such as a periwinkle blue or a mossy green. The colour wheel will be very helpful to you.

Look at the colour wheel. What is the opposite colour or complement to red? You would add it to make a duller red or rose colour.

What is the opposite or complementary colour to orange? You would add a tiny amount of it to create a flesh tone.

## Colour Schemes

There are no right or wrong combinations of colour. It takes time and experience to understand which colours, shades and intensities go together. These are a starting point for you to consider:

### Monochromatic

You can decorate a cake with shades of one colour (for instance, a light blue base with medium and dark blue accents). You need to make an obvious contrast in shade for it to work.

### Complementary

This colour scheme is when you use two colours opposite, or almost opposite to each other on the colour wheel, like orange and blue, or red and green. The two colours balance each other out.

## **Adjacent**

There are a few different words for this colour scheme, but it is when you use colours side-by-side on the colour wheel, such as yellow, green and blue. Use the colours in different shades and as small touches or the cake will look gaudy.

## **Triad**

Three colours equally spaced on the colour wheel are used for this scheme. Green, purple and a yellowy orange would be an example of a triad, and you may see this on a cake with purple flowers that have contrasting stamens and green leaves.

## **Polychromatic**

This means many colours are used together. Often this isn't really a lot of colours, but a small number of colours in a variety of shades (tints). Usually this is only done with soft, pale colours.

## || **Activity 7: Colour Scheme Awareness**

(10 minutes)

You may instinctively know some colour combinations that are appealing or nice to look at. You may also see some colour combinations you think are mismatches or colour intensities that seem oddly matched or do not go together.

It is easier to visualize a colour scheme if you look at a colour wheel.

### **Supplies**

- Colour wheel in your book
- The description of colour schemes listed before this activity
- The people and space around you

### **Instructions**

Look at the clothes you are wearing. What colours are they or what combination of colours make up the clothes? Find those colours on the colour wheel and record the type of colour scheme that you are wearing.

Look all around you at the room you are in, a picture on the wall, out the window, at the other people in the room to see if you can identify other colour schemes. Refer to your colour wheel and list of colour schemes and try to find each of the following colour schemes in your surroundings. For each one you can identify, list the colours and what item or things were this colour.

- Monochromatic

- Complementary

- Adjacent

- Triad

- Polychromatic



# Colour and Cake Decorating

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Before you start colouring icing, have a plan for what the cake will look like:

- What will each colour be used for?
- What consistency of icing do you need to colour?
- How much will you need for each colour? (This comes with experience, and you'd rather have too much than too little prepared; it is frustrating and difficult to make the exact same colour again).

## **Keep in mind these points when you are tinting icing.**

- It stains! Hands, clothes, counters, plastic bowls, wooden spoons... (Magic Eraser works to remove it, as does bleach.)
- Make a batch of buttercream icing, and from it, take only the amount of icing that you think you will need and put it in a different glass bowl.
- Add a small amount of food colouring at a time. Drop by drop. Mix well before deciding if you need more.
- All colours are not created equal. Some colours are more powerful than others. Red in particular, is a strong colour so add it slowly and mix it in well before deciding if more is needed
- Colours darken after a few minutes. You may not need quite as much food colouring as you thought, or discover that you made your colour too dark. Leave the icing for at least five minutes to see if it is the shade you want before you add more colour or use it.
- To lighten colours, add more white icing – that's why you saved some of it.
- Some colours fade in bright light (pinks, purples and blues).
- It may take a different "primary colour" to make another colour. For instance, two different blues are needed to make purple or green.

- If you used yellow margarine, it is hard/impossible to make some colours that do not contain yellow, such as purple. Use white margarine or only shortening if you can't make the colour you need.
- If you are making a dark colour, start with chocolate icing. Too much food colouring can change the taste of your icing.
- Red and black cannot be made with liquid colouring. Buy red and black pastes that are concentrated. For a deep red, you may find an aftertaste from so much paste food colouring, and you should look for *no-taste red* icing or gels. Or think of something you can use instead like sprinkles, dark cookie crumbs, licorice, candies, etc.

## Food Colourings

You can buy a variety of food colourings. They are all edible but can create different effects. If you aren't sure if something is really an edible food colouring, look for a list of ingredients and a best before date, which will be on food.

**Paste colours** are concentrated and come in a little jar with a lid. They are the most popular type of colouring used by cake decorators. Diluted with alcohol or clear vanilla, they can be used as paint on your cake. (The tiny amount of alcohol evaporates and speeds up the drying. A paste colour thinned with water can take days to dry.)



*Three bowls and icing paste bottles*

**Liquid colours** are less concentrated.

**Powder colours** are also called petal dusts or blossom tints. They can also be mixed into icing or diluted with alcohol or clear vanilla, similar to paste colours, to use as paint.

**Lustre colours** are fancy! Need gold or silver?

**Spray food colouring** is fast and adds colour after the cake is decorated.

## Colouring Icing

Add colour gradually, drop by drop. Mix the colour in thoroughly with a spatula till there are no streaks of colour, being sure to scrape the sides of the bowl. Check the colour. Colours darken a little bit after a few minutes.

If you are using pastes, dip a clean toothpick in the food colouring and then dip it into your icing. Always use a fresh toothpick in the food colouring, because icing in the food colouring can change its colour and make it un-useable.

## How Do I Make Different Colours?

This is where your understanding of the colour wheel comes in! Think about what colours would be used to make your new colour before you start.

The most thorough and best description of tips about mixing colours can be found at:

- <http://www.sugarcraft.com/catalog/colouring/colourmixingchart.htm>

These other websites have a lot of good food colouring information too:

- <http://www.wilton.com/decorating/icing/icing-colour-chart.cfm>
- <http://www.candylandcrafts.com/colourchart.htm>

## Two-tone Icing

If you would like a design or border to come out as two colours, you can. Mix two colours of icing and carefully scoop one colour into one side of your clean icing bag, and the other colour into the other side.

If it needs to be more precise than that, you can first put each colour into its own icing bag and then squirt these into your clean bag. This looks great on cupcake swirls and borders. As the icing is pushed through your tip, it will come out one side one colour and the other side a second colour. Note this does not look striped if your tip is very small. It may look like a gradual shift from one colour to another instead.

## Flower Petals with Coloured Tips



*Icing bag painted colours*

For flowers with coloured petal tips, a line of concentrated food colouring is painted with a toothpick or thin paint brush on the inside of your icing bag.

When the narrow part of petal tip is lined up carefully with this colourful line, just the petal tip is tinted. This technique works best if the concentrated colouring is the tint you

need. (You can mix the concentrates to create an intense colour but this can be tricky.)

Look at your petal tip on the icing bag. You want the concentrated food colouring to line up with the *narrow end* of the petal tip hole. As the icing is squeezed out the tip, only the icing at this part of the petal will be stained the darker colour. On the inside of your icing bag, draw a straight line right from the thin petal tip part of the coupler out to about halfway up the icing bag. (Only go up as far as the icing will go in the bag).

Carefully fill the icing bag with your main icing, trying not to smudge your food colouring line. A thinner colour line will be more subtle than a wider line of food colouring or a line made with more food colouring.

A video which summarizes these two techniques can be found at the Wilton website: <http://www.wilton.com/decorating/icing/coloring-icing.cfm>

It will take a few petals for your icing to be striped, but quickly you will see that the icing closest to the narrow tip end will become stained with your food colouring and make every petal two-toned.

# Reference for Icing Tips and Techniques

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## Round Tip Piping

**To make a dot or ball**, hold the piping bag straight up and down (90 degrees) just above the cake surface. Squeeze the icing bag and you will see the icing start to form a circle larger than your tip.

Continue squeezing the icing bag and gradually lift the tip a little as the icing dot grows, but keep the tip in the icing, or you will end up with a



*Tip 12 with icing circle*

pointed top instead of a dot. Lift the tip off at an angle, so the tip actually skims the top of your circle to remove the point that may form. If a little peak still forms on the dot, use a clean finger to gently press the top of it before it forms a crust or, if a crust has formed use a small wet paintbrush to wipe off the point.

Want a larger dot? Continue applying pressure till the circle is the correct size, making sure to keep the tip in the icing till you release your pressure.

To make an elongated shape, begin as if you were making a dot or ball, and as you squeeze, slowly move the tip without lifting it any higher till you have the

shape you want. Stop squeezing and lift the tip at an angle. A heart design can be made by squeezing two beads or teardrop shapes side-by-side and joining them at the bottom to form a point.

### **Tip:**

**If your icing lines tend to break as you work, add a little bit of white corn syrup or piping gel to the icing, and stir it well.**

**For lettering, outlines or swirls**, use thin consistency icing. Hold the icing bag at 45 degrees. Squeeze the icing bag, put the tip to the cake surface to attach the icing to it and lift it up slightly as you continue squeezing to form

your line. Do not drag the tip on the icing; you want the icing to come out freely. At the end of your line, stop squeezing and gently touch the tip to the cake again to attach the end. There are a few tricks to this. You will need to keep a steady pressure on the icing bag for the entire line to keep it the same width all along. Your tip size will determine how wide your lines are; your hand pressure and how quickly you move the icing tip along can only make slight changes to that width. Wipe the tip clean before you start each new line.

**Writing or lettering** on cakes is hard to do and takes a lot of practice to make it look good and to get the spacing right so it isn't sloppy or squished when it runs out of room.

Let your buttercream crust over or put it in the fridge for a few minutes to chill it before you start writing on it

Cut or tear a piece of wax or parchment paper the same size as your cake. Write out your message on a piece of paper and tuck it under the wax or parchment paper. Remember that icing is wider than your pencil, so the letters need to be a little further apart to fit in icing.

Practice exactly what you will write on the piece of wax or parchment paper. Then refer to that paper as you letter on the cake so that you do not make any spelling mistakes.

On the cake, use a toothpick or piece of dry spaghetti to mark the straight line you want to print or write on.



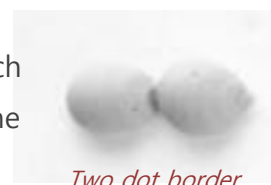
**Tip:**

**Lettering is always done from left to right.**

**Left-handed people need to do it left to right too.**

## Round Tip Borders

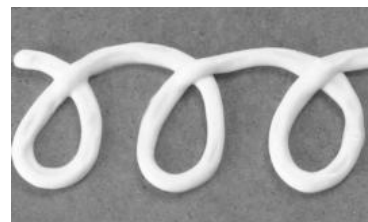
**Dot borders** are just dots evenly spaced, touching each other, in a line. It looks professional if the dots are all the same size.



*Two dot border*

**Snail trail or teardrop borders** use round tips but this time you hold the bag at 45 degrees. Hold the tip just above the surface and begin squeezing the bag. With constant pressure, watch a ball form, and then release the pressure and drag the icing tip to make a teardrop or trail. Stop moving the tip and apply pressure to form another ball, release the pressure and form its tail; continue for the rest of your border.

**"C" borders** are a connected series of scallops that look like the letter "C" one below the other. The "C" doubles back on itself where the icing changes direction to form the next letter, forming a scalloped edge. You may think it looks more like waves of water.



*"e" looped border*

Begin by holding the bag at a 45 degree angle and touch the icing tip to the surface as you begin squeezing the bag to attach the icing. Hold the icing tip just above the icing surface as you would if you were lettering. Continue to squeeze the icing bag at a constant pressure to control the flow of icing as you move the tip as if you were writing the letter "C" and continue on to make another identical letter attached to the bottom of the first "C". It takes steady pressure and practice to make the loops or letters a consistent size and spacing. If you make the loop larger and open, as in making a lowercase handwritten letter "e" it is more difficult to keep the open loop size consistent and it is a more difficult border to do well.

When you need to stop and then want to continue your border, finish the "C" and gently touch your icing tip to the cake as you stop pressure. Begin at the same place by starting to squeeze the icing bag as you touch the cake to attach the icing line.

## Drop String Border

The **drop string border** is a new technique for Unit Two. It is a series of swags or arcs connected one to another, and you will most often see it as a decoration on the sides of wedding cakes.

The Drop string Border is a series of icing arcs and you may think it is drawn a lot like the "C", but it is trickier than that. It is more difficult to perfect because it takes a steady hand, attention to spacing and consistent pressure on the icing bag as the arc is not drawn on but as you squeeze the icing bag, you pull your hand away from the cake and let the growing strand of icing drop freely before reattaching it to the cake. If you are using this design on a cake, you would measure and mark around the cake where each arc would be attached and may even mark a guide for how low the arc will drop on the cake side.



*Piping a drop string border*

Because the drop string border is most often used on the side of a cake, it would be best to practice this border by taping your practice board to the fridge or some other vertical surface or prop it up as close to vertical as possible.

Hold the icing bag at a 45 degree angle and touch your tip to the surface so that the icing sticks to it. Pull your tip straight out away from the surface towards yourself as you apply pressure to the icing bag and allow the icing to drop into an arc. The secret is to let the string drop to form an arc, and not move your hand while the icing is coming out. Pull the tip away from the cake the same distance as it would be to your next attachment point. Move your hand to the next place you want to attach the arc and stop pressure.

Hold the icing bag at a 45 degree angle and touch your tip to the surface so that the icing sticks to it. Pull your tip straight out away from the surface towards yourself as you apply pressure to the icing bag and allow the icing to drop into an arc. The secret is to let the string drop to form an arc, and not move your hand while the icing is coming out. Pull the tip away from the cake the same distance as it would be to your next attachment point. Move your hand to the next place you want to attach the arc and stop pressure.



*Triple drop string*



Touch the tip to the surface to reattach the icing before repeating the same movement and icing pressure.

Repeat this arc to make a row of attached drop strings.

Some cakes will have double drop strings, with the arcs starting from the same point, but one is shorter or shallower than the other. Always decorate the longest string arc first and add shorter strings. After the first, longer arc, touch the icing to the starting point, squeeze the icing bag and let the icing drop into a slightly shorter arc than the first row. Begin at the first mark again, squeeze the bag, let icing drop into a slightly shorter arc than the first row. You can make each row of swags a different colour or keep them the same.

## || Activity 8: Round Tip Review

(15 minutes)

Did you remember everything you could make with a round tip? You will have the opportunity to experiment with the round tip to make lines, dots, balls, hearts, write your name and create borders on your practice board. Then focus your attention on making drop string borders.

### Supplies

- Thin consistency icing for lines, lettering and arcs
- Medium consistency icing for dots, hearts and snail trail border
- Tip #4
- Icing bag with coupler
- Practice board (homemade)
- Tape
- Your name template made in Activity 7
- Paper
- Pencil or pen

### Instructions

Fill an icing bag a third to half full of medium consistency icing. Use the round tip to practice small dots, large dots, a dot border, tear drops, a heart of two teardrops, a snail trail border and a straight line on your practice board.

Partly fill another icing bag with thin consistency icing to trace your name template. Try the "C" border with both icing consistencies to understand how the consistency affects your work.

Pipe a "C" border with flatter "C"s close together.

Pipe a "C" border with large "C"s far apart.

Measure or draw a series of identical arcs side by side to trace for drop arcs and slip it inside your practice board. Tape your practice board to a vertical surface that you can sit or stand in front of while you practice making drop arcs. Remember you are not drawing the arcs but letting the icing drop or drape as you pull your hand back from the practice board.

Try the drop string border several times.

Once you have drawn a pretty good single border, leave it on your practice board and start another row of smaller arcs that begin at the top of the row you finished.

### **Something to think about**

How did you do? What did you find easy to do with the round tip? What do you need more practice at?

Which borders did you like the look of?

## Star Tip Piping

Open star tips are another of the more common tips for decorating cakes because a variety of borders and decorations can be made with a single tip.

**To make a star**, hold the icing bag straight up and down (90 degrees).



*Tip 13 with shells and star*

Unlike the round tip for a dot or ball, the

tip size matters, like it does for lines. If you try to use a smaller tip to make a much larger star, the star points are not as crisp and it can look messy. Hold the tip just above the surface and squeeze the icing bag until the star is the size you want. Stop squeezing before you lift the icing bag.

**To fill in large areas with stars**, place them touching each other, fitting stars between the others, making sure there are no gaps showing the background colour. Using really large star tips may seem like a good idea to cover a large area, but the less delicate stars make the design harder to see.

**To make a Rosette**, hold the icing bag straight up and down. With the tip just above your surface, make a star the size you want, and then, still applying pressure, lift the pastry bag slightly and go around the



*Cupcake top rosette flower*

star. Right-handed decorators usually start their circle at the left side of the star (9:00 position) while left-handed decorators start their circle on the right side of the star (3:00 position). Wherever you start, go three quarters of the way around the central star, then ease up on the

pressure and tuck the thinner icing tail in where you began your circle. Always start and end your rosettes at the same place in relation to the central star, and go around the star in the same direction.

**To make a shell**, hold the piping bag at a 45 degree angle just above the surface and apply pressure and the shell will widen with continued squeezing. When the shell is the right width, release the pressure gradually and drag the tip to make the shell as you lower it to the cake surface.



*Shell*

**To make a Fleur de lis**, a symbol of France, you are making a lily with your star tip. Start by making one vertical shell and drag the tail to be a little longer. Keeping the bag at a 45 degree angle, begin your next shell to the left of the first shell, starting with your tip about half way down the height of the shell. Pipe a shell from the left to the centre and join the shell tails. Do the same thing starting on the right-hand side. Your two side shells should be the same size, but you will see the fleur de lis looks best if the side shells are slightly smaller than the central one.



*Fleur de lis*

## Borders Using Star Tips

The size of your star tip will change how the border looks. (Try all of these with an open star tip and later you can try the same thing with a closed or drop petal tip.)

- Star borders
- Rosette borders
- Shell borders
- Zigzag borders
- Loop, Question Mark and "C" borders



*Swirly birthday cake*



*"C" or wave border*

**Reverse scroll border** is a "C" followed by a question mark, and continually alternating so that each small loop faces the opposite direction from the one before it.

**Rope borders** are new in Unit Two. They are harder to do than looped or zigzag borders because you have to stop and start the icing. They are made of small curves that are connected, not one or two continuous lines. Hold the icing bag at 45 degrees, nearly touching the surface and shape



*Rope border*

a "U" using steady pressure. Lift the tip. Put the tip into the hollow part of the U curve you just made but do not let the tip drag on the U. Apply a small amount of pressure to start the icing in the U and then move the tip over the end of the first U and make a second U curve. Do this over and over to make your rope border. You can change the look of your border by making the twists looser or further apart, or more delicate or thicker depending on how wide each "U" or "S" is.

## || Activity 9: Star Tip Review

(15 minutes)

The star tip is one of the most widely used tips in cake decorating. Experiment with it and use it instead of other tips to add variety to lettering or ruffles.

### Supplies

- Practice board
- Icing bags with couplers
- Star tip #12 or #16

### Adding variety to borders

You can combine borders in lots of ways. Why not create a border pattern that repeats a star in one colour followed by a shell of a different colour. One shape in a pattern of colours could be used too. Or add dots of another colour in every loop of your "C" border or leaves every-so-often beside your drop flower border. Add edible candies, sprinkles, etc.

### Instructions

On your practice board, make stars, a star border, a block of solid stars, zigzag border, rosette, rosette border, shell, shell border and a loop or "C" border.

Try making a head of wheat or barley with your star tip. Start at the bottom of the head and draw one seed angled out to the left, and then its partner starting from the same point, angled out to the right. Draw two more seeds touching them, but directly above them and continue up the head of wheat till you have five seed pairs.

Spend more time making fleur de lis, which are new to Unit Two.

Try the rope border, and decide if you prefer to make the "U" or a small hill (upside down "U"). It does not matter which way you overlap your lines as long as you keep it consistent.

### **Something to think about**

How did you do? What did you find easy to do with the star tip? What do you need more practice at?

Which shapes did you like when they were done individually?

Which borders did you like the look of?



# || **Activity 10: Plan and Decorate a Layer Cake**

(40 minutes)

## **Supplies needed**

- Cakes you brought from home
- Thin consistency icing
- Medium consistency icing
- Serrated knife
- Practice board
- Food colouring
- Toothpicks
- Small bowls
- Spoons
- Spatula
- Piping bags (a few) and couplers
- Tips – star and round
- Paper
- Pencil
- Pencil crayons (optional)

## **Instructions**

1. Level your cakes.
2. Put some icing on the cake board or plate and set one cake on it.
3. Ice the top of that cake and set the other layer on top.
4. Crumb coat the layer cake using thin consistency icing and set it aside while you plan your cake design.
5. Plan your cake and incorporate a couple different round or star tip techniques you reviewed or learned today. Is there a theme or occasion for which you are making this cake? Think about that when you plan your design and how you will use the techniques you now know.

6. Sketch the cake on a piece of paper, drawing where the borders and other designs are, noting which tip and technique you will use, and its colour. Also note if it needs to be thin or medium consistency icing for that part as a reminder to yourself about which colours you need to make and if they are all the same or different icing consistencies. You may find it helpful to use pencil crayons in your plans.
7. Colour only the amount of icing you will need. You can share or trade colours with friends and you can experiment with two colours of icing in the same icing bag.
8. Put a final coat of icing on your cake (thin consistency)
9. Decorate your cake using the round and star tip.

Freeze the rest of your medium consistency icing and bring it to the group meeting.

### **Something to think about**

Take a picture of your cake and fill in the Cake Journal about it. What colour scheme did you use?

What techniques did you do well and which ones do you need to practice?

Were you happy with the design of your cake (balance, use of space and repetition)? What worked and what did not work so well?

# Cupcakes

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Cupcakes are great for experimenting with flavours, piping techniques, colour combinations and special effects. Decorating cupcakes is good practice and if you mess up on one, there will be others that look good.

## Making Cupcakes

How much batter should you put in a cupcake paper or cupcake liner? That amount varies depending on the cake recipe – some hardly rise and others will double in size. If your recipe does not say, fill the paper two-thirds full. If you really want to be sure, bake a test cupcake before you fill the other papers.

Follow the cake recipe for temperature and cooking time. If you are not sure, a standard would be 18-20 minutes at 350 degrees Fahrenheit, but check at the earlier time. Muffin tins come in several sizes, and that affects how long your cupcakes will take to bake. Mini cupcakes take about half the time, but super large ones only take a bit longer than a regular muffin tin size.

As with cakes, let the cupcakes cool completely before you decorate them.

## Filling Cupcakes

You do not have to fill cupcakes; but filling a cupcake adds a delicious surprise! It will be easy to amaze your family and friends when they bite into



*Filled cupcake*

the cupcake and discover you put in extra yummy effort. You may want to keep it a secret that it is ridiculously easy to fill a cupcake. A special icing tip, the Bismarck tip #230, has been made to fill cupcakes.

Use the Bismarck filling (like jellied donuts). The filling can be just about anything you can

think of like jelly, peanut butter, pudding, icing, whipped cream but chunky

jam does not work because the larger pieces will plug your tip. Experiment with cupcake and filling flavour combinations. A good place to start looking for filling recipes is <http://www.wilton.com/recipes/browse.cfm?cat=Cupcakes&cat2=Cupcake-Fillings>

You should be able to find other recipes for different flavours online or in books (you can puree fruit or make puddings to make your own).

Fill cupcakes before you ice them. Put the Bismarck tip into your icing bag and fill the bag with filling. If you have a lot of cupcakes, you may have to reload it as you work. Poke the Bismarck tip in the centre of a cupcake from the top, and push it down most of the way into the bare cupcake. Be careful not to push it out the bottom paper. Squeeze the bag of filling till the cupcake top just starts to plump up. No more or it will be overfilled and the filling will come out the top, making it much harder to decorate. Stop squeezing and lift out your tip. Wipe off any filling that may be on your cupcake top.

# Activity 11: Bake Cupcakes, Find or Make a Filling, Make Medium Consistency Icing and Look for Decorating Ideas

(75 minutes at home)

Try a new recipe to make your cupcakes. As you look for a cupcake recipe, look for a filling that will taste good with it. The filling will not be seen once the cupcakes are decorated so its colour is unimportant. Remember that the filling has to fit in your #230 tip, so anything lumpy will plug it.

## Supplies

- Ingredients to make cupcakes
- Cupcake papers
- Internet access
- Ingredients to make filling or use a prepared one
- Paper and printer

Bake two dozen cupcakes and put them in a container. (Freeze if made ahead of time or refrigerate if made the day before your group meets.)

Go online to the Wilton website <http://www.wilton.com/recipes/browse.cfm?cat=Cupcakes&cat2=Cupcake-Fillings>

Select a cupcake filling recipe. Print it and then make one batch to bring to your next group meeting.

Bring the recipes to the next meeting.

Go online to search cupcake ideas/images, looking for cupcakes that use a round tip for dots, lines and lettering, and a star tip for stars, zigzags, swirls and rosettes. Can you find faces or animals? Are any of the cupcakes baked in ice cream cones?

Copy five images and bring them to the next group meeting to share. You can look for ideas in books and sketch them too.

Bring some items to sprinkle on your cupcakes (candy sprinkles, chopped nuts, chocolate chips, etc.)

## Activity 12: Discuss Recipes and Cupcake Ideas and Fill Cupcakes

(30 minutes)

### Supplies

- Your cupcake and filling recipes
- A few spoons
- Paper
- Printout of cupcake ideas
- Two dozen cupcakes
- Your cupcake filling
- Paper
- Pencil
- Icing bag, coupler
- Bismarck Tip #230

### Instructions

1. Share your recipes with your group. Tell them how full you filled the cupcake papers and if you were happy with how the cupcakes rose when they were baked.
2. Share the recipe or tell the group how you decided on the filling you brought that you plan to use today. It is okay if you brought jelly from home and did not make the filling from scratch.
3. Cut up one cupcake for everyone to taste it. Place a small dollop of your filling on each cupcake piece to let everyone taste the flavour combination you will be using. You may find that it works best to use a second spoon to scrape the filling from the serving spoon onto the cupcake pieces.
4. Be sure you try every cupcake with its filling unless you are allergic to any of the ingredients. Make notes for yourself about recipes you



would like to try, how they rose when baked and who to ask for the recipe. Note the cupcake and filling combinations and if you thought the filling will taste good with the cupcake.

5. When you are done tasting and making your notes, you will fill your cupcakes.
6. Put the Bismarck tip into your icing bag and fill the bag with filling.
7. Poke the Bismarck tip in the centre of a cupcake from the top, and push it down most of the way into the bare cupcake. Be careful not to push it out the bottom paper.
8. Squeeze the bag of filling till the cupcake top just starts to plump up. No more or it will be overfilled and the filling will come out the top, making it much harder to decorate.
9. Stop squeezing and lift out your tip.
10. Wipe off any filling that may be on your cupcake top.

## Icing a Cupcake

There are several different ways to ice a cupcake and each creates an entirely different effect. Do you want a flat surface to work on or add decorations to, or a cupcake that looks like it came from a bakery. They are all easy to do with a little practice.

You do not need to crumb coat cupcakes.

### With a Spatula

A flat icing background can be the basis for many great designs. For instance it would be the best surface for any cupcake with lettering, a cupcake face or the base for a piped flower and leaves.

Place a scoop of icing on the centre of your cupcake and hold it in one of your hands. Use a flat spatula or knife to spread the icing. (A serrated or zigzag knife will give you a textured surface.) As you spread the icing to the edges, turn the cupcake in your hand. Scrape off the excess icing with your spatula. To clean up the edges of your cupcake, hold the spatula at 45 degrees and scrape off the edge while you turn the cupcake.

### A Professional Swirl

The classic cupcake swirl is super easy with a 1M large star tip. It is so large that it is put straight into an icing bag you already have cut. If you are cutting a new icing bag for it, pop a coupler into the triangle bag and measure and cut it just like you would normally.



*Swirl cupcake with tip*

Hold the bag straight up and down. If you want the centre mounded up, that is where you start and hold the tip just above the cupcake. Make a star in the centre and then without lifting your tip, continue swirling around it from the centre to the outside, making sure the rows of icing touch each other. Once you have made a loop around the cupcake edge, start back towards the centre. The centre will be your peaked swirl. Stop the pressure when you are at the middle of your

little mountain and lift the tip off. This swirl also looks great with two-toned icing (check out the food colouring section for how to do that).

### Other Swirls

If you would rather not have such a mound of icing, use the 1M and hold the icing tip just above the cupcake, with the icing bag straight up and down. Start with the outside loop and work your way in to the centre. Stop pressure and lift the tip.

If you start at the centre and make your swirls touching and stop at the outside swirl, the cupcake top looks like a rose. Rose colours and a few leaves add to the effect.

Another simple, yet plainer swirl is with a large round icing tip (1A or 2A, which you were not asked to buy for this 4-H project). Follow the same directions as for the classic cupcake swirl with this tip. These are almost the size of your coupler. If you put your coupler in the icing bag and do not put a tip on it, as you squeeze the icing out of your bag, it will make a large rope of icing for a cupcake swirl.



*Plain swirl cupcake*

Either a flatter swirl or a smoothly iced cupcake (with a spatula) can be used as the base for other decorations.

## Cupcake Ideas

### Edging Cupcakes

A quick way to jazz up plainly iced cupcakes is by edging them with chopped nuts, coloured sugar, cookie crumbs or sprinkles. The colourful and textured edge can hide imperfections and if you like, frame other decorations you pipe or place on top of the cupcake.

Pour a large amount of sugar or other edging bits into a shallow bowl or saucer. While the cupcake icing is still moist (not dry to the touch) hold the

cupcake by its base and carefully roll the edge above the paper liner in the sugar. Press the icing into the sugar to smooth out any imperfections.

The more evenly you ice this part of the cupcake, the easier it will be to make an even edge on your cupcake. It will take a little practice to get the edge framing your cupcake to be even.

**You will find cupcake design ideas everywhere!** Experiment with flavours, piping techniques, colour combinations, special effects... there are countless cupcake ideas if you search the internet. Pick a theme and start looking.

A great website and set of books to check out for amazing and fun cupcake designs is <http://www.hellocupcakebook.com>. Their books include pictures and directions to show you cupcakes of spaghetti and meatballs, cute dogs, wild animal faces, buttered popcorn and other foods. Their collection of zany ideas grows larger every month.



*Deer cupcake*

If you search YouTube, for cupcake ideas, look for Karen Tack and Alan Richardson who wrote the *Hello, Cupcake* book. They have a lot of how-to videos you can watch to learn how to recreate their playful ideas at home.



*Cupcake with rose*

You can make elegant cupcakes with flowers on top by using a spatula to smooth a base colour, pipe a few leaves around the edge and then pipe flowers directly on top or transfer flowers you made on flower nails. Or, you can cover the entire cupcake top with a huge flower. You can turn the cupcake in your hand just like you would a flower nail.

Be creative and have fun! Why not bake the cupcakes in flat-bottomed ice cream cones set in your muffin tin? If you decorate the top with a large swirl, it will look like ice cream.

Cupcakes iced smooth with a spatula can be a base for all kinds of faces: add a cut marshmallow nose or ears and cover them with icing to make an animal or use skin-coloured icing as the base and pipe or use candies to be facial features, hair or glasses and freckles. Use your leaf tip to make a series of scales for a dinosaur head. Small white teardrop shapes of piped icing can be its jagged teeth.

Everyone will be impressed by three-dimensional cupcakes, which can be easy to make if you bake two sizes of cupcakes, but do not use papers for the smaller ones. Cut the large cupcake top to be flat and set the smaller cupcake upside down on top to be the head of a monster or snowman. A pointed ice cream cone cut off and turned upside down can be the form of a Christmas tree piped with your star tip and points. Add some round tip swags and dots for decorations. A yellow candy on top can be the finishing touch.



*Christmas tree cupcake*

Other cupcake websites you may like:

- <http://www.cupcakeproject.com/2007/02/cupcake-baking-tips.html#ixzz2Mh69OgeV>
- <http://www.cupcakeproject.com>
- <http://cookiescupcakesandcardio.com>

## **Fur/Hair/Grass Tip #233**

This tip has a lot of little holes and makes it easy to create dogs, farmyards, hair for people or a basis for jelly bean Easter eggs, all with the same tip, depending on the colour of icing and the angle you hold the icing bag. Start with the tip touching the surface. If you want to make grass,



*Grass cupcake  
multi-hole tip*

hold the icing bag straight up and down, apply a burst of pressure and maintain pressure as you lift; release pressure when the grass is the length you want. Be sure the next set of grass is touching the first one so there are no gaps.

For fur you will hold the bag at an angle (may not be 45 degrees depending on the effect you want) and again start with a burst of pressure to attach the fur to the cake. Apply pressure as you drag the tip, and release pressure when the hair or fur is the length you want. It is best to start at the bottom of the area that needs fur, and work your way up, being sure to overlap the base of the earlier layer with the next one. Do not leave gaps in the fur.

## Closed Star or Drop Flower Tips

A couple different types of flowers can be made with this same flower tip, depending on your hand movement. You can make delicate flowers or large ones depending on the tip you use. Tip 131 is common but you will notice bakers use larger tips to fill in the top of a cake quickly.

**Drop flower tips** can be used to make simple star flowers or swirl drop flowers. For each of them, you start with the tip lightly touching the surface, and hold your icing bag straight up and down. For a simple drop flower, which has pointed petals, apply pressure till the flower is the size you want, then release pressure and lift the tip up. There will be a centre gap of no icing.



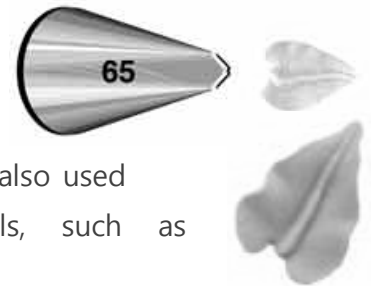
**Swirl flowers** have rounded petals. For the swirl flower, start with your wrist turned a quarter of the way forward before you place the tip lightly on the surface. As you squeeze the icing bag, slowly rotate your hand till it reaches the natural, straight position. Stop squeezing and lift the tip up. It is important to squeeze as you turn your wrist to make the individual petals distinct.

You can leave the centres empty, but they look more finished if you add a different colour centre using a round tip.

The closed star or dropped flower tip can be used to make borders.

## Leaf Tips

**Leaf tips** come in a few different shapes and sizes and, by varying the length of your leaf and how you hold the icing bag, you can make countless shapes and sizes of leaves. A leaf tip is also used to make flowers that have pointed petals, such as chrysanthemums, poinsettias and sunflowers.



*Tip 65 and leaves*

Use thin consistency icing. Hold the icing bag at 45 degrees and touch one of the tip points to the cake. Attach the leaf by giving a small burst of pressure and continue pressure till the leaf is as wide as you want it. Gradually decrease pressure as you drag or lift the tip. When the leaf is as long as you need it to be, stop the pressure and lift the icing bag. To ruffle a leaf, gently move the tip back and forth or up and down (depends on the effect you want) while you apply pressure. For longer leaves, drag the leaf out with constant pressure before lifting your tip. You can make long leaves straight or curved, flat or ruffled.

Your leaf tip can be used to make scales for an animal if they are short and round placed close together, or feathers if they are long and thin. Though uncommon, you can use the leaf tip to make a border too, or in a combination border with a flower.

# Activity 13: Review Grass/Fur, Drop Flower and Leaves

(30 minutes)

## Supplies

- Tips 131, 233, 352 and 3
- Medium and thin consistency icing
- Icing bags and couplers
- Food colouring
- Rubber spatula or spoons
- Toothpicks
- Small resealable containers
- Practice board

## Instructions

1. Put about  $\frac{1}{2}$  cup of medium consistency icing in a small bowl and colour it any colour you like. Blend it well.
2. Take about a  $\frac{1}{2}$  cup of the white icing out, place it in another bowl and make thin consistency for leaves and stems. Tint it green.
3. Use tip 131 and your practice board to make star flowers and drop flowers (turning your hand). Add small flower centres in a contrasting colour with a small round tip.
4. Use the practice board and 233 tip to make short grass that stands up straight being careful not to leave any gaps as you cover a larger area. Try some long, wavy hair. Try fur, overlapping the hair.
5. Use tip 352 to make leaves that are different lengths and widths to understand the pressure and movement needed. Make some short fat leaves. Then make some long thin leaves. Try different hand movements to make ruffled leaves.



6. Use your round tip to make stems and draw leaves coming out of them.
7. Add drop flowers to the stems.

### **Something to think about**

Which flower shape did you prefer?

How did you do with your leaf, stem and flower design? It takes practice to make the flowers look natural in the stem.

## || Activity 14: Decorating Cupcakes

(45 minutes)

### Supplies

- Cupcake ideas printed from the internet, or sketched or copied from books
- Thin and medium consistency icing
- Round and star tips
- 1M tip
- #230 grass/hair/fur tip
- #131 closed star or drop flower tip
- #352 leaf tip
- Icing bags
- Food colouring
- Small bowls
- Spatula
- Toothpicks
- Sprinkle ingredients you brought from home

### Instructions

1. Share the ideas you found on the internet, sketched or copied, and talk about how they made those designs. What do you like about them? What techniques are used? What other decorations, edible or nonedible are included? What kind of faces could you find?
2. Plan some cupcake designs and experiment with the round tips, star tips, including the 1M and open coupler and the multi-opening tip you just tried. You can share or exchange icing with your friends to get the variety of colours you need to decorate them. You can experiment with two-toned swirls or borders by putting two colours of icing in your icing bag.
3. Make a variety of designs.

## **Activity 15: Bake Two Dozen Cupcakes and Make One Batch of Medium Consistency Icing**

(60 minutes at home)

### **Instructions**

1. Try a new cupcake recipe and if you would like you can also try another filling. The filling is optional.
2. Bring your cupcakes, icing, ideas and all your tools to the next class.
3. Bring extra icing sugar to make stiff icing.

## Petal or Ruffle Tips

### Petals

**Petal Tips** are used for many types of flowers and for making ruffles. They come in a variety of shapes and sizes, and most of them have a slotted end, with one side wider than the other. Tips 104 and 102 are some of the most versatile tips that are used to make petals such as roses. The petal tip's larger end is always the base of the flower petal or



*Tip 104 and ruffle border*

ruffle, while the thinner end makes the outer, more delicate, edge of the petal or ruffled edge. Medium consistency icing is used for ruffles and bows. If your icing is too stiff you will find the top edge of your ruffle looks jagged.

### Ruffles

**Ruffles** can be used as a border, a curved swag or scalloped pattern around a cake. To make a ruffle, start with the wide edge of the petal tip against the cake and the narrow end lifted slightly off the cake at about a 45 degree angle. Apply pressure as you make a small curve with just your wrist, and bring the wide base back up beside where you started and to where you



*Ruffle*

want the ruffle line to be. It is quite a bit like a zigzag, and can be made wide or close together depending on how quickly you move your hand back and forth.

Remember that the pressure stays constant, while your wrist movement and tip are what makes this border. Continue this for the length of your ruffle. With practice, you will be able to make even ruffles and have them evenly spaced.

Ruffles are not common as borders on cakes or around cupcakes, but you will see that it can be a beautiful addition to your cake. Some people have decorated entire cakes with the ruffle tip and you can find pictures by searching ruffle cakes on the internet.

Two tone icing looks great on ruffles.

## Bows

To make a bow, hold the icing bag at a 45 degree angle with the wider end of the tip down, closest to the cake. AS you apply pressure to the icing bag, make a figure eight shape to be the loops of your bow, keeping the open loops as similar in size as possible. A knot or ribbon line over the top of the narrow centre of your eight is optional. Start at the narrow centre to draw on wiggly or curved ribbons. (You can use other tips such as round and star tips to make bows.)



*Bow*

A bow piped with two colours of icing in your icing bag can have a dramatic effect.

## || Activity 16: Review of Ruffles and Bows

(10 minutes)

A ruffle can be a decoration or border on the cake or cover the entire cake surface as ruffle columns over the crumb coat. Bows can be drawn to hold together bunches of flowers or be decorations in their own right.

With practice you will become comfortable with this lop sided tip and what you can do with it. Always be sure you have the larger, wider end of the tip closest to the cake.

### Supplies

- Tips 103 or 104
- Icing bag and coupler
- Medium consistency icing
- Practice board

### Instructions

1. Use your practice board to make a series of ruffles.
2. For each border or line of ruffles, try to keep the ruffles consistently spaced and the same size. When you begin a new row of ruffles, try a different width and spacing for that entire line.
3. Vary the width and spacing of the ruffles.
4. Try to make an arch or semicircle of ruffles, as you would a scallop or swag decoration.
5. Practice making bows in a variety of sizes. The loops do not have to make a perfect figure eight, but can be floppy if both loops are similar in size and droopiness. Big bows may need larger petal or ruffle tips to look good. Make a large bow and see what you think of the balance between its ribbon width and the bow size.
6. Try a variety of wavy lines to see what you prefer for the dangling ribbons.

### **Something to think about**

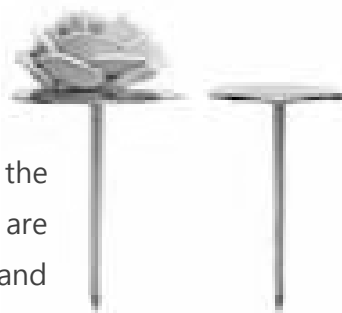
How did your ruffles look? It takes practice to make the ruffles even.

What size bow would you say is the largest you think should be made with the tip you used?

# More Advanced Piping Techniques

## Using a Flower Nail

A flower nail is an important tool to help you make freehand flowers. Flowers made with the petal tip should be formed on a flower nail so your hand motion can stay almost the same while the flower nail rotates instead. As you pipe petals, you are able to twist the flower base in your other hand and keep your piping hand at the correct angle as you work. This makes it much easier to use the same hand motion over and over to make beautiful flowers.



*Two flower nails*

Cut pieces of parchment paper into squares the same width as your flower nail. The small square of parchment paper is glued to the flower nail top with a dab of icing, and then you pipe a flower on top of it.

Once the flower is made, you will transfer it to the cake or save it in the fridge till you are ready for it and then use a flat spatula to place it on the cake.

When it is time to place the flower on an iced cake or cupcake, draw the leaves and stems first. Place a dab of icing on the surface where you want to set your flower. It will act like glue to hold your flower in place.

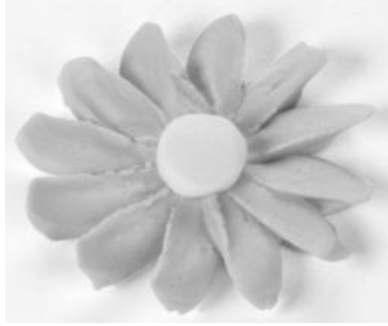
You can also pipe flowers directly onto cupcakes if you are able to turn the cupcake in one hand as you pipe with the other. Remember to pipe leaves or other decorations first if they are meant to look like they are attached to the flower.

### **Tip:**

**Right-handed people  
turn the flower nail  
counter clockwise as  
they make petals and  
left-handed people  
turn the flower nail  
clockwise as they work.**



## Daisy



*Daisy*

A daisy is the easiest freehand flower to make. It uses either your leaf tip #352 or your petal tip #104 and medium icing. (You may also find other tips and directions in books and on the internet.) Note that the directions are a bit different depending on the tip you use. Try both styles of daisy to see which one you like the look of or, if one is easier for you to make.

Daisies come in many varieties with different numbers of petals and florists dye them all sorts of colours. You can be creative! You can make this flower on top of an iced cupcake or make it on a piece of parchment paper on a flower nail and transfer it when it is cold.

This flower looks best if you use a thin round tip to draw a curved stem before you pipe the flower petals, and then finish it off with a green leaf on the stem.

### **Tip:**

**Turn the flower nail as you continue making petals. If you are always drawing the petal from the centre to the same point, for instance, up to 12 o'clock, it is easier to make the petal shape and size consistent.**

Dab a small amount of icing on your flower nail to stick the parchment paper on, and then make a small dot in the middle of the parchment to help you visualize where the centre of your flower will be. Plan to have about 10 or 12 petals to all start at this same spot. If you plan for 12, you can imagine the petals at each number on a clock. A flower template can be used that has the circle divided into four quarters.

If you are using the leaf tip #352, hold your piping bag at a 45 degree angle to the surface. The tip needs to be the closed side up (like a bird beak). Start squeezing the bag and touch the icing to the centre dot to help it stick. As you

gently squeeze the bag at a constant pressure, pull the icing just above the parchment, as a long petal. Stop squeezing and lift the icing bag. Continue starting at the centre and draw petals out, either side by side or slightly overlapping. Keep the motion as consistent as possible till you finish filling a ring of petals.

If you are using petal tip #104, hold your piping bag at a 45 degree angle to the surface, with its wide end down and the narrow end pointing out towards the outer edge. Decide how long your petals will be and place your petal tip lightly touching the surface at the outermost point of a petal. Squeeze the icing bag and move your tip towards the central icing dot. Stop the pressure at the centre and lift your tip. Continue with the next petal, making it to lie either right beside the first one or slightly overlapping it. Keep the motion as consistent as possible till you finish filling a ring of petals.

Daisy centres vary too and can be made a few different ways. Over the centre, pipe three tiny green dots, one large yellow circle, add a candy or a mini chocolate cookie.

## || Activity 17: Daisy Practice

(15 minutes)

This will be your first experience using a flower nail. Remember to place a small dot of icing on the top of your flower nail to help hold the square of parchment paper on top of it. If you think it will be helpful, use a flower pattern, either bought or homemade. It sits on your flower nail under your parchment. With medium icing, try the two different tips and see which one you prefer.

### Supplies

- Flower nail
- Medium consistency icing
- Small squares of parchment paper cut to the size of the flower nail
- Tips 352, 104 and 4
- Icing bag and couplers
- Large plate

### Instructions

1. Practice making daisies with the two different icing tips.
2. Before you start with each one, be sure you are holding the tip the right way up and follow that particular tip's directions.
3. Use your round tip to add a centre to your daisies. Set the parchment paper squares with your daisies on a plate in the fridge when you have finished them.
4. Try making a daisy with very short petals.

### Something to think about

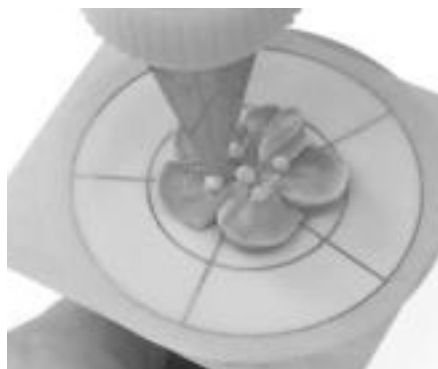
Which tip did you find easier to use?

Which tip made better-looking daisies?

What did you think of the daisy centres?

Add notes to the directions about what you learned.

## Apple Blossom (Five Petal Flower)



*Apple blossom on flower nail*

An apple blossom does not mean you only have to make pink or white flowers with five petals. It really describes the flower shape and you can use any colour combination you like. It may look like a wild rose to you, but books refer to it as an apple blossom.

Use medium consistency icing and tip #104. Hold the icing bag with the wide end of the tip at the centre of the flower nail. The narrow end should be raised at a slight angle above the parchment paper.

Slowly turn the nail as you squeeze the icing bag and move the tip about 3/8" out, keeping the wide tip end touching the paper. As you squeeze and slowly turn the nail, gradually bring the wide tip end back to where you started to give a small 3/8" teardrop petal. (Another way to think of it is that you are turning the nail 1/5 turn as you move your icing tip out toward edge of nail.) Curving your icing tip slightly upward will create a cupped shape. Stop squeezing as the wide end touches the centre of your flower nail and lift the tip up. Start the next petal just under the last one you made so that they overlap. Repeat this motion till you have five petals.



*Making an apple blossom*

Use a round tip to make a contrasting centre of one or more dots. How many stamens you draw and where they are drawn will help identify what flower you have made.

By using different petal tips, and changing how long you make each petal, you can make a variety of flowers, including a variation of daisies.

A daffodil starts the same way, but has six petals; a round tip is used to build an open spiral cone at the centre. On the rim of that cone, a little squiggly line is piped, and then when the flower is starting to get crusty, each petal is pinched to make it more pointed. If you look at pictures and experiment, you will learn to make a garden of flowers.

## || Activity 18: Apple Blossom Practice

(10 minutes)

Remember to place a small dot of icing on the top of your flower nail to help hold the square of parchment paper on top of it. If you think it will be helpful, put a small dot at the centre of your flower nail to mark your starting point for each petal.

If your icing becomes too soft from your hand, put the icing bag in the fridge for a few minutes.

### Supplies

- Flower nail
- Medium consistency icing
- Small squares of parchment paper cut to the size of the flower nail
- Tips 104 and 4
- Icing bag and couplers
- Large plate

### Instructions

1. Practice making apple blossoms.
2. Before you start with each one, be sure you are holding the tip the right way up and follow that particular tip's directions.
3. Use your round tip to add little dots at the centre of your apple blossom. They do not have to be really close together. Set the parchment paper squares with your apple blossoms on a plate in the fridge when you have finished them.

## **Something to think about**

How did you do?

Add notes to the directions about what you learned.



## Roses

Roses use petal tips and round tips. Tip #104 is common and a medium round tip such as #12 will make a good rose base.

Roses are made with stiff icing to give them structure to stand up.

### Tip:

**Do not try to make a rose directly on your cake. Use a flower nail that is turned as you form petals all around the flower.**

**Only rosebuds that lay flat can be made directly on the cake.**

There are two kinds of roses. A classic rose has individual petals and looks more realistic. The fabric or ribbon rose is still made of icing but it looks like a rose made from fabric or ribbon; it does not have individual petals, but is formed with concentric circles.

Both roses are built on a flower nail.

**Rose base** Both types of roses are built on a cone base made with a round tip. The size of base you make is determined by the size of rose you want. Delicate roses use smaller tips. Hold the icing bag straight up and down and hold the parchment-covered flower nail in your other hand. With the tip just above the centre of your

flower nail, squeeze the bag to make the wider circular base of the cone for your flower. The tip will be in the icing as the base forms, and you need to keep it that way as you gradually lift the tip and release pressure. Stop squeezing and lift the bag up and away. Ideally your rose base should be one and a half times as tall as the petal tip you plan to use.

If the cone does not stand up straight, your icing may be too thin and the cone will not be a good base for your rose.



*Rose base on nail*

## Fabric or Ribbon Rose

Use a petal tip and stiff icing. Hold the rose base on its flower nail in one hand and your icing bag in the other. Make sure the wider end of the tip is down for the entire rose.

Hold the icing bag at approximately 45 degrees to start the rose centre. Touch your petal tip against the rose base, about halfway from the top. Squeeze the icing bag as you turn the flower nail and move the tip up till the strip of icing overlaps itself at the top of the rose base. The angle you hold your icing bag will make it look like a rosebud. Move the tip down to the bottom of the base, stop your pressure and pull the tip away.



*Fabric or ribbon rose*

The next row will start slightly below the first one and your tip angle will be a little less to form a distinct circle around the other one. Squeeze the bag as you turn the nail and complete the circle. Lift the tip off. Additional rows are started just below, but touching the previous circle, and the tip angle is a little less each time. A fabric rose usually has three or four rows after the rosebud centre.

## || **Activity 19: Fabric or Ribbon Rose Practice**

(10 minutes)

This is your first flower to use stiff consistency icing. If the icing is not stiff enough, the rose base will not stand firmly; stop before you try to make a rose and empty your icing bag back into a bowl and add more icing sugar and check to see if it is stiff consistency before you start again.

If the icing is too stiff, the rose petals will have a jagged appearance instead of a smooth line. If you need to make the icing a little less stiff, empty the bag and add a couple drops of water to thin the icing. Stir it and check the consistency before you begin again.

As your hand warms the icing, it will become softer. If your icing becomes too soft from your hand, put the icing bag in the fridge for a few minutes.

If you would like to tint the icing, go ahead. If you would like to make rose petals with two tones, review the section in food colouring that explains how to do that.

### **Supplies**

- Flower nail
- Stiff consistency icing
- Small squares of parchment paper cut to the size of your flower nail
- Tips 104 and 12
- Food colouring
- Spatula
- Small bowls
- Icing bag and couplers
- Large plate

## **Instructions**

1. Use tip 12 to make your rose base. Check to be sure your icing is the correct consistency.
2. Before you start the fabric rose's swirling petals, be sure you are holding tip 104 with the wide end down against the rose base.
3. Practice making fabric or ribbon roses.
4. Set the parchment paper squares with your roses on a plate in the fridge when you have finished them.

## **Something to think about**

How did you do?

How many layers of leaves do you think look best? What would be too many?

## Classic or Traditional Rose

Use a petal tip and stiff icing. The most common tip combination to use is tips 104 and 12.



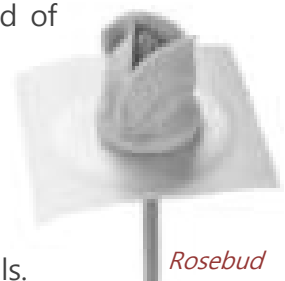
Pipe a rose base using your round tip. Hold the rose base on its flower nail in one hand and your icing bag in the other. Make sure the wider end of the tip is down for all of the petals.

Hold the icing bag at approximately 45 degrees to start the rose centre. Touch the wide end of your petal tip against the rose base, about halfway from the top. The narrow tip should point up and angle slightly inward. The wide end of your tip must touch the flower base to attach the petals as you create them.

Squeeze the icing bag as you turn the flower nail and move the tip up so the ribbon of icing overlaps, covering the top of your rose base. Continue to turn the flower nail and apply pressure to the icing bag while you bring the wide part of your tip back down to where you started.

## Adding petals

A petal is made each time you gently push the wide end of the petal tip into the cone base and form an arch as you squeeze the icing bag and turn the flower nail. Both ends of the arch are attached to the cone base. Each row of petals is angled a little bit more outwards than the row before it. Each row has an uneven number of petals.



The first row should have three petals with each petal started to overlap the one you just finished. The petals should be similar in size and almost as tall as the centre bud you made. (After you have added three petals you can use this as a stand-up rosebud.) It takes practice to be able to make three petals the same size as you turn the nail.

The next row will be angled a little less and will start so that the first arch will be beside a valley between petals of the row before it. This row will have five overlapping petals. You can make one more row of seven petals starting and overlapping like the previous rows.

There are videos online which show how to make buttercream roses. This YouTube one is pretty good (2:12 minutes).

<http://www.youtube.com/watch?v=pL1rTo6p4yI>

**Rosebuds that lay on the cake** are piped directly onto the cake but still have a bit of three-dimensional effect because of the loops made with your petal tip. The rosebud is hollow when you use stiff icing. Rosebuds can be used with or without other formed roses and with piped stems and leaves.



*Rosebud lying on cake*

The wide end of your petal tip needs to be at the bottom of where your rosebud will be. Gently touch the wide end to the cake surface and squeeze the bag to attach the icing to the cake. Continue the pressure as you move the tip slightly to one side, and bring it back to the other side, forming a pointed, folded tip at the top of your cone shape. Stop squeezing and pull away the tip to break it off without a tail. The rosebud will seem to have a crevice in it. That is where you start your next petal. which will make your rosebud wider.

Hold the tip slightly above the rosebud, but put the tip "in" the crevice. Squeeze the bag and pull the tip away from the rosebud about  $\frac{1}{4}$ " and continuing pressure, double back to the centre of the rosebud and touch it gently to attach the petal. Stop squeezing and lift off the tip. Note that this petal is formed slightly to the side of your first one.

Use your leaf tip 352 and a round tip to pipe the leaves and stem of your rosebud.

## || **Activity 20: Classic Rose and Rosebud Practice**

(20 minutes)

It is important that your icing is the right consistency.

It takes practice to do three things at once – turning the flower nail, squeezing the icing bag and moving the petal tip to create rose petals at the spacing and angle you want.

As your hand warms the icing, it will become softer. If your icing becomes too soft from your hand, put the icing bag in the fridge for a few minutes.

### **Supplies**

- Flower nail
- Stiff consistency icing
- Small squares of parchment paper cut to the size of your flower nail
- Tips 104 and 12
- Icing bag and couplers
- Large plate

### **Instructions**

1. Use tip 12 to make your rose base. Check to be sure your icing is the correct consistency.
2. Before you start the rose bud, be sure you are holding tip 104 with the wide end down against the rose base.
3. Practice making roses with three petals and ones with five petals. You may make a rose as large as seven petals, but they should not be made larger than that. If you want a larger rose, it would look better to use a larger petal tip and only make five petals.
4. Set the parchment paper squares with your roses on a plate in the fridge when you have finished them.

5. Pipe flat rose buds too. These can be used in combination with other roses on a cake.

### **Something to think about**

How did you do?

How many layers of petals do you think look best?



## **Activity 21:** **Decorate Cupcakes with Piped Flowers**

(15 minutes)

Were you wondering what you would be doing with all those flowers in the fridge? They will become the centrepieces for your best flowers so you can take them home to impress your family and friends, or give them away as a community service.

What colour or colours were the flowers you made? If you made them plain white, select some other colour, or colours, for your cupcake bases and thin and tint enough icing to spread on your cupcakes.

Consider making a small amount of thin green icing to pipe leaves and stems.

Share coloured icing with friends.

### **Supplies**

- 24 cupcakes made at home
- Food colouring
- Small bowls
- Spatula
- Icing tips
- Icing bag and couplers

### **Instructions**

1. Use a spatula to ice your cupcakes.
2. Select your best flowers. Ones you do not use can be scraped off and put with your other icing and used again later.
3. Consider if you will draw stems or leaves on the cupcakes as finishing touches. They actually need to be piped on the cupcake before your flower or flowers are added.

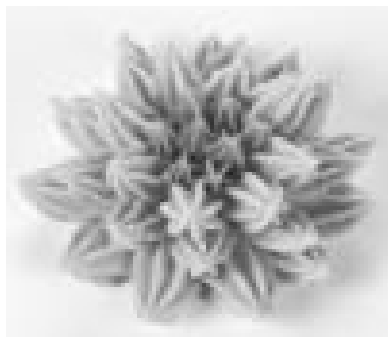
4. If you want to try making some flowers directly on cupcakes, you can. (Roses are best if they are piped onto a flower nail first and then placed on your cupcake.)
5. Put a dab of icing on your cupcake where you will set your cold flower. The fresh icing helps to glue the flower to your cupcake.
6. Use a flat spatula to lift the cold flowers onto your cake.

### **Something to think about**

What did you think of your cupcake collection?

Take a picture of your cupcake collection and fill in your cake journal.

## Bachelor Button Flower



*Bachelor button*

This flower uses a star tip in two different sizes, with two shades of the same colour icing to look more natural. Stiff consistency icing is needed to keep the petals standing up.

Pulled stars are made by lifting the star tip as you continue pressure until the star is as tall or long as you want it. Stop squeezing and the icing will naturally break off.

You can make this flower on top of a cupcake or make it on a piece of parchment paper on a flower nail and transfer it when it is cold.

Dab a small amount of icing on your flower nail to stick the parchment paper on. Use your large round tip 12 or the icing bag with no coupler in it to draw a large dot in the centre of your flower nail parchment (about  $\frac{1}{2}$  inch across, depending on how large you want your flower. The widest row of petals comes out of this, so that should help you decide how big to make it).

Use a smaller star tip to pipe a cluster of pull out stars standing in the centre.

Use your next larger star and lighter colour icing to pipe a row of pull out stars about  $\frac{3}{8}$ " around the bottom of the base, lying flat on the parchment paper.

Make another row of pull-out stars above the others, placing them between the other stars in your bottom row. Angle them up slightly.

Do another row, angled up even more, and placing your pull-out stars between the petals of the row below it.

## || Activity 22: Bachelor Button Practice

(10 minutes)

You do not need to make two different colours of icing for practice, but on a cake, a slightly darker shade in the centre makes them look more authentic. If you do not have two different star tips, you can make them with only one tip, being careful to make the centre pull-out stars shorter than the others.

Be sure you have stiff consistency icing before you start. As your hand warms the icing, it will become softer. If your icing becomes too soft from your hand, put the icing bag in the fridge for a few minutes.

### Supplies

- Flower nail
- Stiff consistency icing
- Small squares of parchment paper cut to the size of your flower nail
- Star tips 16 and 18 and round tip 12
- Icing bag and couplers
- Large plate

### Instructions

1. Use tip 12 to make your round base. Note that it is not a rose base, but a relatively flat circle.
2. Practice making bachelor buttons.
3. Set the parchment paper squares with your flowers on a plate in the fridge when you have finished them.

## Something to think about

How did you do?

Write down your suggestions or pointers for how to make these flowers.

## Mum

Have you ever seen a mum? It is a flower completely covered in delicate, thin petals, and almost looks like a pompom.



*Mum*

Some are shaggy with longer petals. You can use your grass tip #233 to make these flowers.

They are easiest to make on cupcakes that you can turn in your hand, or on flower nails. (Sometimes a chrysanthemum is called a mum too, and it has sturdier, wider petals. You will learn about it in Activity 28.)

Use medium consistency icing. Stiffer icing will make them less shaggy.

This flower has no base under it. If you have difficulty making this flower without a base, use your round tip 12 to make a low circle of the same colour as your petals. You do not want the central circle to add much, if any, height to the mum.

Decide how large your flower will be and experiment with petal lengths to create the effect you want.

Start by making the outside ring of petals by piping petals towards the outside of your flower. Hold the flower nail or cupcake still while you pipe the petals, and then turn it slightly before you start the next petals. Complete the outer circle. For the next row, make another circle of thin petals overlapping the outer ring, and continue with another circle till you are almost at the centre. Add one or two more squeezes of petals that stand in the middle to completely fill your flower.

## || **Activity 23: Mum Practice**

(10 minutes)

This flower has no base. This makes it more difficult to make the flower round. You not only have to imagine a circle to leave empty as you start your first row of petals, you also have to make the petals the same length all the way around to keep it circular. If you have difficulty, use your round tip 12 to pipe a low, flat circle as your guide. You do not want the guide to add much, if any, height to the mum.

Stiffer icing helps the mums stand up better, so be sure to refrigerate your icing if it gets too soft from your hand.

### **Supplies**

- Flower nail
- Stiff consistency icing
- Small squares of parchment paper cut to the size of your flower nail
- Tip 233
- Icing bag and couplers
- Large plate

### **Instructions**

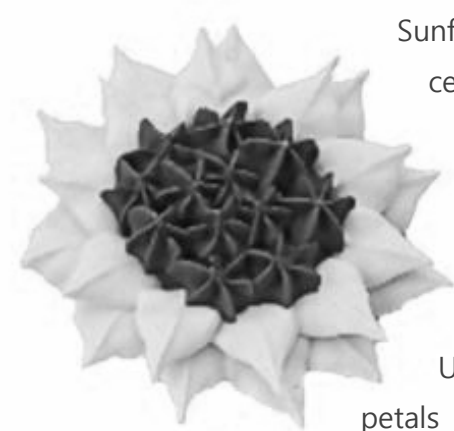
1. Practice making mums.
2. Set the parchment paper squares with your flowers on a plate in the fridge when you have finished them.

### **Something to think about**

How did you do?

Write down your suggestions or pointers for how to make mums.

## Sunflowers



*Sunflower with leaf petals*

Sunflowers have bright yellow petals and dark centres, but their shapes and sizes vary greatly. Because of this, you will find there are also variations for how to make sunflowers. They can be made on a flower nail or directly on the top of a cupcake.

Use medium consistency icing to give the petals greater definition. You may want to experiment with thin icing to see what its effect is.

Two different tips will be highlighted here.

Use leaf tip 352 and round tip 12. Pipe a mounded circle with tip 12, its size determining the centre of your sunflower. Depending on what you have planned for the centre, this mound could be yellow or chocolate buttercream icing. Around the base of your central circle, use tip 352 (make sure you are holding it with the closed point on top), and hold it at a 45 degree angle as you pipe yellow petals in a ring.

Pipe another row of petals on top of your first one, offsetting them and making them slightly smaller than your bottom row.

Using your fur/grass tip # 233, you can make a sunflower with more delicate petals. Consider how you will fill in the centre of your sunflower, for instance with a candy chocolate mini cookie, chocolate sprinkles, etc. to help you determine the inner starting circle for your petals. Make longer petals to form a complete circle. You may want one or two rows of petals. Add the dark centre to finish it off.



## || **Activity 24: Sunflower Practice**

(15 minutes)

Try this flower with both tips. You may find it helpful to use round tip 12 to pipe a low, flat circle as your guide for both the sunflower variations. You do not want the guide to add much height.

Stiffer icing helps the petals stand up better, so be sure to refrigerate your icing if it gets too soft from your hand.

### **Supplies**

- Flower nail
- Medium consistency icing
- Small squares of parchment paper cut to the size of your flower nail
- Tips 12, 233 and 352
- Icing bag and couplers
- Large plate

### **Instructions**

1. Practice making the sunflowers using the two different techniques.
2. Set the parchment paper squares with your flowers on a plate in the fridge when you have finished them.

### **Something to think about**

How did you do?

Write down your suggestions or pointers for how to make sunflowers. How did you make the sunflower centre? What would you recommend as a centre?

## **Activity 25: Look up Directions to Make Carnations and Chrysanthemums. Make Stiff Consistency Icing and Practice Making Them at Home.**

(60 minutes)

There are many different flowers you can make with piped icing and it is important that you know how find ideas for them and directions for how to make them. Some of them will require different icing tips than you may own. Try substituting others and see if you can make the flower, or purchase additional tips to give you more flexibility.

You can use written step-by-step directions, images or videos you find online or in cake decorating books. Search till you find directions that make sense to you and that are easy to follow. You may find variations for making the same type of flower.

Look at the back of your Reference Manual and Activity Guide for website ideas and search for others. YouTube has plenty of cake decorating demonstrations.

Make a separate page for each of these flowers: carnation and chrysanthemum. Include directions, images and websites you used as resources and add those to your Activity Guide.

Bring the directions, your comments about your experience and if you can, a frozen example or picture of the flowers you made.

### **Something to think about**

From your experience of finding directions and trying them at home, what did you learn about yourself? Would you rather look at a video or a series of pictures? Is a combination better? Do you prefer to learn in a group?

Be ready to tell the other members about your experience.

## Activity 26: Sharing Chrysanthemum and Carnation Directions

(15 minutes)

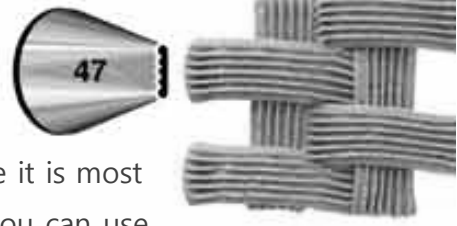
### Instructions

1. As a group, look at the resources that everyone found.
2. Were some of them the same?
3. Talk about members' experiences, how they prefer to learn and how they can continue to build their cake decorating skills outside of 4-H.

## Basket Weave

The **basket weave tip** is ridged on one side and flat on the other, or ridged on both sides. The icing line is wide and flat or wide and ridged, depending on which tip side is up. The tip gets its name because it is most often used to make a woven pattern, but you can use it for other things. Imagine a mummy cupcake with eyes peeking out from wide bands of icing fabric. You can use either side or even a combination to make a fence or a basket weave pattern.

*Basket weave tip*



### Tip:

**Look at your icing tip and use it as a guide.**

**The lines you are drawing and the gaps you need to leave will be the same width as your tip.**

**Make straight up and down guidelines in the icing with a toothpick.**

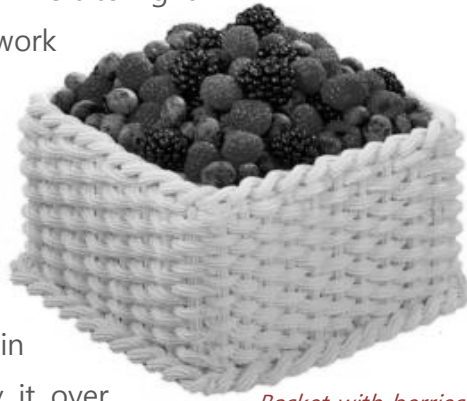
**If you are going all the way around a cake, use a tape measure to calculate spacing and a toothpick to mark guidelines. Start at the back to help hide any mismatched endings.**

### Basket weave step-by-step instructions

1. Use medium consistency icing.
2. For a basket to look more like a bird's nest of twigs, a large round tip or a star tip can be used instead of a basket weave tip, following the same directions.
3. You will be using Tip #47 with either the flat side or ridged side up.
4. Hold the icing bag **straight** up and down. Pipe a vertical (straight up and down) line of icing, the height of the area you want to cover. Now comes the tricky part that takes practice. Each line has to be spaced just wide enough apart to leave a gap for another line to fit snugly between them.
5. There are two different ways to do a basket weave cake. Draw all the vertical lines first and then fill in the others. It is

easiest if you work in a step pattern as you go, instead of trying to remember if you need to go over or leave the strip blank.

6. Decide if you are going to work from left to right or the other way, and continue to work in the same direction to help your icing to be even. Start your first horizontal line at one of the edges of a vertical line, and go over the top of the next line. Just below it, in the empty space, begin your next horizontal line and carry it over the next vertical line, continuing as though you are making stairs going down. When you get to the bottom of the vertical strips, move back up to the top and continue filling in your basket.
7. Continue this pattern to create a weave over the entire area.



*Basket with berries*

Watch the basket weave video at [www.marthastewart.com](http://www.marthastewart.com)

## || Activity 27: Basket Weave Practice

(20 minutes)

After you become familiar with the basket weave tip, you will work on filling in a solid area with the weave. It takes practice to be comfortable with the weave and its spacing. You will find that directions vary but the weave looks the same when you have filled in an area completely.

### Supplies

- Medium consistency icing
- Tip #47
- Practice board
- Paper
- Pencil
- Ruler

### Instructions

1. Draw some vertical lines on your paper, evenly spaced about an inch apart. Slip it inside your practice board and use it as guidelines for your basket weave.
2. Practice making a wall of upright boards.
3. Make a fence with two cross boards.
4. Use the basket weave to cover an area about one-third the size of your practice board.

### Something to think about

How did you do?

Write down your suggestions or pointers for making the basket weave.

# Picture Transfers

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A gel transfer or frozen buttercream transfer are ways to perfectly trace a picture onto your cake using icing or to copy letters or another pattern onto your cake top.

- Here is a website with lots of colouring page images. <http://www.ivyjoy.com/colouring/search.html>
- Wilton has a section of its website dedicated to finding patterns you can print. <http://www.wilton.com/decorating/patterns/patternlocator.cfm>

Print the logo or cartoon the size you would like on your cake. If your printer has this ability, print as a mirror image. Check to be sure it will fit after you add a border or any other words or decorations that will be with it on the cake.

## Gel Transfer



*Rainbow cake*

Even though this is called gel transfer, you can use either piping gel or a very thin line of buttercream icing (tip 1, 2 or 3) in the same colour you would like use to outline the picture (most cartoons, for instance would be outlined in black or chocolate). If your picture has any words, you will want to print its mirror image from the internet (ask for help if you do not know how to do this) to make the

letters backwards. If you are tracing the pattern yourself, use parchment paper and a dark marker so you can just flip the picture over before you start tracing.

### Instructions

1. Tape your picture to the table.
2. Place your parchment or wax paper on top of it and tape it down too.



3. Use either a piping gel (they come in lots of colours) or buttercream icing (very thin tip like a 1) and trace the pattern. It will be very hard to see if you use the same colour icing as the background (only a good idea for lettering guidelines).
4. Trace the outline completely. Lift it up to look at it and double check that all the lines were traced.
5. A transfer goes onto an already smooth, final coat of icing on the cake. It works best if the cake has already crusted over.
6. Line up the parchment paper with your cake and carefully place it on top of the cake where you want it. You cannot jiggle it or move it or your lines will all smudge. Use your finger or a small paint brush to lightly trace all the lines.

## **Frozen Buttercream**

Instead of printing only the outline and then icing the whole design directly on the cake, this whole picture is made on parchment paper and frozen before it is set on top of the cake. It gives a more precise and flat picture.

### **Instructions**

1. Make thin consistency icing and colour smaller amounts of it to be all the colours you will need for your picture. Do not forget about the outline colour if it is a cartoon or picture that has an obvious outline. Cartoons often have black or dark brown outlines.
2. Take out a baking sheet or flat plate that the image will fit on and that will fit flat in your freezer. Make space in your freezer before you start.
3. Tape the photocopy or image onto the plate or baking sheet and cover it with a sheet of wax paper. Tape the wax paper down over the image. If your image has any letters or you need to have the image facing the same way as your original, trace it with a pencil on the wax paper. Then remove the original to refer to it later. Flip the traced wax paper over, making sure you can still see the pencil lines. Slip a plain

piece of paper under it if you can't see the lines well and tape the papers to the plate.

4. You will start with the outline and need to choose a round tip that will help you make the lines the width you prefer. Hold the icing bag at a 45 degree angle



*Turtle cake*

- and outline the picture. Off to the side, pipe another short line of icing as a tester. After you have traced all the lines in that colour, freeze it for at least five minutes. Check your tester line to see if it is completely frozen. It may take up to 15 minutes for the icing to freeze solid depending on the thickness of your lines.
5. This would be a good time to use parchment bags with small round openings or sandwich bags with a corner snipped off because you want a lot of colours and only plan to use a round tip for the icing.
  6. Fill in the colours, using round tips. For larger areas, use larger tips. Follow the outline and fill in the areas, being careful not to leave any gaps. Think about the details. Do any parts seem to be layered on top of others? These need to be piped first and frozen before the other colour is added or they will blend.
  7. Refreeze it for 15 minutes to be sure the larger areas are frozen solid. Check to see if you left any gaps and use a small tip to pipe those in so you do not make a big ridge on the icing. Continue filling in colours and freezing till you are done. With a spatula, smooth any large ridges that have formed. A smooth finish will help it lay flatter and stick to the cake better. Use very little pressure and work quickly because you do not want the transfer to melt.
  8. Freeze the picture one last time till you are ready to transfer it to the cake. Lift the wax paper and turn it upside down to place the transfer on the cake where you want it. You have to do this part while the

transfer is still frozen solid. Carefully peel off the wax paper from one end to the other. It will sit high if you used a lot of icing. You can pipe around the buttercream transfer if there is a gap below it.

Search the internet for how-to videos or descriptions with images. Here are a couple:

- <http://cakecentral.com/tutorial/how-to-create-a-frozen-buttercream-transfer>
- <http://cake-decorating.wonderhowto.com/how-to/create-dog-shaped-frozen-buttercream-transfer-386073/>

## Activity 28: Bake Two Identical Cakes to Layer or One Tall Cake to Cut and Layer. Icing needs to be made Thin Consistency. Plan a Message for Your Cake and Print it in a Font and Size you want to use on Your Cake.

Think about who you will make this cake for. If it going to be given as a community service, check with the group first about allergies and to see if they are interested in you baking a cake for them. Think about that group and what theme or pictures could be good for their cake and search the internet or colouring books for images of cartoons or clipart that do not have many details. Copy and print one that will fit on the top of your cake.

### Supplies

- Internet access
- Printer
- Paper
- Ingredients to make a cake
- Ingredients to make medium buttercream icing

### Instructions

1. Think about if your cake will have anything other than this picture on top. Plan some sort of message and create it using your computer in a font that you like and enlarge it and bold it the size you need. You will use a gel transfer to create it in icing.
2. **Note** that the cake will not be crumb coated at home. Bring the cakes, icing, picture and message to the next meeting.
3. Bring parchment paper or wax paper to the next meeting, ensuring it is large enough to cover the entire picture.

## Activity 29: Frozen Buttercream and Gel Picture Transfer

(75 minutes)

### Supplies

- Picture (and message) to transfer
- Two cakes to layer
- Small bowls
- Spatula
- Food colouring
- Tips
- Icing bags
- Couplers
- Parchment paper
- Pen or pencil

### Instructions

1. Make sure your spacing is well planned by using a piece of parchment paper cut to your cake size. If you have not printed a message with your computer but will add a message, write your message on it.
2. Look at your cake plan to determine how much icing you will need to add borders and other decorations using medium consistency icing, after your writing and picture are added to the cake. Set this aside.
3. Use water or milk to make the rest of your icing thin consistency.
4. Ice your layer cake (stack and crumb coat).
5. Copy your design onto parchment or wax paper, being sure to flip it over if you need the mirror image for it (for lettering) and trace the outline and first layer in icing.
6. Divide your thin icing into small bowls and mix the colours in the approximate quantities you will need for your picture, being sure to

make enough of the colour you will use for letters and enough to finish icing your cake. Make the other colours of icing you need to complete your picture.

7. Ice the cake and make the surface smooth.
8. Start your frozen transfer.
9. While it is in the freezer, do your lettering as a gel transfer. Copy your design onto parchment or wax paper, being sure to flip it over if you need the mirror image for it (for lettering) and trace it in icing or piping gel using a thin round tip. Transfer it onto the cake and pipe your lettering.
10. Continue with the layers of your frozen transfer until it is finished.
11. If you are pressed for time, you can do the bottom cake border before your frozen transfer is added to the cake.
12. Set the transfer on, peel wax paper and pipe around your transfer, if you want. Add other details and borders.

### **Something to think about**

Were you happy with how your message looked? What would have made it better?

What did you think of the final picture you froze and placed on your cake?

Add notes to the two transfer methods to help yourself next time you use those techniques.

Take a picture of your cake.

Complete a cake journal.

# Using Shaped or 3-D Pans

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Want to try to make a ball, sitting teddy bear, skull or Easter egg cake? You can, with the right pans and a bit of practice.

If you buy or rent a pan, be sure to get a copy of the instructions which will tell you how much batter to use in the pan, and can give you recipe suggestions. If you buy the pan at a garage sale or borrow it and it does not come with directions, see if you can find them online through one of the cake supply companies.

**Tip:**  
**Shaped pans made of aluminum can dent.**  
**Handle them carefully.**

Most of the shaped pans will tell you how many cups of batter you need to fill them properly so that they will rise to fill the pan. Some recipes rise more than others, but this will give you a starting point.



*Skull*

If you are making a two-piece cake, the cake batter is put in one pan. The other half of the pan is then fastened on top. As the cake bakes its batter will rise to fill the other half of the pan. For 3-D cakes, light, fluffy cakes or cake mixes do not work! Use recipes or cake mixes for heavier, firmer cakes such as pound cake. 3-D pans come with recipes.

It is extremely important that you prepare the pans properly for your cake to come out of the pans without sticking. Grease the inside of the pan using a pastry brush and solid vegetable shortening (do not use butter, margarine or liquid vegetable oil). Make sure you have covered all the indentations before you sprinkle a couple tablespoons of flour in the pan. Any shiny spots need a touch-up with shortening and flour.



You will need a cookie sheet under the pans to keep any overflow from making a horrible mess in your oven. It may be a bit tricky to get the pan to sit level on the baking sheet.

If you are using a **3-D pan**, batter is poured into one half of the pan and the batter will come right to the rim, almost to the point of overflowing. Snap the back half of the pan in place and tie the two pans tightly together in two places with household string or wire, (not nylon string) to keep the rising batter inside the top pan. You do not want the batter to force the pans apart and leak out.

Follow the pan directions for the temperature and approximate cooking time. Use a toothpick or skewer to test for doneness. 3-D pans will have a little vent for steam to come out and that is where you poke your toothpick in. If you need to remove the top half of a 3-D pan to check for doneness, do not do this till the cake is almost completely cooked, so the batter is set in the shape already. Tap it gently to release the cake. If it does not release easily, do not force it and put it back in the oven. Set the top back on if it needs to cook longer.

It is expensive to buy cake pans you will hardly ever use. If you live in, or near, a city you may find a store that rents them. You may be able to borrow some special character pans from friends. But if you are creative, you can make cakes in countless shapes by using common sizes of cake pans or bowls that you already own or will use countless times and a serrated knife.

## Baking in Bowls

By using a glass bowl as your baking pan, you can add a three-dimensional effect for a baseball, ladybug, hill, skirt for a doll, or put two of them together balanced on their sides to be a piggybank.

Check the bottom of the bowl to make sure your bowl is safe for the oven. You are looking



*Roller coaster cake*

for words molded into the bottom of the bowl that say it is safe to use in an oven. If you are unsure, do not use your bowl for baking. Do not use a bowl that has any cracks, chips or defects.

Filling and baking in bowls:

- When choosing smaller glass bowls for baking, be careful not to overfill them.
- For deeper bowls or dense cake recipes, turn your oven temperature 25 degrees lower than the recommended baking temperature.
- Prepare the pan with shortening and flour, or use parchment paper cut at one inch intervals to fit against the bowl sides and bottom. Bake the cake as you normally would.
- Be sure to use a toothpick or skewer to test the centre for doneness. The cake may take longer to cook than if baked in a flat pan. If the cake is undercooked, it will be hard to remove from the glass bowl.

**Cooling a 3-D cake is a little different.** Let it cool on a cooling rack for five minutes before you take off the clamps and string. Tap it gently to release the cake. If it does not release easily, let it cool for a few minutes longer. Then remove the top pan. Once the pan is off, let it cool another five to 10 minutes longer, and then replace the top pan without clamping it on. Carefully turn it over holding the pans together as you slowly flip it. Once it is turned over, lift off the pan that is now on top, tapping it gently to help release it, and leave it like this. The cake will cool as it rests in the pan. Let it cool completely (can take 4-5 hours).

**Tip:**

**With a little imagination, some shaped pans can be used for more than one thing. A snowman pan could make light bulbs or air balloons.**

**A round pan could be a soccer ball, apple for the teacher or a pumpkin.**

When you want to take the cake out of the pan, put it on the cake board or plate, adding a bit of icing to help it stick. Move the pan to sit at the edge of your cake board before you try to take the cake out of it. Remove cake from the pan by placing one hand gently on the cake surface and tip the cake and pan upright where you want it on the cake board/plate. Carefully slip the pan away from the cake. If the cake does not stand level, trim its bottom while you support the cake, or use a little icing under the cake to prop it up.

## Activity 30: Bake a Shaped or Three-dimensional Cake and Decorate it

(90 minutes at home)

### Supplies

- Internet or books for ideas
- Ingredients for icing
- Ingredients for cake
- Different shape cake pan
- Food colouring, etc.

Find images you would like to use as inspiration, plan, bake and decorate a cake using techniques you have learned.

# Other Ways to Decorate Cakes

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## Can I Decorate a Cake Without Using Tips and a Piping Bag?

YES! By using coloured icing, edible or nonedible decorations or cutting the cake into a shape, you can create unique cakes. For instance, a round cake can turn into a fish when you use your spatula to shape coloured icing into scales and add candies to be fins and an eye. Flip flops can be cut out of rectangular cakes decorated with fruit leather or licorice straps.

Rice Krispies treats shaped into balls, ice cream cones for triangular pillars or tree forms can be covered with icing. Carefully placed marshmallows on a rectangular cake can be the base for your red building block cake.

Dollar store or kids' meal toys, licorice, gummy candies cut into shapes, chocolate chips, lifesavers, cookies you buy or make (cut out) and sprinkles can be added to the cake.

Drag a toothpick at regular, marked intervals to create a diamond pattern or lattice across the top of your cake.

This project focuses on decorating using icing, but cakes can look gorgeous without any icing. A layer cake with strawberries and



*Star cake with berries*

whipped cream showing between the layers can

look delicious. Icing sugar and berries or toasted nuts sprinkled on top looks special, as would some edible flowers plopped in the centre of a tube cake. Cheesecakes do not have icing and they can look good. How else might you decorate a cake to make it showy?

## **Edible and Non-edible Decorations**

Edible means you can eat it, such as peppermints, sticks of gum, strawberries, nuts or chocolate shavings, fresh or canned fruit such as berries and peaches, pieces of nuts, chocolate chips, sprinkles, candies, licorice, fruit leather and cookies. At Achievement Day, you can use edible additions to your cake or cupcakes if you would like to. You do not have to.

Nonedible decorations mean you can't eat them. You also cannot use them in your cake designs at Achievement Day, but it will be fun to experiment with them for the next cakes and cupcakes you make.

## **Activity 31: Brainstorm and Record as a Group: Edible and Non-edible Decorations**

20 minutes

### **Supplies**

- Marker
- Large pieces of paper, bristle board or flip chart
- Paper
- Pens

### **Instructions**

1. As a group, brainstorm ideas for decorations that are not made of icing and that can be added to a cake or cupcake. Be creative and write them all down, edible on one side and nonedible on the other. Do not criticize any ideas, but stick to the topics.
2. Give the group time to copy the list down for themselves to put with their images and ideas.

## Edible decorations

**Stencils** are reusable plastic sheets with cutout patterns. To use a stencil, press it against a cake with buttercream icing that is dry to the touch. You can use a spatula to spread another colour of icing evenly over the stencil, and scrape off the excess. Carefully lift the stencil and the coloured design will stay where the stencil holes were. Replace the stencil if you are repeating the design or making a border. You can also use an airbrush or spray colouring with stencils.

### **Edible, purchased borders, stickers and sugar sheets or sugar decorations**

**Coloured sugars and sprinkles** – You can make sprinkles in colours for which you have food colouring, by mixing the colour first and then stirring it into a bowl of sugar. Stir it well to spread the colour evenly. You can buy all shapes and colours of sprinkles.

**Rice paper** – Bakeries use sheets of rice paper and edible ink to copy photographs to place on cakes.

Did you know that some fresh flowers are edible? Not all of them are safe to put on a cake, so check that before you poke them into the icing. You should also consider how long the flowers will be on the cake and if they may wilt before the special event is over. Wilted flowers ruin the effect.

There are lots of websites with pictures and information about cake and cupcake decorations. You can also just search images of cakes and find pictures. <http://cake-decorating.wonderhowto.com/how-to/>



# Sculpting: Cutting a Cake into another Shape

Sculpting is creating or building a shaped cake by cutting one or two cakes into the appropriate shapes and using icing, and possibly dowels if it is gigantic or tiered, to attach them to one another. This method often gives you a few unused, oddly-shaped pieces of cake you can eat or you can look up a recipe for yummy mixtures to stick cake crumbs together to make another cake.

You can sculpt cupcakes too. For instance, a second cupcake baked with no paper and placed upside down on another cupcake could transform it into a snowman. A slice of cake cut into the shape of a shark head could emerge from a cupcake.



*Barn and silo*

Start with a recipe that makes a firm cake. Cake mixes or fluffy angel food cakes do not work.

Plan your cake shape on paper *before* you bake. Consider what shape or shapes of cake would be good for you to use. Will you be drawing or printing from the internet, or enlarging a picture to trace forming the outline of your cake? Sometimes a sheet, or 9" by 13", cake would be better as a starting shape. Sometimes two smaller cakes that may not necessarily be the same shape would work best to cut up and fit together for the shape you want to make.

Think beyond squares, rectangles and circles. Maybe it is a tube pan and a loaf pan combination you need to make a "5", two tube pans to make a figure eight race track



*3-D dog*

for toy cars or a clean tin can to make a tower. Your math skills, scrap paper, a pencil and scissors can be very helpful!

If you need two cakes to be identical in height, you will need to put equal amounts of batter in the pans. If the pans are the same capacity, you can weigh them or measure the batter you put in each. It is trickier when you are using differently shaped pans. Dip the tip of a knife or spatula into the centre of the batter in each pan to measure the depth before baking or, better yet, use a clean ruler.

Bake the cake(s).

Once the cake is cool, trace the pattern on the cake and use cut off sections to add a three-dimensional effect, make parts of the cake wider or longer, using icing as your glue.

## Cutting a Cake Shape

If two cakes, or parts of them, will be placed side-by-side, compare the cake heights and level them to be the same height before you start. Icing can only fill in some of the unevenness.

It is easier to cut a cake if it is *partially frozen*. It will crumble less, hold its shape as you saw at it and is easier to move pieces.

A paper pattern pressed gently to the top of a cake will stay in place because of the moisture in the cake while you saw around it with a serrated knife held point-down.

## Activity 32: Creative Ideas, Baking and Finding Decorations. Price Out Your Cake.

(90 minutes at home)

Have some fun searching for creative ways to decorate cakes that use very little piped icing. Cakes that use piping for small details are fine, but what you really hope to find are some creative ways to decorate without much piping.

You will bake the cake(s) needed to make your design, make the icing and purchase all the decorations you may need to decorate your cake at the next group meeting. If you have not yet given a cake as a community service, consider it for this cake.

### Supplies

- Internet access
- Printer
- Paper
- Pencil
- Calculator
- Grocery bills or store flyers

### Instructions

1. Find cake ideas on the internet, in books or magazines that can be decorated without tips. Search images of simple cakes, or pick a theme to look at. Search "sculpting cakes" or "cake sculpting" and you will find lots of websites and how-to videos to help you. You do not have to sculpt a cake, but you can for this activity.
2. You can pick a theme such as birthday, children's, men's or Halloween cakes. You may also find some at <http://www.wilton.com/ideas/>
3. Sketch or copy and print at least three pictures of cakes you like which can be made without using any tips or that the tips are used for small details and list what could be used to create a similar effect. Find three

images of cupcakes or cakes that are sculpted somehow. It could be as simple as making a heart from another shape of cake, or something more elaborate. What would you substitute or use? How could you get a similar effect without using a tip? Would you build the shaped cake a different way? Use the cakes you see as inspiration and improvise using your creativity.

4. Select one of the designs and find or purchase the items you will need to decorate it at the next meeting.
5. Keep track of everything you spend on this cake and get your parents to help you calculate how much the actual cake and icing cost to make.
6. Phone a bakery to see what a cake like this may cost to buy.
7. Make a cake at home from a recipe you like or would like to try, but make sure it is the shape you will need. Freeze it, refrigerate it or make it the day before your next meeting.
8. Bring to the next meeting the cake, ingredients to make and tint icing and everything you will need to decorate it.

## || Activity 33: Creative Designs with Sharing

(60 to 75 minutes)

### Supplies

- Ideas from the internet and books
- Cake design and ingredients to make it
- List of expenses or cost to make the cake

### Instructions

1. Share the ideas you found on the internet and in books or magazines. Which ones surprised you? Which ones did you think were too hard to do? How could you change them?
2. Show the group what ingredients you brought and indicate which ones you can share with others.
3. Go over what this cake cost to make.
4. Decorate your cake at the meeting, sharing icing, candies, etc.

## Activity 34: Cake and Cupcake Designs for Achievement Day

(30 minutes)

Go back to the page that talks about your Achievement Day requirements. You will see that you have to bake and decorate one layer cake and also six cupcakes that have a theme. The cake and cupcakes do not have to go together as one theme, just the six cupcakes. You must use buttercream icing.

For your layer cake you must plan a design that will use at least two different icing tips and at least four different decorating techniques that are from Unit Two. For instance, you could use some of the flower designs created with a petal tip or another tip, or use drop string or a basket weave to decorate your cake. Your cake must also have a message on it. You can use other edible decorations too if you want to.

The cake will be evaluated on smoothness of icing, quality and cleanliness of workmanship, overall design (use of colour, balance, spacing) and skill with decorating tips and techniques used. The judges are looking at your decorating skill, and even though they may enjoy your creativity, it is not necessarily what the judges are looking for.

Your six cupcakes must be related in theme, but not identical, and use at least two different tips, though this may not necessarily be on an individual cupcake. You have more leeway with the cupcake decorating and planning because you only need to use two different tips and it does not say how many techniques you use. So if you wanted to cover cupcakes with a variety of flowers with leaves or stems, you could. You can make faces, monsters, dogs or a set of food based on some images you have seen. It is easy to use a bunch of different tips if you are creative. If you plan to use orange as your theme colour instead, how would you do that? Cupcake designs can also include other edible decorations.

Cupcakes will be evaluated on quality and cleanliness of workmanship, overall design (use of colour, balance, spacing) and skill with decorating tips.

Plan your Achievement Day cake and cupcakes. Start with the recipe(s) you would like to use and think about the size and shape of cake you want to bake and decorate.

Sketch the cake and cupcakes, noting the tips you will use, their sizes, the different techniques, if there are any other edible decorations you will use and how.

Share your cake and cupcake plans with your group and ask for feedback about your ideas. Make changes if you think they will improve the design or help you better meet the Achievement Day requirements.

## Activity 35: Optional Practice Cake and Cupcakes for Achievement Day

(90 minutes)

You may want to practice your cake and cupcakes before Achievement Day. You do not have to, but if you are not sure of the design, cake recipe or need extra practice with any of the techniques you plan to use, take this opportunity to make these before your final cake and cupcakes for Achievement Day.

### Supplies

- Refer to your cake sketches and notes (Activity 24)

### Instructions

1. Photograph your cake and cupcakes and prepare cake journals for them.
2. Ask family or friends for feedback about the designs and themes.
3. Look for ways you can improve before Achievement Day. Use your practice board to perfect the techniques you plan to use.



# Achievement Day Tips

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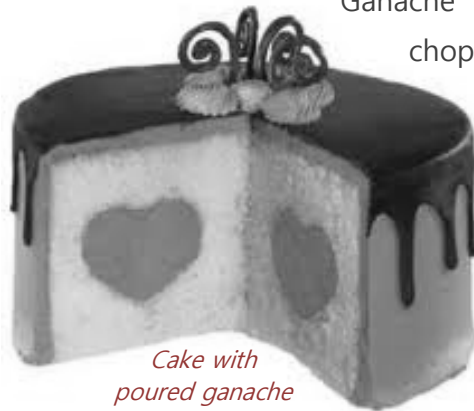
- Remember your Record Book needs to be complete. That means all your cake journals must have photographs and your notes should be filled out and detailed. Cake sketches can be in pencil but, you should use pen in the rest of your Record Book.
- Include a page about your community involvement cake or cupcakes. In your binder that has your record book, include recipes, websites and images that you have collected over the project.
- If you are making your cake or cupcakes ahead of time, freeze them so they do not spoil before Achievement Day.
- Be sure you have the correct size cake boards and cover them. Be sure the cake boards are clean and tidy.
- Use your practice board before you start something on the cake or cupcakes.
- For your cupcakes, make a dozen or more and decorate them all using your theme. Select the six cupcakes you would think are best if you were the judge. Use those.
- Keep your tips and tinted icing in case you need to do any touchups after the cake and cupcakes are transported to Achievement Day.
- Carefully transport your cupcakes and cakes to Achievement Day. Check to see if there were any accidents that need touch ups.

# Other Types of Icing (Not Used at Achievement Day)

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## Ganache

**Ganache** is a chocolate glaze or poured sauce used on pastries and cakes or to make truffles or for dipping fruit. It looks shiny and decadent, stays soft and is richly flavoured, yet so easy to make and decorate with that you will be amazed. You probably have seen it in books and thought it was difficult to make. You will be delighted to learn that it is extremely easy to use.



*Cake with  
poured ganache*

Ganache is made by heating cream and adding chopped white or darker chocolate to it. The mixture is stirred until the chocolate melts and liqueurs or extracts can be added to change the flavour. More expensive chocolate makes better tasting ganache, but you can even use chocolate chips if you are in a pinch.

Recipes for ganache vary depending on the kind of chocolate used, for what purpose the ganache is intended and the temperature at which it will be served. The ratio of chocolate to cream is what is important to give you the desired consistency or thickness of your ganache.

To fill cakes or as a base for making chocolate truffles, two parts chocolate to one part cream are used.

For a glaze, the chocolate and whipping cream amounts are equal.

Cooled ganache can be whipped to increase volume and spread to cover a cake. (Some thicker recipes will be too thick to spread when they are cool, but they may be piped as decorations.)

## Ganache

Makes 2 to 3 cups of icing

12 ounces of bittersweet chocolate (2 cups) (could also be white or milk chocolate)

½ to 1 cup of heavy whipping cream if using as a poured glaze  
(1/3 cup if using as a filling)

Chop your chocolate into small pieces. You can use a food processor.

Heat the whipping cream in a saucepan just to the boiling point. As soon as it starts to boil, take it off the heat. Do not let it boil.

Add the chopped chocolate pieces and stir until they are all melted. Adding a flavouring at this time is optional. The ganache will be smooth and glossy.

Depending on what you are using the ganache for, you may need to set it aside to cool. If it is to be a poured glaze on a cake or if you are dipping cupcake tops in it, you may need to use it right away. If you plan to use the ganache as a filling, let it cool to room temperature. (It will have the consistency of pudding, and may take 1 to 2 hours.)

Pour ganache glaze or icing on the centre of your cake or cupcake using the saucepan or a measuring cup. Cover the cupcake completely, or use your coating as a glaze to simply cover tops and drip over the sides.



*Pouring ganache on cupcake*

Cooled, thick ganache can be piped with a parchment bag. Or, pipe candy or icing from a cut decorating bag.

Extra ganache can be rewarmed and used for a chocolate fondue or poured over ice cream.

## **Activity 36:** **Demonstration or to be done as a Class**

(20 minutes)

You can do this as a group and divide the activities up, or the leader can bring in a tall, layer or bundt cake that is iced to pour ganache over. Use your discretion if the cake is iced with buttercream or some other type of icing. If you would like to combine this Activity with Activity 40 (introduction to fondant), you can cover a cake with fondant and then prepare the ganache to pour over it.

### **Supplies**

- Baked cake covered with icing, on a plate or presentation board
- ½ cup whipping cream
- 1 cup good quality dark chocolate, shaved
- Saucepan
- Large spoon or rubber spatula
- Strawberries, nuts or other edible decorations (optional)
- Images printed from the internet or books with images of cakes, cupcakes and strawberries covered with ganache

### **Instructions**

1. After you discuss ganache, make it, let it cool slightly and pour it over your prepared cake.
2. Be sure everyone gets to taste the ganache.

## Fondant or Sugar Paste

Fondant is the same thing as sugar paste. Fondant is becoming more and more popular for decorating cakes and you will notice that there are no seams at the top of the cake when a rolled fondant covers it like a blanket. It creates



a smooth, polished surface for you to decorate. It is not sticky, stays soft and can be coloured and molded.

Fondant does not have much taste other than sweet, so it usually has flavouring added, similar to buttercream icing. Remember the flavouring can affect tinting of fondant.

*Fondant cake with farm animals*

You will probably think it is kind of like using an edible modelling clay or play dough as icing and decorations on the cake. A grandma may say it is a bit like pastry too. There are lots of different recipes, some that require your purchasing ingredients you likely do not already have in your kitchen. A simple recipe from Wilton's website uses basic ingredients.

## Marshmallow Fondant

(Makes about 2 pounds of fondant)

1 – 16 ounce package (8 cups) white mini marshmallows (use a good quality brand)

2-5 tablespoons water

2 pounds (about 8 cups) sifted icing sugar

½ cup vegetable shortening

Before you start, wash and dry a countertop to knead the fondant on.

Put the marshmallows and 2 tablespoons of water in a large microwave-safe bowl. Microwave for 30 seconds on high; stir until mixed well. Continue microwaving 30 seconds more; stir again.

Continue until the marshmallows are melted (about 2½ minutes).

Remember that microwave cooking time varies greatly.

Place three quarters of the icing sugar on top of the melted marshmallow mixture and fold into your marshmallow mixture.

Flavouring can be added at this point if desired.

Place solid vegetable shortening in a bowl right beside the cleaned surface so you can reach into it with your fingers as you are working.

Grease your hands and counter GENEROUSLY then turn the marshmallow mixture onto the counter and start kneading like you would dough, using your knuckles and bringing the outside edges over to the centre as you work the dough. Continue kneading, adding additional confectioners' sugar and re-greasing hands and counter so the fondant doesn't stick.

If the marshmallow fondant is tearing easily, it is too dry; add water (½ tablespoon at a time) kneading until fondant forms a firm, smooth elastic ball that will stretch without tearing (about 8 minutes).

It's best to let your fondant sit, double-wrapped, overnight. Prepare it for storing by forming it into a ball, greasing with a thin layer of solid vegetable shortening, wrapping in plastic wrap and placing it in a resealable bag. Squeeze out as much air as possible.

Marshmallow fondant will keep well in the refrigerator for several weeks.

When you are not working with fondant, make sure to keep it covered with plastic wrap or in a bag to prevent it from drying out. When you are ready to use fondant, knead it until it is smooth and flexible.

To tint fondant, take the amount of fondant you need to colour and add a little icing colouring to it. You may want to wear disposable plastic gloves to prevent your hands from staining. Knead the colour into the fondant. For smaller amounts of tinted fondant, add icing colour to portions of fondant as needed.

## || **Activity 37: Demonstration and Fun with Fondant**

(60 minutes)

\*\*\* (Leader preparation required: fondant made by leader at least one day before, cake iced with buttercream icing and set on plate or cake board.) \*\*\*

This activity can be combined with Activity 39 if you would like to pour ganache over your cake after it is draped in fondant.

Review how to roll out, tint and cover a cake in fondant from books or videos found online before your group meets so you can assist them and demonstrate covering your cake. You do not have to be perfect at the demonstration, but should be able to explain it to them and then show them or have them work on it with you.

### **Supplies**

- One recipe of uncoloured (white) marshmallow fondant made a day or more before the group meets (see recipe in reference book for ingredients and directions.)
- One tall square or round cake with a maximum size of 9"x9". It can be layered. Cake needs to be iced with buttercream icing.
- Rolling pin
- Icing sugar
- Sharp knife
- Disposable gloves (members and leaders all need them)
- Food colouring in a variety of colours
- Toothpicks

### **Instructions**

1. Discuss fondant and let everyone taste it.
2. On a surface dusted with icing sugar, knead the fondant to show them how to prepare it for rolling. They will need to understand kneading to be able to follow the marshmallow fondant recipe directions.



3. Roll out the fondant 1/8 inch thick.
4. Drape the rolled fondant over your iced cake.
5. Smooth it.
6. Trim around the edges with a sharp knife.
7. Share the leftover fondant with the members and ask them to pick a theme for the characters they will make using the fondant. For instance will they make farm animals, people, shape flowers, faces, etc.
8. Divide the fondant and distribute the disposable gloves to keep hands free from staining with food colouring. Encourage the group to cooperate to determine who will dye their fondant which colour so they can share fondant instead of each dyeing several different colours of fondant.
9. Members will knead their food colouring into their fondant.
10. Encourage them to be creative as they experiment with rolling, carving, pressing and molding the fondant.
11. Place the fondant figures on the cake and take a picture of it.

### **Something to think about**

What did you like about fondant?

What was difficult to do?

You will have seen cakes decorated with fondant and figures, flowers and borders made with it as you searched for cake ideas this year.

What are some techniques you are especially interested in learning how to do with fondant?

# Cake Decorating Unit Three: Fun with Fondant

---

This unit focuses on all kinds of fondant techniques and uses royal icing and buttercream icing for details. Use fondant to decorate cakes.



*Fondant cake topped with  
flowers and drop strings on side*







Saskatchewan

3830 Thatcher Avenue  
Saskatoon, Saskatchewan S7R 1A5  
306-933-7727 • 306-933-7730 (fax)  
[www.4-h.sk.ca](http://www.4-h.sk.ca) • [info@4-h.sk.ca](mailto:info@4-h.sk.ca)

Arts  
& Lifestyle

# Cake

## Decorating Project



Unit 3  
Reference Book  
&  
Activity Guide



Saskatchewan

## 4-H MOTTO

Learn to do by doing.

## 4-H PLEDGE

I pledge

My HEAD to clearer thinking,

My HEART to greater loyalty,

My HANDS to larger service,

My HEALTH to better living,

For my club, my community and my country.



## 4-H GRACE

(Tune of Auld Lang Syne)

We thank thee, Lord, for blessings great

On this, our own fair land.

Teach us to serve thee joyfully,

With head, heart, health and hand.

This project was developed through funds provided by the Canadian Agricultural Adaptation Program (CAAP). No portion of this manual may be reproduced without written permission from the Saskatchewan 4-H Council, phone 306-933-7727, email: [info@4-H.sk.ca](mailto:info@4-H.sk.ca).

Developed May 2013.

**Writer: Pat Shier**



Agriculture and  
Agri-Food Canada

Agriculture et  
Agroalimentaire Canada



AGRICULTURE COUNCIL  
OF SASKATCHEWAN INC.



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# Introduction

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You have learned about baking cakes and cupcakes, and gradually developed piping skills with buttercream icing to help you copy or adapt many different cakes you saw. But there is one type of icing you probably saw used many times and you are ready and excited to try. Fondant is a general term in baking for an icing that is poured over or draped on cakes, cupcakes and cookies. There are several kinds of fondant, and you will learn about some of them like cooked poured fondant and ganache. The focus this year is rolled fondant, or sugar paste, the popular icing choice on cake decorating shows.

Those unique towering cakes with moulded cartoon people and animals are covered in fondant. They also weigh a ton. Fondant is much heavier than buttercream icing. It is heavy enough that cakes covered in fondant need to be firmer to hold their shape under the weight of the icing and decorations, so besides experimenting with fondant, you may be finding new cake recipes. Those tall cakes also need support structures to keep them from sagging or tipping over and you will be introduced to dowelling, the strength added to tall or tiered cakes.

This year your piping skills will be used with royal icing to add details on fondant cakes. You will use royal icing in a variety of ways. Because royal icing dries hard, intricate yet sturdy decorations can be piped ahead of time and put on at angles to add another dimension. Royal icing is also used to cement walls of a gingerbread house in place, glue on candies and pipe architectural details. Not only is royal icing used full strength, it can be thinned to flood large areas on flat decorator cookies. If royal icing stays dry, it can last for months, unlike buttercream icing.

*Fun with Fondant* will challenge you to try new techniques, adapt skills you already have and develop new ones. You will plan cakes, cupcakes, cookies, modelling figures, and see new possibilities in what you can create. After Unit Three you will be ready to try more advanced fondant and gum paste techniques.

# Overview of the Project

---

This *Cake Decorating Reference and Activity Manual* has a quick review or reminder section about the skills you learned in Unit One and Two, but do not let that discourage you. The skills you learned in those are needed in Unit Three so additional practice with those will help you to find Unit Three easier and less frustrating.

There is a lot of new information in this Manual and the activities will help you learn new techniques and creative approaches to cake decorating.

Fondant techniques are very different from those using buttercream icing and piping, but details are added to fondant cakes using royal icing and the skills you learn in Unit One and Unit Two. You will still find the Unit Two skills extremely useful when you begin Unit Three.

As you get better, and can do more, you will see the potential to try things in a new way, combine decorating techniques, different icings, and let your creativity and curiosity lead you to try more complicated things even now. It all takes practice, so the more you bake and decorate, the more you will learn.

## Unit Three Requirements

- Make and decorate four or more cakes, which include one cake with buttercream under its fondant and one with ganache under the fondant, including the one you display at Achievement Day.
- One cake with dowels.
- Make and decorate at least 24 cupcakes using fondant and/or ganache.
- Make and decorate at least 24 decorator cookies with flooding (glacé) icing.
- Decorate a cake, cupcakes or cookies as a community service.



- Use rolled fondant and/or a 50/50 mixture of fondant and gum paste to make ribbons, bows, model three-dimensional decorations, create inserts and overlays with cut-outs and other variations of simple fondant techniques like embossing and crimping to fondant cakes.



*Fondant cake with farm animals*

- Add details to fondant cakes using royal icing and a variety of piping tips.
- Complete a journal of each cake or set of cupcakes or cookies made, which includes photographs, a sketch or image showing the plan or inspiration, list of icing tips, techniques, other decorations, colours and recipes used. Comments about the decorating experience will be noted.
- Calculate the cost of one decorated cake or set of cupcakes or decorator cookies.
- Collect cake, cookie and icing recipes, and images of ideas for fondant cakes, cupcakes and rolled cookies.
- Complete a record book.

## **At Achievement Day**

- Present a single or layer cake covered in fondant on a cake board. The cake must be made by you, the member. The cake will be decorated with fondant icing over either ganache or buttercream icing and use at least three different decorating techniques. Using royal icing on the cake is optional. Cake design can incorporate other edible decorations and ribbon. The cake will be evaluated on smoothness of icing, quality and cleanliness of workmanship, overall design (use of colour, balance, spacing) and skill with the techniques used.
- Present six decorator cookies on a cake board. Cookies must be made by you, the member, and be at least 2" across and decorated with

royal icing and flooding (glacé icing). Cookies will be related in theme, but not identical, and use at least two different techniques, though this may not necessarily be on an individual cookie. Cookie design can incorporate other edible decorations. Cookies will be evaluated on quality and cleanliness of workmanship, overall design (use of colour, balance, spacing) and skill with flooding and piping techniques.

- Display a completed Record Book.

## A Note to the Leader

In Cake Decorating Unit Three, *Fun with Fondant*, a number of activities will be done at home by members. Your group can do some of the activities out of order for variety or to plan your year so that royal icing and flooding skills are learned and practiced in fall before Halloween and Christmas when members may be more inclined to find and make gingerbread houses (from scratch or from kits) and holiday cookies.

Based on the skill level of your members, you may need to do a review of Unit One and Two piping techniques when you practice with royal icing. Skills develop with practice and they build on each other. Please encourage those who are ready for more advanced skills to challenge themselves and try them. Though advanced fondant and gum paste skills are not included in *Fun with Fondant*, members can find tutorials or how-to descriptions with images to learn and practice other techniques.

Encourage members to evaluate pictures of cakes to determine if they can copy them or how they would change the cake design to be able to do it.

Have Fun with Fondant!

# Supplies You Will Need

---

- Rolling pin or fondant roller
- Knife
- Pizza cutter
- Straight ruler
- Fondant spacer rings for fondant roller or spacer bars (1/8" dowels or skewers)
- Dusting Pouch containing cornstarch and icing sugar (will make this year)
- Icing tips, couplers and icing bags
- Practice board
- Cutting mat (optional)
- Dowels
- Kitchen scale (recommended)
- Flat spatula or offset spatula
- Parchment paper
- Plastic film wrap
- Resealable zippered plastic bags
- Small paint brush
- Ribbon cutter
- Fondant smoother or flexible silicone cutting board
- Cake turntable
- Food colouring
- Toothpicks
- Large needle or corsage pin
- Ingredients to bake cakes, cookies, make fondant and icing at home
- Oven

- Cake pans, muffin tins and cookie sheets
- Cupcake papers
- Electric mixer
- Spatula
- Large serrated knife
- Computer with internet access
- Printer
- Camera
- Pens and pencils
- Crayons
- Paper
- Tape
- Scissors
- Cake boards
- Crimper (exact shape does not matter)

# Before You Bake and Decorate

---

## Kitchen Safety

You probably think you do not need to be told about safety in the kitchen. Some of it will seem like common sense, but a few reminders are in order:

- Wash your hands with soap and water before you start.
- Make sure the counters are cleared off and clean so you have enough space and a clean surface to work on. Rolling fondant takes more space than decorating a cake.
- Read through the recipe and take everything out that you will need.
- Don't double-dip.
- Clean up the kitchen immediately after your creation.
- If you are sharing the kitchen with others, keep your part tidy and be respectful of others' space. Communicate with them as you share the space so you are not bumping into each other.

## Metric or Imperial?

Because most of the cookbooks and recipes online are in imperial, this manual will use imperial measures only. A chart of imperial and metric conversions you will need for cake decorating is at the back of your manual.

You can convert recipes from one measurement system to the other.

## A Few Reminders

- Make sure you measure ingredients accurately.
- Use liquid measures for liquids, and ones meant for dry ingredients for dry stuff.
- Read the recipe!

## What about Allergies or Dietary Issues?

Read the list of ingredients on the box to be sure the item does not contain any of the allergens you are avoiding. Surprisingly, a popular brand of cocoa contains gluten, while the cheaper store brand does not, so it is the safe choice for someone with celiac.

### **Buttercream Icing Recipe**

*yields about 3 cups of stiff consistency icing*

- ½ cup vegetable shortening*
- ½ cup butter or margarine*
- 1 tsp vanilla extract (or other flavouring)*
- 4 cups sifted icing sugar*
- pinch of salt (add to the liquid)*
- 2 tbsp milk or water*

*Use ingredients that are at room temperature (not straight out of the fridge). Microwaving shortening or margarine to warm it up often liquefies it and ruins your icing. Let them warm on the counter.*

*Cream butter and shortening. Add flavouring. Gradually add icing sugar, keeping mixer speed low to avoid a cloud of icing sugar spraying all over. Scrape sides and bottom of bowl. When it is all blended, gradually add milk and beat at medium speed till fluffy. This amount of milk makes stiff icing. Gradually add more liquid to thin icing.*

*Cover with a damp cloth if you are using the icing soon.*

## Icing Consistency

One of the most important things about icing a cake is icing consistency at room temperature.

- Stiff icing is used for roses and other shaped flowers whose petals stand up.
- Medium icing is used for borders and things that lie flat on the cake like stars and flowers whose petals don't stand up. (Add about 1 tsp. of liquid to every cup of stiff icing).
- Thin icing is used to ice a cake, for piped printing or writing and for leaves. (Add about 2 tsp. of liquid to every cup of stiff icing.)

# Ganache

---

**Ganache** is a chocolate glaze or poured sauce used on pastries and cakes to make truffles or for dipping fruit. It looks shiny and decadent, stays soft and is richly flavoured. Ganache is made by heating cream and adding chopped white or darker chocolate to it. More expensive chocolate makes better ganache, and it is a better foundation under fondant.

Ganache storage recommendations vary a bit depending on how the ganache was made and if you were in a sterile environment. In general, ganache can be left unrefrigerated for the first two days if it is made properly, but it has to be at the cool side of room temperature; then it should be refrigerated.

In Unit Two you were introduced to ganache and the recipe included there was one that could be used plain, as poured ganache as well as whipped to be spread. Ganache recipes and use vary in the ratio of cream to the amount of chocolate used, and if you are a chocolate lover, you can experiment with them.

## Types of Ganache

### Plain Ganache

This is the ganache you will use under fondant. Let the ganache cool to room temperature with plastic wrap pressed against its surface so a film does not form, then spread with a spatula. More detailed directions and tips for spreading it are found in the next section. Ganache can be refrigerated but needs to be brought back to room temperature before using by setting in a warm place in the kitchen; it takes about an hour to soften. (Do not microwave it!)

### Whipped Ganache

This is used for making truffles, piping, filling or making mousse. Ganache is cooled to lukewarm and then whipped vigorously by hand or with an electric mixer till it is lighter in colour and fluffy. (Do not over whip – it will become grainy.)



## Poured Ganache or Ganache Glaze

For a glaze, the chocolate and whipping cream amounts are approximately equal. This ganache can be poured on cakes and cupcakes and when it sets it has a beautiful shine and smoothness. It also seals in moisture.



Cupcake with poured ganache

## Ganache Icing

This chocolate icing is a mixture of cooled ganache and buttercream icing.

In *Fun with Fondant*, the focus will be on using plain ganache under fondant. Just like buttercream, the more smoothly you spread the ganache, the better it is as a fondant base. Make sure it is smoothed before it sets. Ganache sets firmer than buttercream does which makes the top edges of a cake crisper than you will be able to create with a buttercream base under your fondant.

## Different Recipes for Different Chocolate

You do not need to understand the science behind making ganache, but you need to understand that the ratio of chocolate to liquid and fat is important. As a general rule, the higher the fat content of the cream, the richer and more stable the finished ganache will be.

### Tip:

**Use the 2:1 ratio for dark and semi-sweet chocolate and the 3:1 ratio for milk chocolate.**

Dark chocolate contains less sugar and less milk fat than white, semi-sweet or milk chocolate does. That means the ratio of chocolate to whipping (heavy) cream in a recipe is different depending on the type of good quality chocolate you use. (Lower quality chocolate such as chocolate chips, will not make as stable a base under your fondant because of their varying fat and moisture levels.)

Most ganache recipes do not use dry measures but weigh the chocolate and the cream. Use the ganache under fondant to get nice crisp corners, the key is to let it set overnight.

If using milk or white chocolate note that they are more temperamental; they contain milk or milk fat, unlike dark chocolate, making them more susceptible to damage from heat. Because of the milk, they also make "softer" ganache, so recipes should be adjusted so that the proportion of cream is lower than a recipe for dark chocolate.

The recipe here uses a high quality dark chocolate.

<b><i>Ganache Recipe</i></b>
<i>yields 2 to 3 cups</i>
<i>16 ounces of dark chocolate</i>
<i>8 ounces of heavy whipping cream</i>
<i>Chop your chocolate into small pieces. You can use a food processor for this. Heat the whipping cream in a saucepan just to the boiling point. As soon as it starts to boil, take it off the heat. Do not let it continue to boil.</i>
<i>Add the chopped chocolate pieces and stir until they are all melted. Adding a flavouring at this time is optional. The ganache will be smooth and glossy.</i>

Cover the ganache with plastic wrap and set it aside to cool till it is room temperature and you can spread it with a spatula.


## Covering a Cake with Ganache

1. Make your ganache a day before you will use it to cover your cake. It will need to set once it is on the cake, which means ganache should be made two days before you plan to cover your cake with fondant.
2. After the ganache has cooled, lay a film of plastic against its top surface and let it sit overnight at room temperature to set to a thick but smooth peanut butter consistency.
3. Level and layer the cake and glue it to the cake board just as if you were using buttercream icing. If you are layering the cake, pipe your dam around the bottom layer top edge and set it in the refrigerator for five minutes to help it set before you finish icing the cake.
4. Set the cake board on a turntable.
5. Cover the top of the cake with a generous layer of ganache, smooth it out a little, then place a piece of wax paper over it.
6. Use a scraper to smooth out any air bubbles.
7. Check to see if it is level; if not, gently press down around the cake until it is. (Thicker ganache makes this part easier.) Lift the wax paper off.
8. Cover the sides of the cake with ganache. Use a metal scraper or spatula to scrape the excess off a little at a time, layer by layer as you turn the turntable.
9. Always scrape the excess ganache off the scraper before laying it back up against the cake again. Heating the scraper helps it glide smoothly over the ganache but be sure to dry it really well; water and chocolate just don't do well together. Pop



### Tip:

**Have a glass of warm water beside your cake. Dip the spatula in the water several seconds to warm it so it glides smoothly over the ganache. Dry the spatula well before using it on the ganache.**



any air bubbles that form in the ganache. Be sure the ganache is very smooth because bumps and ridges will show through the fondant.

10. Let the cake sit several hours or overnight at room temperature for the ganache to completely set. It will have a chocolate shell on it that you do not want to poke through.

## Planning the Cake Design

Before you start to bake and decorate a cake there are several questions you need to ask yourself. Some of the answers you may know immediately and realize their impact on the size and design, while other questions may take some extra thought and homework before you can answer them. Here are some questions to think about before you begin baking:

- Is it for a special occasion?
- How many people will be eating the cake?
- What size of cake will be needed? Besides the number of people eating it, consider if the cake is a layer cake or not, and the size of pieces you think is appropriate. Remember it is better to have too much cake than not enough. It is also better to cut pieces smaller and those who want seconds can go back for it instead of having half-eaten pieces thrown out.
- Websites and books suggest different answers, and you will need to judge about how large you want the pieces to be. Here are some websites that can help you with those calculations:
  - [http://www.ehow.com/how\\_5083348\\_determine-people-sheet-cake-feed.html](http://www.ehow.com/how_5083348_determine-people-sheet-cake-feed.html)
  - <http://answers.yahoo.com/question/index?qid=20110327095737AAiaPad>
  - [http://wiki.answers.com/Q/How\\_many\\_guests\\_does\\_a\\_sheet\\_cake\\_feed](http://wiki.answers.com/Q/How_many_guests_does_a_sheet_cake_feed)
- Does it matter if it is a cake or if it is cupcakes?
- Are there any allergies to consider when selecting recipes or decorations?
- What is the timing like? (how much time I have, if it needs to be done ahead of time, etc.)

- Will the cake need transporting or storing?
- What supplies are available?

You may think those are all the things you need to consider, but there are a few more considerations which relate directly to the appearance of the cake, for instance:

- Theme or inspiration
- Colours
- Words
- Shape of cake
- The place you want people to focus their attention
- Techniques you want to use

## **Look at the Whole Cake**

When you plan a cake, remember that there are sides and a top to plan. If you use a border, consider whether you want it to stand out or to blend in, and how that colour will be used somewhere else on the cake. A cake needs to look good from all angles.

### **Consider:**

- Repetition
- Balance
- Colour
- Evenly-spaced designs
- Proportion
- Focal Point

## Looking for Ideas

Through this 4-H project you will be asked to make several cakes, batches of cupcakes and flat rolled cookies. You can make them for whomever you want, for whatever special or not-so-special occasion and in a great variety of styles as you experiment and build your decorating skills.

Remember that as a community service, you will need to contact a group to offer to make a cake, cupcakes or decorator cookies for them. It does not matter which cake or set of cupcakes or cookies you give away, but you should know ahead of time to properly plan the size, recipe and design.

## || Activity 1: Finding Ideas for this Project

(60 minutes including time online)

If you have a theme or idea in mind before you begin looking for ideas on the Internet, it will help you in your search for ideas. Start by filling in the chart before you go online. Search by looking for *images* of that item specifically. As an example, if the person is a big Saskatchewan Roughriders fan, some images to search would be Saskatchewan Roughriders cakes, football cakes, football helmet cakes or watermelon cakes. You probably won't have much luck looking for Gainer the Gopher cakes or even gopher cakes, but could find an image and make one as a frozen transfer when you learn that skill.

Remember that just because someone put the picture on the internet it does not mean that it is a great design.

Use your pencil to note what you like or do not like about each design. Are they funny? Beautiful? Creative? Great colours? Good balance? Are they ugly...?

Do not expect to be a perfect cake or cookie decorator. Sometimes a cake may seem a bit dry or your cookies get overdone. And sometimes your piping is wobbly or you nick the side of your fondant cake with your fingernail. You will get better with every thing you bake and decorate.

# Cake Boards

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To display your cake at Achievement Day, or if you have a cake larger than any plate, you will need a cake board. These help you transport the cake and they are covered in aluminum foil or a decorative paper (either plasticized or covered with plastic wrap).

Fondant cakes are heavier and need sturdy cake boards. Single layers of corrugated cardboard will not be strong enough.

You can make your own cake boards. What *board* you use depends on the cake size and weight. For light cakes, you may use thick corrugated cardboard, but for larger or layered cakes, a plywood or pressed hardboard base is best, or you can glue two or three layers of corrugated cardboard together. You can also cover sturdy cutting boards, which may be a cheaper option if you find one the right size and don't have wood lying around, or someone to cut it for you.

Cake boards do not have to be the same shape as the cake, but they often are. They need to be approximately four inches wider than your cake or cake pan dimensions.

## How to Cover a Cake Board

Directions for how to cover a cake board are given in the next activity. Videos or how-to websites you may find helpful include:

- <http://www.wilton.com/decorating/cake-decorating/covering-cake-board-with-fanci-foil.cfm>
- <http://www.thatreallyfrostsme.com/2010/04/cake-boards.html>
- <http://www.youtube.com/watch?v=KVIC0mnlhVk>
- [http://www.ehow.com/how\\_5127100\\_make-cake-board.html](http://www.ehow.com/how_5127100_make-cake-board.html)



## Cake Storage

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How should you store your cake? That depends on the type of cake and icing you have used. Cakes with buttercream icing and fondant can be stored at room temperature (on the counter) for two to three days. Unlike buttercream cakes that can be refrigerated, fondant may dry out and crack in a fridge. However, fondant cakes should *not* be stored in air-tight containers or they and their royal icing details will soften. Decorations may sag and colours may run when humidity from the cake is trapped in an airtight container. Leave the lid ajar on a plastic container to let air in and humidity out.

# Colour

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## The Colour Wheel

Refer to a colour wheel as you mix colours. To make paler icing, use less colour (or more icing) and to make more intense shades, add more colour; to darken it, add black. To dull a colour, add a small amount of its opposite or complement on the colour wheel.

### Tip:

Print a colour wheel for yourself from the internet, slide it in a plastic sleeve to keep it clean and keep it with your cake decorating supplies to refer to when you tint icing.

## Colour schemes

### Monochromatic

You can decorate a cake with shades of one colour (for instance, a light blue base with medium and dark blue accents). You need to make an obvious contrast in shade for it to work.

### Complementary

This colour scheme is when you use two colours opposite, or almost opposite to each other on the colour wheel, like orange and blue, or red and green. The two colours balance each other out.

### Adjacent

There are a few different words for this colour scheme, but it is when you use colours side-by-side on the colour wheel, such as yellow, green and blue. Use the colours in different shades and as small touches or the cake will look gaudy.

### Triad

Three colours equally spaced on the colour wheel are used for this scheme. Green, purple and a yellowy orange would be an example of a triad, and you

may see this on a cake with purple flowers that have contrasting stamens and green leaves.

### **Polychromatic**

This means many colours are used together. Often this isn't really a lot of colours, but a small number of colours in a variety of shades (tints).

## **Colour and Cake Decorating**

Keep in mind these points when you are tinting icing:

- It stains! Hands, clothes, counters, plastic bowls, wooden spoons... (Magic Eraser works to remove it, as does bleach.)
- Save some white fondant or icing in case you need to lighten a colour you have mixed.
- Add a small amount of food colouring at a time. Drop by drop. Mix well before deciding if you need more.
- Colours are not created equal. Some colours are more powerful than others. Red in particular, is a strong colour so add it slowly and mix it in well before deciding if more is needed.
- Colours in fondant darken over a few hours. You may not need quite as much food colouring as you thought, or discover that you made your colour too dark. Ideally you would tint fondant several hours before you use it to see if it is the shade you want before adding more colour or using it.
- To lighten colours, add more white fondant or icing – that's why you saved some of it.
- Some colours fade in bright light (pinks, purples and blues).

### **How do I make different colours?**

This is where your understanding of the colour wheel comes in! Think about what colours would be used to make your new colour before you start.

The most thorough selection of tips about mixing colours can be found at:

- <http://www.sugarcraft.com/catalog/colouring/colourmixingchart.htm>

These other websites have a lot of good food colouring information too:

- <http://www.wilton.com/decorating/icing/icing-colour-chart.cfm>
- <http://www.candylandcrafts.com/colourchart.htm>

# Fondant

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## Poured Fondant

Fondant is based on the French verb **“fondre”** meaning *to melt*. The verb forms a basis for a few cooking terms such as fondues. You will have heard of meat and vegetables being cooked in fondues, breads being dipped in cheese fondues and cookies and fruit being dipped in melted chocolate fondues. Another cooking term based on the same verb is fondant. Fondant is cooked or uncooked, made of chocolate or special icing and it is poured or spread on baking.

There is more than one kind of fondant and on your own you can try poured fondant, which is a cooked fondant. It is kind of like ganache but made of mostly icing sugar instead of chocolate. It is a sugary confection that is warmed, forms a thick liquid that is poured over flat cookies or in which you can dip other things such as cookies, cake pops or cupcake tops into it to give them a shiny, smooth and soft coating. The fondant cools to have a crust on it to keep the baking from sticking to everything.

If you are pouring fondant (or ganache) onto cookies or cupcakes or overturned cupcakes, place the baking on a cooling rack over a cookie sheet to allow the fondant to drip off the bottom edges of the baking, completely covering the top and sides of flat cookies and mini cakes.

The cookie sheet catches drips and allows you to scrape up the excess, rewarm and use it.

## Optional Activity: Poured Fondant

(60 minutes at home)

*Fun with Fondant* focuses on rolled fondant, but you can look up poured fondant recipes and tips for pouring it on a variety of websites. The Wilton website has recipes and directions for poured fondant icing and you can find ideas and recipes on many baking websites.

- <http://www.wilton.com>

**If you make a cooked fondant and pour it over baking, fill out a cake journal about it, take pictures and make notes about your experience to help you the next time you try it. Add tips for yourself to read over before you try it again.**

## Rolled Fondant

When you see cake competitions in television shows or edible modelled decorations in bright colours, the cake decorators have used rolled fondant. It is not really that hard on smaller cakes and as you build your skills and learn techniques you will discover it is not really that difficult to make or use. Advanced skills like those of ton the TV shows, took years of classes and practice to be mastered.

Fondant icing has a beautiful satiny finish, can be coloured and have flavouring added, similar to buttercream icing. There are many recipes for fondant, and you will learn which ones you like to make, which ones are more complicated to make or aren't finicky to work with. Some fondant recipes are cooked and others are uncooked, some pour over a cake and others are rolled out like play dough or pastry and draped over a cake.

Cakes that are covered with a fondant icing are first sealed with another spread to keep the colour and flavours of the cake from seeping into your icing and to smooth out or camouflage any uneven cake surfaces that would show through your fondant.



### Tip:

**When kneading fondant, make sure the counter is clean and does not have icing sugar on it. Use shortening to keep it from sticking. Icing sugar the counter only when you roll out fondant.**

Most cakes are first covered with a buttercream icing, some are covered with ganache and some bakers even use an apricot glaze or marzipan depending on the cake they are decorating. Leaving out the undercoat is not a shortcut. All the natural texture of your cake will show through and ruin the look of your fondant.

### Kneading

One word used a lot in the directions for rolled fondant recipes and decorating techniques is *knead*. This means to use your hands to massage, press, fold and stretch clay, dough or icing as

one blob or mass to make it all the same. For instance drops of colour can be kneaded into fondant to gradually spread the colour evenly throughout the fondant.

You can buy ready-to-use fondant but it still needs kneading to soften it before rolling.

You can also buy ready-rolled marzipan and fondant. It is set on wax or parchment paper before being rolled into its packaging. All you have to do is unroll it to use it. It will cost more than making your own fondant and is not a good idea if you plan to colour it. Colouring must be kneaded in!

## **Rolled Fondant Recipes**

There are many recipes for uncooked fondant and one of the most popular is made from ingredients you can buy in even small grocery stores. You will see a few variations of this recipe and most are written using imperial measures that are common in packaging and may not be exactly the same as metric packages. These amounts are approximations because the humidity also affects how much water or liquid needs to be added. The more shortening in a recipe, the shinier it will be as the icing on your cake. As you work with the fondant, you will learn to judge its consistency by feel.

Fondant icing is best if it is prepared in advance. It keeps in the refrigerator for a couple weeks, but does not have to be kept in the fridge. It needs to be room temperature for you to work with it though.



## Marshmallow Rolled Fondant

makes about 2 pounds or 900 grams of fondant

16 ounces (about 450 grams) good quality white mini-marshmallows

2 to 5 tablespoons water

2 pounds (about 8 cups sifted) icing sugar

1/2 cup vegetable shortening in a small bowl

Flavouring

**Directions for microwave, but can be made in double boiler instead.**

1. Put marshmallows and 2 tbsp. of water in a microwaveable bowl.
2. Microwave on high for 30 seconds then stir the marshmallows.
3. Put the bowl back in microwave for 30 seconds and continue doing this until all of the marshmallows are melted (usually about 2 1/2 minutes total).
4. Place about 6 cups of the icing sugar on the marshmallow mix.
5. On a clean, dry counter, spread a generous amount of shortening where you will be working (about 40 cm in diameter) and set your shortening bowl where you can reach it easily.
6. Grease both hands completely: palms, backs and between fingers.
7. Dump the bowl of sticky marshmallow/sugar mixture in the middle of your greased counter.
8. Knead the icing sugar into the sticky mixture. Regrease your hands and counter when the fondant starts sticking.
9. Add the rest of the powdered sugar and knead some more, till well blended. Kneading blends it and helps make the fondant stretchy.
10. Do not add water until you are sure you need it and only add a small amount before kneading it in well: You do not want it to be sticky at all.
11. Keep kneading (about 8 minutes) till the fondant forms a firm, smooth elastic ball that can stretch without tearing easily. If the mix does tear easily, it is too dry, so add water (about 1/2 tablespoon at a time) and knead it in until it will stretch without tearing when you apply it to the cake and will not stick to your tools or counter.

## Rolled Fondant Recipe

*makes about 2 pounds or 900 grams of fondant*

*2 tablespoons unflavored gelatin (one small pouch)*

*1/4 cup cold water*

*1/2 cup glucose*

*2 tablespoons shortening*

*1 tablespoon glycerin*

*8 cups (about 2 pounds) confectioners' sugar, sifted*

*Flavouring*

### **Directions**

- 1. Combine the gelatin and cold water in your liquid measuring cup.*
- 2. Let that stand until it becomes thick, about 3 minutes.*
- 3. Place your gelatin mixture in top of double boiler and heat and stir until dissolved. Add glucose, mix well.*
- 4. Stir in shortening; just before completely melted remove from heat.*
- 5. Add glycerin and flavouring.*
- 6. Cool your mixture until it is lukewarm.*
- 7. In large bowl, place 4 cups of icing sugar; make a well.*
- 8. Pour the lukewarm gelatin mixture into the well and stir with a wooden spoon, mixing in sugar and adding more, a little at a time, until stickiness disappears.*
- 9. Grease your hands with shortening.*
- 10. You can knead in the bowl or on the counter. (Less mess in the bowl but remember to spread shortening on your clean counter if you are kneading on the counter.)*
- 11. Knead in all the remaining icing sugar.*
- 12. Keep kneading until the fondant is smooth, pliable and does not stick to your hands. If fondant is too soft, add more sugar; if too stiff, add water (a drop at a time).*

For any rolled fondant it is best if you can let the fondant rest or sit overnight. (You can use it right away if there are no tiny bits of dry

powdered sugar). If you do see them, you will need to knead and maybe add a few more drops of water.



**Tip:**

**You can refrigerate fondant and use it even a month later if it has been well wrapped. Do NOT freeze fondant.**

Prepare the fondant icing for storing by coating it with a layer of shortening and then wrap in thin plastic. Fondant becomes hard when it dries out, so it should be double wrapped which means that it gets put in another plastic bag and you need to squeeze out as much air as possible before sealing the bag. This icing does not need to be stored in the refrigerator if you are using it in the next day or two. Fondant you need to keep longer should be kept in the refrigerator, double wrapped, but warmed to room temperature gradually before use.

## || Activity 2: Make Fondant

(30 minutes at home)

You can use either recipe at this time, but over the course of the year, try a few different recipes for fondant to learn which ones you like to make and use. Humidity affects fondant and sometimes you may find that you have had great success with a fondant recipe and another time it seems to be a flop. Learn from your experiences and keep notes about what you did or any changes you made to a recipe.

### Supplies

- See recipe for rolled fondant
- Shortening for counter and hands

### Directions

1. Follow recipe directions.
2. Cover fondant with a thin layer of shortening before you wrap it in plastic film.
3. Double wrap it (put the plastic wrapped fondant ball in a sealed plastic bag).
4. Refrigerate the fondant.
5. Bring the fondant to the next meeting along with your fondant tools, food colouring, extra icing sugar, a bit of shortening and a couple tablespoons of cornstarch.

# Colouring Fondant and Gum Paste

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You can colour any amount of fondant, from small blobs to the size that will cover your cake. Remember that it is hard to re-create the same colour. If you are covering a cake or layers of cake, make sure that you have coloured enough of the fondant before you lift it and place it on the sealed cake. If you realize you have not coloured enough at this point, add more fondant and colour and continue kneading the colour till it is completely blended again before you roll it out again.

If you are covering a cake with fondant, it is best to add the colour to the fondant a day or two ahead of time, seal it with shortening, wrap it in thin plastic and place it in another sealed plastic container to let the fondant rest at room temperature. The colour may change slightly with time. When you start to work with the rested fondant, knead it out again to soften it and check the fondant consistency and colour.



## Tip:

**For black, primary or brilliant colours, you may want to purchase coloured fondant or use edible candies the colours you need.**



Bright, vibrant colours are hard to make with fondant because you have to use so much food colouring to make the colour you want that it can affect the fondant consistency and taste. You can buy dark or brightly coloured fondant. You can add white to them to soften their colours. If you are colouring white fondant to be a dark or brilliant colour, lecithin added to the fondant and gel colouring helps to deepen the colours.

Gel colours work best because they contain less moisture and more concentrated colour than liquid colours, but you can use liquid, gels or powder food colouring.

Food colouring can stain your hands, clothes and countertop. How will you prevent this? Wear clean plastic gloves to prevent stained hands and a piece

of parchment paper on the counter under your kneading area if the size of fondant does not fit easily in your hands. Once the food colouring is partly blended in, you can work with bare hands and a clean countertop.



*Hand colouring fondant ball*

1. Lightly dust the surface you will be using.
2. Select the amount of fondant you need to colour and knead it. Check its consistency and add icing sugar or moisture if needed.
3. Use a toothpick if you are adding gel colour. Do not add too much to start. You can always add more later and deepen the colour.
4. Fold over the fondant to enclose the food colouring and knead the fondant to spread the colour evenly. Marbled fondant is simply fondant that does not have the colour or colours spread evenly throughout it.



*Hands kneading fondant*

Marbled effects can look like water, wood and stones. More often you will want the fondant a consistent colour so keep kneading till you are certain you have completely blended the food colouring into it.

If you would like to see some videos about colouring fondant or gumpaste, search "colouring fondant". Here are a few you may want to look at:

- <http://www.youtube.com/watch?v=RQxxcrSMwCI>
- <http://www.youtube.com/watch?v=mibGR7jmbFY>
- [http://www.youtube.com/watch?list=PLwtZ25HSOqs\\_51rH65F---6xzEiIEQ5uY&v=AjfiCipkYM4](http://www.youtube.com/watch?list=PLwtZ25HSOqs_51rH65F---6xzEiIEQ5uY&v=AjfiCipkYM4)

If you want to colour fondant flower tips this needs to be done with dusting powder or painted colour after the flowers or other decorations are made. If you try to only tint part of the fondant another colour, the colours may gradually blend together and not give you a dramatic effect.

## || Activity 3: Colouring Fondant

(10 minutes)

Working with a small piece of fondant will help you quickly review how to work food colouring into white fondant. You will get an idea of how little colouring is needed for a small piece of fondant. Not surprisingly, larger pieces of fondant require more food colouring to make the same shade as you are making with this small amount of fondant.

### Supplies

- Clean disposable gloves
- Piece of white fondant that fits easily in your hand, about  $\frac{1}{4}$  cup in size
- Dusting bag of icing sugar and corn starch
- Food colouring

### Directions

1. Lightly dust the surface you will be setting the fondant on while you add food colouring to it.
2. Put on your gloves .
3. Set the fondant onto your dusted surface and flatten it or make it slightly dish shaped.
4. Add a small amount of food colouring to the top of your fondant.
5. Knead the colour in until it is partly blended. You can take off your gloves now.
6. Knead until the fondant looks marbled.
7. Stretch out the marbled fondant to see what it would look like if you planned to use it this way.
8. Continue kneading the marbled fondant until the colour is the same throughout it. Stretch it out to be sure that it is well blended.



9. Form the coloured fondant into a ball and wrap it in thin plastic before putting it in another sealed plastic bag or container.

### **Something to think about**

What kind of food colouring did you use? (gel, liquid or powder)

How much would you say you used of it and what colour did it make: light, dark, medium, bright or pale. Do you think it took more or less food colouring than making the same amount of buttercream icing this colour?

How long did it take you to knead in the colour to make it marbled?

What are some things you think the marbling effect would be good to use?

How much longer did you have to knead your small amount of fondant to spread the colour evenly throughout it?

Larger pieces of fondant will be kneaded on a lightly dusted surface and will take longer to blend the colour as you knead the fondant like bread dough.

# Rolling out Fondant

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Fondant is always kneaded before being rolled out. Kneading softens it and makes it more pliable. This is a good time to check its consistency to see if it is sticky or has dried out.

Fondant is rolled out flat to cover a cake and to make many decorations. The same technique is used to roll out 50/50 fondant gum paste mixtures and gum paste.

## Preparing the Surface

When you make fondant, your working surface is covered with shortening, but when you are rolling out fondant for decorating, you need to dust the dry, clean surface with icing sugar, cornstarch or a mixture of the two. Because icing sugar gets too sticky when it is moist, most cake decorators prefer a mixture of icing sugar and cornstarch or just cornstarch in a dusting pouch. Dusting the surface and tools you use will keep your fondant from sticking to it. The natural oils in your skin and warmth of your hands means you need to periodically dust the tools and surface as you work. (Note: when you are covering a cake, you decide to use shortening to give the cake a shinier finish.)

## Dusting Pouch

A dusting pouch is a piece of fabric gathered up and secured to form a pocket holding a cornstarch and icing sugar mixture. It is extremely easy to make your own dusting pouch instead of buying one with drawstrings



*dusting pouch*

## || Activity 4: Make a Dusting Pouch

(10 minutes)

Use a new disposable cleaning cloth (J-cloth) or other loosely woven fabric to make your dusting pouch. Finely woven fabric like pillow cases does not let the icing sugar and cornstarch mix out as easily.

### Supplies

- 10 inch (25 cm) or 12 inch (30 cm) square of loosely woven, clean fabric
- Clean elastic band
- 1 tablespoon icing sugar
- 1 tablespoon cornstarch
- Small zippered plastic bag

### Directions

1. Cut a square or circle out of the fabric.
2. Put the cornstarch and icing sugar in the centre of your fabric.
3. Bring up the edges around the powders.
4. Wrap the elastic around the gathered fabric above the little pouch of powders, leaving a large tuft of fabric for you to hold in your hand.
5. Leave some extra fabric above your powders too so they do not form a tight wadded ball, but a loosely held pouch.
6. When you tap the dusting pouch on the counter, a fine mixture of cornstarch and icing sugar should be released out the bottom of your dusting pouch/bag. If you have to retap an area more than once to get a fine dusty covering, you may need to move your elastic further from the powders so it is floppy. If this still does not work, try a different fabric with a looser weave.

## Rolling Mat

People who decorate a lot of fondant cakes like to use a rolling mat set on top of the counter. You do not need one. The mat is easily wiped clean, just like a counter. The advantages to owning a bought mat are similar to those if you were using a pastry board or mat. The purchased ones are large and have printed circles and lines on them to make it easier for you to know if you have rolled your fondant large enough. Rolling mats can be cut accidentally with knives or pizza cutters, so be careful if you have a mat and are using metal blades or cutters on them.

Rolling mats need to be clean, dry and dusted just like a countertop would be prepared for rolling fondant. If you decorate a lot of cakes, you may find it a useful addition to your tools, but you can make do with a measuring tape, straight ruler and a counter.

## Rolling Pin

You do not need a special rolling pin for fondant, though you will see that cake manufacturers sell lightweight plastic ones. Your wooden or marble rolling pin will also work if it is properly cleaned, dry and then dusted before use. The longer your rolling pin, the easier it is to roll out larger pieces of fondant, so buying a cute little fondant rolling pin may be a waste of your money.

## Spacer Rings and Bars

How do you know how thinly fondant should be rolled and how do you get it an even thickness? Spacer rings and bars make this easy! Cake decorating companies that sell fondant rolling pins

also sell a set of plastic coloured rings to slide over each end of the rolling pin as spacers to keep your rolling pin a specific height off the counter. The different colours show you different thicknesses that the fondant is normally rolled to. You do not need these rings, but can use skewers, dowels, or other flat/round sticks that are the same diameter as the spacer rings.

*Rolling pin with spacer bars*



Do not push down on the rolling pin with a lot of pressure to roll out your fondant faster. This can stretch the fondant and it may shrink a bit when you lay it on the cake.

When your fondant is the same thickness as your spacer rings or bars, the ends of your rolling pin will roll across the spacer bars and your fondant between the bars will be the same thickness as your bars.

## Rolling out Fondant

1. Take off all your jewellery and roll up your sleeves.
2. Be sure the flat surface is large enough and clean (no crumbs).
3. Your flat surface must be dry.
4. Dust the surface generously with icing sugar or cornstarch or a combination of them in your dusting pouch. This will be under your fondant, and no one will see if there is extra icing sugar. Too little icing sugar means your fondant sticks to the counter, making it impossible to lift.



### Tip:

**You can use either shortening or a dusting pouch when you roll out fondant. Shortening makes a shiny surface while dusting creates a flatter fondant finish.**

5. As you roll out the fondant, stop, lift, turn, and add more icing sugar underneath to keep it from sticking to the surface. If it sticks, scrape the counter, dry it and add more icing sugar before setting the fondant back on it. Your fondant may be too moist and need you to knead in more icing sugar to make it the correct consistency. It is better to knead in the icing sugar than to continue working with fondant that is too wet.
6. Use a rolling pin dusted with icing sugar.
7. Use measurement bars or rings to get fondant an even thickness.
8. Prick any air bubbles with a clean needle before transferring the fondant to the cake.

## Covering a Cake Board with Fondant

A cake board can be covered with foil or with fondant. Consider the foil or fondant colour to complement your cake design and colour scheme. If you use fondant, it is important to consider the base colour: either white or a colour planned to go with your cake.

The cake board fondant can be a separate piece that you set the cake on, or it can be a continuation of the same fondant of your cake, and not have a seam where the cake and cake board meet. This is your choice. It is harder to cover a cake and the cake board at the same time because you will be lifting a very large piece of fondant.

1. Brush the cake board with a bit of water or clear gel paste to be the glue to hold your fondant on.
2. Roll out the fondant as you would for a cake.
3. Gently lift the fondant onto the cake board and trim it with a sharp knife.
4. If the fondant on the cake board looks uneven, you can texture it with embossing or a frilling tool rolled gently and evenly spaced all around the cake.
5. The cake board side can be covered with ribbon with double-sided tape or a glue stick.

Ideally if you are separately covering the cake board with fondant, you would set it aside to dry for a couple days before setting the cake on for decorating. This helps to dry the cake board fondant out and makes it stronger (it does not nick or scar as easily when you are setting the cake on top).

## || Activity 5: Roll out Fondant

(10 minutes)

Using the fondant you coloured in Activity 3, you will use your rolling pin and spacer rings or guide rings or 1/8" sticks to roll it out to this most common fondant thickness used to cover cakes and make decorations.

### Supplies

- About 1 cup of fondant
- Rolling pin
- Spacer bars or 1/8" sticks or doweling (skewers)
- Dusting pouch of cornstarch and icing sugar

### Directions

1. Use the dusting pouch you made in Activity 4 to lightly tap a clean dry surface with your dusting mixture.
2. Use your rolling pin to roll out the kneaded fondant.
3. Lift the fondant and turn it to be sure it moves freely without sticking to the counter. Continue rolling the fondant until the rolling pin rolls on them instead of the fondant.
4. Lift your fondant one last time to be sure it is not stuck to the flat surface.

# Covering Cakes with Fondant

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1. Measure your cake up one side, across the top and over to the bottom of the other side. If the cake is unevenly shaped or is rectangular, be sure to measure it in more than one direction. If you plan to continue the fondant to the edge of the cake board, include the spaces around these two cake sides too. Add a couple inches to your measurement to give you some “wiggle room” when you set the fondant on your cake.
- Tip:**  
**Use an icing smoother, not your fingers or hands to smooth the fondant on your cake.**
2. Place the cake on your cake board, using a little buttercream icing as glue to hold it in place.
  3. Use buttercream icing to coat the cake. No, you cannot skip this step! The buttercream icing seals the cake, prevents its colours from seeping into your fondant, glues the fondant to the cake and also makes a smooth surface under your fondant. Any bumps or imperfections will show through the fondant. If the cake is crumbly or uneven, be sure to crumb coat it before spreading another thin coating of buttercream icing on the cake. Let the buttercream set while you roll out the fondant.
  4. Decide how much fondant you will need to cover the cake. Some books and websites include charts to give you an idea of the amount of fondant you will need. There is a helpful chart at the Wilton website: <http://www.wilton.com/decorating/fondant/fondant-coverage-chart.cfm>.
  5. The chart uses imperial measures. One pound is 16 ounces or 454 grams of fondant.



6. Fondant is room temperature or body temperature when you work with it. Knead the fondant till it is a workable consistency. If it is sticky, work in a little icing sugar. Knead in colour, if you are tinting the fondant.
7. Lightly dust your clean work surface and your rolling pin with icing sugar or cornstarch to keep the fondant from sticking. (You may use shortening instead for a shinier finish.)
8. Roll out the fondant to be slightly larger than what you measured. If your cake is round try to roll out a circle of fondant to the thickness and size you need. If your cake is rectangular, roll the fondant out in a rectangular shape.
9. Use dowelling or rings at the edges of your rolling pin to judge the thickness of your rolled fondant. It needs to be approximately 3mm or 1/8 inch thick.
10. It is difficult to lift and move a very large piece of fondant. If you have used too much fondant, now is the time to cut off a bit of the extra so you do not have to lift it too. Be sure to refer to the measurements and calculations you made about the size of fondant you need to cover your cake.



*Transferring fondant*

11. If your rolling pin is long enough, lift the widest side of rolled fondant.
12. Lift and move the rolling pin as you work to keep it from sticking to the fondant.
13. Whatever surface is helping you lift the fondant needs to be lightly dusted with icing sugar (or has a layer of shortening on it).
14. Gently lift the wide side of the fondant over your rolling pin or slip a cake circle or thin flexible cutting board under it to help move it. (Moving large pieces of fondant is best done with a cake circle or thin cutting board.)

15. Position the fondant on your cake and gently lower it to the cake. (Gently shake the dusted cake board to release it where you want it to sit.)

### **Using your Rolling Mat to Move Fondant**

If you are using shortening and a rolling mat, there is another, less common method that you can use to lift and move the rolled fondant onto your cake or cake board. This method does not work if you have used a dusting pouch! When the fondant is rolled out onto your rolling mat covered in shortening, the fondant temporarily sticks to the rolling mat but the flexible mat can be easily peeled off it.

Once your cake is set in place, lift the rolling mat with its layer of rolled fondant. Slowly turn it over above your cake and line it up where you would like to set it. Set it on the centre of your cake and gently peel the mat off your rolled fondant. Start at the edges. The fondant will drape onto your cake as it is peeled from its backing. Roll out your fondant.

16. Smooth the fondant on with a fondant smoother or flexible silicone or plastic cutting board, starting in the middle of the cake top and move outwards and down to the sides to help remove any air bubbles.
17. To remove air bubbles, poke a pin in at an angle through the fondant and release the air before you smooth that part again.
18. Use the smoother to press the fondant to the cake/cake board angle.
19. Try not to stretch the fondant. If your fondant is coloured and you see it looking paler over corners, angles or edges, you have stretched it. Gently adjust the draped fondant back up towards the top to take out the stretch.
20. Trim off the extra fondant using a spatula, sharp knife, pizza cutter or fondant cutter.

## Shaped or Character Cakes

1. Cover the cake with buttercream icing or ganache and rolled fondant.
2. Smooth the fondant over the cake details. Your fondant smoother may not work well for this, and you may need to use your hands.
3. Cut off the extra fondant at the base of your cake.
4. If your cake pan has a lot of details you need to transfer to the fondant, lightly dust with icing sugar the entire inside of the clean and dry shaped pan you used for the cake mold. Shake off the extra icing sugar.
5. Carefully line up the dusted shaped pan with your cake and place it to cover your fondant cake.
6. Press the pan onto the cake to imprint details from the pan onto the fondant.
7. If you are creating fondant details, you can dust the pan inside with icing sugar and press rolled fondant into the details you want. Lift them out and trim them with a knife before setting them on the cake.
8. Brush water as a glue on the fondant details to stick them to the fondant cake.
9. Fondant can be shaped around cake corners and points with your hands. Be sure to ease out any wrinkles.
10. It is tricky to cover a cake with a hole (such as a number "4" shape) with fondant, and you will have to cover the top and sides as separate pieces and trim their edges and blend them so the seams do not show.



*Star cake and fondant*

Here are some video examples of covering cakes with fondant:

- <http://www.youtube.com/watch?v=N5yrYZgIXr8>
- <http://www.youtube.com/watch?v=xgTurewJSKg>

# Fabric Ribbons

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Fabric ribbons are simple decorations that quickly add colour to a cake covered in royal icing or fondant, or a cake board. Because fondant has far less shortening in it than buttercream icing, fabric ribbon can be used without absorbing it and looking greasy. For best results, use a good quality ribbon that does not fray easily where it is cut.

If you have a turntable, putting a ribbon around a cake is easier because you can rotate the cake or board with one hand while you attach the ribbon with your other hand.

1. Measure the length of ribbon you will need around your cake with a measuring tape or by loosely wrapping the ribbon on its roll around the cake. Be careful not to gouge your fondant as you measure!
2. Cut the ribbon a bit longer than you need to go around the cake to allow for the ribbon to overlap slightly. The ribbon looks neater if it does not overlap more than 2.5 cm (1").
3. Start at the back of your cake or at a place where the ribbon seam will not show much.
4. Ribbon is attached to the fondant with a little warm water or royal icing. If the ribbon is paler than the fondant you are attaching it to, use royal icing instead of water to keep the food colouring from staining your ribbon. If you are using royal icing to stick the ribbon onto your cake, put a dot of royal icing on the cake where the ribbon will start and press the ribbon end to it before wrapping the ribbon

A decorative callout box with a curved top and bottom, containing a tip in red text.

**Tip:**

**Never use a pin to hold a ribbon on a cake. It may accidentally be lost in a piece of cake or let bacteria into the cake through the hole you poked.**

around the cake. To the back of the loose end, pipe a few more dots of royal icing across the width of the ribbon and gently press it onto the other ribbon.

Fabric bows can be tied and glued onto fondant or royal icing cakes with a few dots of royal icing on the back of the bow.

## **Fabric Ribbons on Cake Boards**

If the board is covered with fondant, do any embossing or crimping before you attach the ribbon edge.

Depending on the thickness of your cake board, you may be able to use ribbon as wide as 12 mm (1/2") or 15 mm (5/8") to wrap around the edge of your board. Measure around the board and allow for some overlap of ribbon when you cut it to the size you need. Be careful not to gouge any fondant.

You can use a pin, glue dots, double-sided tape or a glue stick to attach the ribbon to your fondant or foil cake board. Start at the back of your cake board or a point that will not show much and use a little extra glue where the ribbon ends overlap. You can also layer more than one ribbon around the board.

# Fondant Decorations

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When you work with fondant, you will need a little bit of shortening on your hands to keep the fondant from sticking as you knead it before you use it. How much shortening? Think of it as putting on shortening lotion. If the fondant starts to stick to your hands, put a little more shortening on your hands.

Remember to lightly dust the flat surface and any tools you are using.

Fondant can be reused. Scraps and the main ball of fondant need to be kept in or under plastic to keep them from drying out. Zippered sandwich or freezer bags work well for this, and you can use the clear flap on your practice board or plastic wrap. When fondant is put away for even a few hours, be sure to grease it slightly with shortening, wrap it in plastic film and then bag it.

## Rope

Fondant ropes or sausages are used in a variety of ways in cake decorating, such as completing the edge where your cake and cake board meet, to drape as swags, hair and stems.

Making a rope will remind you of when you were little and making a play dough snake. Roll a piece of fondant on the counter top or in your flattened palms with gentle, constant pressure from your fingers or palm to turn it into a long, narrow rope. As the fondant rope thins, it becomes longer. It takes practice to make the rope an even thickness from one end to the other. If you roll a part too thinly, simply lift the rope and overlap the thin sections and roll them together to blend into a thicker rope.



**Tip:**

**Wrap ropes with plastic film if you are not using them immediately.**

There are tools you can purchase to make fondant ropes. One of them is an extruder, which is like a gun that squeezes fondant out through a hole (imagine a special piping bag with a very large hole). Another tool you can use is a press, kind of like embossing with two pieces that hinge together to cut your fondant to the shape, diameter and pattern you choose.

You can also buy silicone molds for ropes or swags or drapes. A length of fondant is pressed into a flexible mold that is one or more ropes wide. This easily makes perfect rolls or wider textured drapes that can cascade down the side of your cake.

## Activity 6: Making Ropes

(15 minutes)

It takes practice to roll ropes that are long and an even thickness from one end to the other. You can start with a lump of fondant, but if you need to make ropes that are almost identical, roll out your fondant using spacer bars and then use your ribbon cutter or a cookie cutter to make identical pieces or weights of fondant to start your ropes.



*Fondant rope*

### Supplies

- Piece of fondant, approximately  $\frac{1}{4}$  cup
- Dusting bag
- Clean flat surface to work on
- Fondant smoother

### Directions

1. Practice rolling out a rope of fondant.
2. Ask someone else to look at your rope and point out where it is thinner or thicker and needs more work.
3. Roll it some more to make it even from one end to the other.
4. Show your rope to the others and talk about techniques that you used, what worked and the problems you had while you were making your rope.
5. Squish up your fondant and try it again, making another rope of a different thickness and length.
6. Look at it critically to see if there are parts you need to work on till you think it is an even shape from one end to the other.
7. Use a fondant smoother or other lightly dusted flat surface to finish the rolling of your rope for a more even rope.



### **Something to think about**

What techniques worked better? What were other techniques that members used that worked well for them?

## Twisted or Braided Edging

Different colours and thicknesses of ropes can create a great variety of edging for your cake and reflect the colour scheme. Thin or thick, or twisting a thin and thick rope together, or braiding three strands can make a surprising difference in effects.

Coloured ropes that are loosely twisted will look like rope where the textured finish uses light and shadow to add to the interest. If you take the same twisted rope and gently roll it till the ropes form one round log, the effect is more like a striped straw or candy cane.



*Twisted ropes of fondant*

The length of rope you make depends on where you plan to use it on your cake, but the thickness you make it is up to you.

To attach two longer ropes together, use a bit of water or edible glue and overlap them and roll them together to hide the seam. To twist or braid ropes together, you need to first attach them to each other at one end. Use a little bit of water to wet one rope tip where it will be gently pressed to the others. Press them together but try not to flatten the ends you “glued” together.

- <http://www.wilton.com/classes/wiltonschool/class.cfm?id=12AA8FD5-475A-BAC0-5AC1C9F6272DDA13>

## || Activity 7: Twisting Ropes

(15 minutes)

Using the coloured fondant from Activity 6 you can practice making ropes and twisting them and braiding them to create different effects. You can use a piece of white fondant or divide your coloured fondant and trade with another person to experiment with colour variations.

### Supplies

- Fondant from Activity 2
- Fondant similar in size, but a different colour
- Dusting pouch
- Clean dry surface
- Plastic wrap
- Water
- Paint brush
- Fondant smoother

### Directions

1. Lightly dust the surface you will be rolling your ropes on.
2. Knead each of the coloured fondant pieces, adjusting its consistency if necessary.
3. Use your hands to roll out one piece of fondant to a rope that has a consistent thickness. Finish it with a fondant smoother.
4. Set the rope aside and cover it with plastic wrap to keep it from drying out.
5. Consider if you want the next fondant rope to be the same thickness or diameter as your first rope.
6. Use your hands to roll out the other coloured fondant the same length as your first one.

7. Brush a small amount of water on one end of a fondant roll.
8. Gently pinch the wet end to the other fondant roll and twist them together. Try to make the twists the same tightness and length.
9. Use your paintbrush to cut your rope in half and set one piece aside under plastic wrap.
10. Take the second piece and gently roll it against the counter till it is smooth; finish it with a fondant smoother.
11. Compare the two ropes you have made.
12. Put both ropes in a sealed plastic bag and save them for the next activity about curlicues.

### **Something to think about**

Describe the difference in your striped ropes and what you think each one is better for.

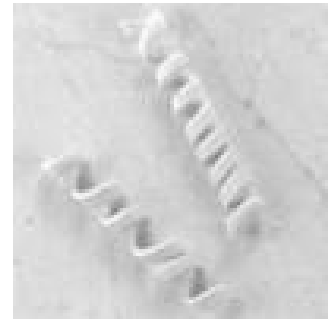
## How to Use Fondant Ropes

### Edge a cake

Fondant ropes are often used to edge a cake – to hide or finish the edge where your cake meets your cake board. A plain, twisted or braided rope can be wrapped around the cake and glued in place with water or edible glue. Once the rope is set around the cake it can be embossed or decorated. For instance, using a blunt tool such as a ball tool, you can imprint and decorate the rope edging.

### Curlicues

A curly ribbon on a present is an easy way to dress up a gift, and a curlicue rope can add a cute decoration to your cake or become a tendril on a vine, pig's tail or ringlet. Curlicues are easy to make with fondant ribbons or ropes when you wrap them around things like pencils or dowels to shape them. The rope or ribbon thickness and length, as well as, the curl size can be varied to give different effects.



*Curlicues*

## || Activity 8: Making Curlicues

(15 minutes)

You can practice making curlicues with the coloured fondant ropes from Activity 7, and a few other items around the house.

### Supplies

- Fondant ropes from Activity 6 or 7
- Dusting pouch
- Clean dry surface
- Clean pencil
- Clean skewer or marker (something a different thickness than your pencil)

### Directions

1. Lightly dust the flat surface and whatever you will be wrapping the fondant ropes around.
2. Roll your textured rope till it is smooth like the other one.
3. With one hand, lightly hold one end of the rope around your pencil.
4. Use your other hand to wrap the rope around the pencil in coils, being careful not to overlap any of the loops.
5. Slide the pencil out one end of the fondant coils.
6. Use a different object to wrap your second fondant rope around, or change how far apart the loops are.
7. Slide the second curlicue off and compare them.
8. Use your hands to gently pull on both ends of one of your curlicues and watch what happens to it as it is stretched.

### **Something to think about**

Describe the curlicues you made and add notes in the margin that will help you make them in the future.

What effect did stretching the curlicue have? How would this be helpful or what problems could it make?

## Swags or Garlands

A swag or garland on the side of a cake or gingerbread house is a rope or flat smile shape cut from rolled fondant that hangs down in an arc between the two ends.

### Royal Icing Swags

Swags are often made with drop lines of royal icing that are attached to the cake and fall freely before they are reattached at the next marked point. You were introduced to this technique in Unit Two as one of the advanced piping skills.

Select the tip you think you would like to use, and practice piping drop line swags onto your practice board or parchment paper taped to a vertical surface. Practice your technique and change tips if you think that a different one will give you the effect you want on your cake. Be sure to practice with the tip you will be using.

There are a few different ways to make fondant swags.

If a long swag is made from thick rolled fondant, it will gradually sag from its own weight.

Swags can also be made with a blend of fondant and gum paste because it is more elastic and stronger so it holds its shape while it dries.

You can make swags using thinly rolled fondant and a circle cutter to cut a smile and trim its ends; the swag will be flat, thin and lightweight.

Measure your cake and mark the swag starting points with a pin poked into a cake covered in fondant. Use a measuring tape and calculate how many swags you need to make, how long each rope should be to make the arc of your swag.



## Rope Fondant/Gum Paste Swags

1. Knead your fondant/gum paste mixture and check its consistency.
2. To help make consistently sized ropes, you can either weigh the pieces of fondant or use a rolling pin and spacer bars to flatten a larger piece of fondant. Cut identical pieces of this thin mixture with your ribbon cutter or a cutter to make identical weight pieces to roll into ropes.
3. With your hands and fondant smoother, roll out your fondant/gum paste ropes as similar in thickness as possible and cut them to the lengths you need for the swags.
4. Brush a bit of edible glue on the back of the fondant piece you will attach or if you are using thin rolls, edible glue on the cake where you will attach the ends of each rope.

[http://www.youtube.com/watch?v=gpq\\_qMBIGds](http://www.youtube.com/watch?v=gpq_qMBIGds)

## Fondant Drape Molds

Silicone molds make perfect swags or drapes. You can also use guns or extruders to make string work. The guns have a variety of disks to allow you to make different shapes of string work.

Watch this video to see how the tool is used:

- <http://www.youtube.com/watch?v=srqQyvZk3dc>

## Cut out Fondant Swags

1. Knead your fondant/gum paste mixture and check its consistency.
2. Roll the fondant to 1/8" or 3 mm thick using your rolling pin and spacer bars or rings.
3. You can imprint the fondant now or emboss the swags once they are cut, before you mount them on the cake.



*Tiered cake with swags*

4. Cut a circle using a large round cutter.
5. Move the cutter up about 3/4 in. and cut again. (The depth determines how wide your swag will be from top to bottom.)
6. Trim 1/4 inch off each tip to tidy up the ends and make the swag a smile shape.

## || Activity 9: Fondant Swags

Only by experimentation will you understand the steps to make different kinds of swags and judge for yourself which one you prefer or how they may be used.

### Supplies

- 1 cup of fondant
- Dusting pouch
- Shortening for your hands
- Rolling pin
- Spacer bars or rings
- Large circle cutter
- Knife

### Directions

1. Make a series of five swags that you would use to fit on the side of a cake if each marker on the cake was three inches apart. Note that you will need to roll longer ropes to allow for their draping, but that you will need a circle cutter about 3.5 inches in diameter because you will be trimming the smile swag tips.

### Something to think about

Describe your rope swags. How long did it take to make them? What do you think of their appearance?

Describe your rolled fondant smile swags. How long did it take to make them? What do you think of their appearance?

Add other notes about "how to" ideas that may help you next time you make either kind of fondant swag.

## Fondant Balls

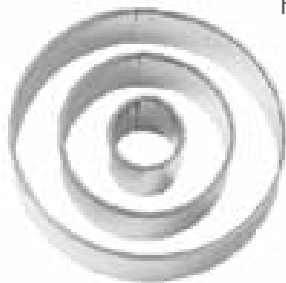
It can seem pretty basic to roll a little ball of fondant in your hands, but there is a trick to rolling balls that are identical in size and weight. If your cake design needs a series of balls to cover the top of swags, as an edge or border around the bottom, or as the base for gum paste flowers, you need to know how to make balls that are all the same size.



*Cake with circle and ball decorations and edge*

Each ball must start with the same amount of fondant. This is easy to do if you first roll out the fondant to a consistent thickness using your rolling pin and spacer rings or bars, and then use the same cutter to cut out enough pieces to roll a ball from each of them. Some of the most common sizes used by cake decorators are made by rolling out the fondant either 1/8" (3 mm) or 1/4" (6 mm) thick, as measured by spacer bars or rings.

## || Activity 10: Rolling Balls



*Circle cutter set*

Here is your opportunity to experiment with cutters to give you the correct amount of fondant for each ball you want to make. Most people use circle cutters but you can use any cutter you want that will give you the size of ball you need. You can use your piping tips as cutters. If you do not have a small enough cutter or need an "in between size", use a cutter and then cut the circle in half to find the combination that works for you.

### Supplies

- Fondant (1/4 to 1/2 cup approximately)
- Rolling pin
- Dusting pouch
- Flat surface or mat
- Guide rings or bars
- Circle cutters of various sizes, including piping tips
- Ruler or measuring tape

### Directions

1. Knead the fondant and be sure it is soft and is the correct consistency.
2. Lightly dust your working surface.
3. Roll out the fondant to 1/8" (3mm) thick.
4. Cut out three circles of each different size (at least three different sizes).
5. Roll the circles in your hands to make them into balls.
6. Cut one of each circle in half and roll it into a ball to see the diameter of ball it makes.
7. Squish up the leftover fondant and roll it out using your 1/4" (6 mm) dowels. Use cutters and roll balls. Compare these sizes with the ones you made using the 1/8" rolled fondant.

### **Something to think about**

Measure the diameter of each cutter and the ball that it becomes when rolled, being sure to include if the fondant was rolled to 1/8" or 1/4" thickness. Note that information here to refer to in the future. Do not forget any half sizes you made.

Squish up your balls and put them and the unused fondant as one ball in a plastic bag so it does not dry out.


## Attaching Decorations

Fondant pieces can be attached with a little bit of water, royal icing or edible glue. Edible glue can be bought or homemade. To make edible glue, break a pea-size ball of gum paste into about 1/4 cup of water. The gum paste will begin to dissolve and make the water into sticky, thin glue. Use a thin paint brush to dampen the surface you are sticking a fondant decoration to. Too much water or glue and the decoration will slide around instead of sticking.



### Tip:

**If you accidentally get water droplets on your fondant-covered cake, blot it off right away with paper towel. Rub a little icing sugar over the wet spot to help dry out the fondant so it does not leave a mark.**





## **Activity 11: Bake 12 Cupcakes, Make Buttercream Icing or Ganache and Fondant to Cover it. Research Cupcake Designs.**

(60 to 90 minutes at home)

Before the next group meeting, you have to do some homework to be able to decorate your first cupcakes. Remember that fondant is heavy and the cakes or cupcakes need to make a firm, heavier cake to support the decorations. Freeze the cupcakes if you are making them ahead of time, and be sure to double layer the fondant so it does not dry out. You can colour it at the meeting. Ganache or buttercream icing can be made a day ahead of time and stored properly.

Find something circular to cut fondant (like a glass, clean empty can or cookie cutter) that is the same diameter as your baked cupcake tops. Bring it to the next meeting.

Go online and search fondant cupcake ideas and images. Instead of picking a theme for decorating, look through the decorating techniques of ropes, balls and ribbons, ruffles and rolled roses. Look for images of cupcakes that use these techniques. (You will not be making bows just yet.) Sketch them or print them and bring them to the next meeting.

### **Supplies to bring to the next meeting (bring tools to all meetings)**

- Container to hold 12 decorated cupcakes
- Dusting pouch
- 12 Cupcakes
- Circular cutter the same size as your cupcake tops
- Fondant
- Buttercream or ganache
- Spatula
- Shortening for your hands

- Extra icing sugar
- Food colouring
- Rolling pin
- Spacer bars or rods
- Ribbon cutter
- Pizza cutter
- Ruler
- Resealable plastic bags
- Plastic wrap
- Small thin paint brush
- Small resealable container for water or edible glue

## Ribbons

A ribbon is a strip of rolled out fondant. It does not matter whether its cut edges are straight, wavy or zigzag but its width stays constant. Fondant ribbon surfaces can be smooth or embossed with an overall or occasional texture. Ribbons can be narrow, wide, plain or decorated with royal icing dots or fondant inlays, left flat or shaped to be ruffles, swags or drapes, rolled into roses or twisted to be curlicues. Like real fabric ribbon, fondant can be looped into bows. You will use ribbons of some sort on many cakes.

Fondant is rolled out on a well-dusted surface and rolled to 1/8" or thinner using a rolling pin and spacer bars or rings. Be sure to lift the fondant up and redust under it to keep the strips from sticking to your surface. Any sticking to the surface will ruin the symmetry of your strips as they are stretched or wrinkled during removal with a spatula.

Ribbons need to be kept from drying out until they are used. This is especially important if you are cutting several ribbons and need to squish up and reroll the fondant before cutting more strips. There are several ways you can keep them moist. Most common is for decorators to place them in a large zippered plastic bag (closed), under the clear flap on a practice board or between two layers of thin plastic wrap. If the fondant did not stick to your surface when you removed the strips, they should not stick together when they are in the plastic bag.

## Ribbon Cutter



*Hand ribbon cutter*

A ribbon cutter looks like a miniature paint roller that you put different cutting and spacer disks onto to help you cut more than one strip of fondant at a time. You do not have to buy a ribbon cutter, but it will be one of the tools you will use the most often with fondant. You can use a pizza cutter and a clean ruler instead, but it will be slower and

take more patience than using a ribbon cutter. A ribbon cutter also comes with wavy cutting wheels.

Ribbon cutters are made to cut fondant or 50/50 fondant gum paste mixes that are 1/8" (3 mm) or thinner. The metal disks that hold your cutting edges and spacers in place sometimes roll against the flattened fondant and leave a mark, which is frustrating if it appears on one of the ribbons you thought you were going to use.

When you use a ribbon cutter, its blades need to roll easily to be able to cut your fondant without pulling and stretching it. Once you put the straight or wavy cutting blades on, roll the ribbon cutter back and forth a few times on your clean counter to check if it rolls easily. If the blades are stiff to roll, do it a few more times and the wing nuts should loosen a little and make the rolling easier.

## Ruffles

Flat ribbons can be gently pinched with your fingers to make ripples or ruffles that are added to a cake or to decorate a fondant-covered cake board. As a general rule, ruffles take a strip or ribbon of 1/8" (3 mm) fondant about two or three times the length you want the finished ruffle to be. As you fold or gather one edge of the ribbon, you can add strips by tucking the narrow, cut end of another ribbon under the ruffle before it.



*Ruffles*

If you are right-handed, work from left to right, but if you are left-handed, start on the right and work towards your left to keep your hand from bumping the folds you just made. Fold small sections of the ribbon together to form separate ruffles with the open folds closest to you.

Use a small amount of water or edible glue to attach the ruffle to your fondant cake. Too much moisture will make your ruffle slip out of place before it dries to the cake.

## || Activity 12: Cut Ribbons and Ruffle Them

Ruffles are ribbons of fondant that are pinched on one side to look like a skirt. You can decide how wide they are and can use 1/8" (3 mm) fondant or thinner to make them. Change the spacing and amount of pinching and you will have very different looking ruffles.

### Supplies

- Fondant
- Ribbon cutter or knife and ruler
- Dusting pouch
- Rolling pin
- Spacer rings or bars

### Directions

- Take off your jewellery.
- Dust a clean flat surface with your dusting pouch.
- Knead your fondant to soften it and check its consistency.
- Roll out your fondant to 1/8" (3 mm) thick using your rolling pin and spacer rings or bars.
- Remember to lift the fondant, turn and redust it as you roll it so it does not stick to the counter.
- Use your ribbon cutter to make several strips of fondant.
- Lift ribbons out and store extras in a sealed plastic bag or under your practice board clear sheet.
- Store extra fondant and scraps in a plastic bag so they do not dry out.
- Pinch ruffles as evenly as possible.
- Squish up the extra fondant, knead and reroll it, change the ribbon width and make more ruffles.

### **Something to think about**

Did your ribbon cutter silver parts make any indentations on the fondant as you rolled the cutter? Then your fondant was not quite thin enough.

What width of ribbon did you prefer for ruffles? What is the thinnest ruffle you liked the look of?

Make any notes to help you in the future with your ribbon cutter and making ruffles.

## Ribbon Rose

A ribbon rose from fondant will remind you in appearance of the fabric rose you learned to pipe using buttercream icing. It is a simple way to add an elegant decoration to a cupcake or cake. To make the ribbon rose, fondant is first rolled to 1/8" (3 mm) thick on a dusted surface and cut into strips. When the bottom edge of the strip is dampened and pinched as the strip is rolled to gradually be looser and looser, the bottom edge forms the base of your rose while the top edge swirl gradually opens to look like a rose. Use your fingers or a modelling tool to slightly bend the top edge outwards. Use scissors or a sharp knife to trim the bottom of your rose to stand the height you want.



*Ribbon rose*

Rolled ribbon roses can be made any size, but large ones are best made with a 50/50 fondant gum paste mixture to help them hold their shape as they dry. If you would like to make more delicate ribbon roses, a 50/50 mixture will also hold its shape well when it is rolled to 1/16" thick.

## Activity 13: Fondant Ribbon Rose Practice

(15 minutes)

Roses can be used individually or in combinations for designs or borders and edges. Add a few cut out leaves under rolled stems to your arrangements. A basic ratio of width to length is 1:5. (for instance, a strip cut one inch wide and five inches long). This activity gives you the opportunity to practice making a few ribbon roses.

### Supplies

- ¼ cup of fondant
- Rolling pin
- Spacer bars or rings
- Dusting pouch
- Ribbon cutter or pizza cutter
- Straight spatula or knife
- Water or edible glue
- Small paint brush
- Wax paper or parchment paper



*Rolling a ribbon rose*

### Directions

1. Roll the fondant to 1/8" (3 mm) thick.
2. Cut three fondant strips 1" by 5" (3mm by 12.5 mm).
3. Set ribbons under or in plastic to keep them fresh.
4. Brush the bottom edge of a strip with water to dampen it. Not too much or it gets slippery and sticks to your fingers.
5. Pinch the bottom edge together as you gradually roll the ribbon from one end to the other, loosening the roll as you go.
6. Pinch the bottom together to secure it.
7. Use dry fingers to gently roll the top edge outwards to hide the cut edge.



8. Make two more ribbon roses and set them aside on wax paper or parchment paper to dry.

### **Something to think about**

What do you think of the ribbon roses?

How did you change your technique as you practiced making the ribbon roses?

Note here any other tips for yourself about the technique.

## Activity 14: Covering and Decorating Cupcakes with Fondant

(60 minutes)

Cupcakes are easy to cover with fondant once they are covered with a thin layer of buttercream icing or ganache. Remember to keep your fondant away from the air and place unused fondant or decorations you are making in sealed plastic bags or covered with plastic wrap.

### Supplies

- Container to hold 12 decorated cupcakes
- Dusting pouch
- 12 Cupcakes
- Circular cutter the same size as your cupcake tops.
- Fondant
- Buttercream or ganache
- Spatula
- Shortening for your hands
- Extra icing sugar
- Food colouring
- Rolling pin
- Spacer bars or rods
- Ribbon cutter
- Pizza cutter
- Ruler
- Dusting pouch
- Resealable plastic bags
- Plastic wrap
- Small thin paint brush
- Small resealable container for water or edible glue

## Directions

1. First cover all of your cupcakes with either a thin coat of ganache or buttercream icing.
2. Let the undercoat set before you put the fondant on it.
3. Knead and colour fondant for your cupcakes and the decorations you plan to use on them.
4. Cover and decorate your dozen cupcakes using the decorative fondant techniques you have learned.

## Something to think about

What did you think of your cupcake collection?

Take a picture of your cupcake collection and fill in your cake journal.

Bring a box about 20 cm square or a shoebox to your next meeting.

## Bows

You can loop fondant ropes to shape bows, or you can use ribbons of fondant to make ribbons that lie flat against your cake. Water or edible glue is used to attach the pieces and to hold the bow to your cake. Three-dimensional bows can be made with ribbons of fondant cut and looped. Then they are cut and shaped into loops with their pinched ends glued together and then they are set on their sides to dry overnight.



*Bow on cupcake*

Larger three-dimensional bows are made from a mixture of 50/50 fondant and gum paste. (The gum paste helps the loops hold their shape while they dry.) Do not try to make bows with straight gum paste because the ribbons will dry and crack by the time you are shaping them into loops.

Make fondant bow loops a day ahead of time so they can dry before you put them into a bow or they will crack and sag. If you are using a 50/50 mixture of fondant and gum paste, the loops do not need to dry completely, but should be firm before you assemble the bow.

### Classic Bow

A bow can be made large and dramatic, with lots of loops or fewer, with one colour of ribbon or a variety of them, textured, embossed, with wavy edges or straight. If you are following the directions for a specific project, they should tell you how wide and long to make each strip of fondant for your loops and how many you will need to create the bow. If you are designing your own cake, it may take a bit of practice to get the effect you want. Because of this, it is a good idea to make notes about the measurements you used for each bow loop, how many loops you needed and the final size of bow that it made. Taking a picture of your assembled bow may help too.

The classic bow can be made ahead of time if you assemble it on a flat circle base of rolled fondant about 2" (5 cm) wide, or you can put the bow together directly on your cake with water or edible glue under the central, flat parts of your loops. (An assembled bow base is glued in the same way.)

Lightly dust your counter or mat and roll the fondant to 1/8" (3 mm) using your spacer bars and rolling pin. Cut strips for bow loops using dimensions listed in project instructions.



*Ribbon, formed loop*

Fold the strips over to form loops but do not bend them in a crease. Brush the ends lightly with a damp brush or edible glue. Line up the ends of each strip and gently pinch them together. If your loops are 1/2" wide or more, you will need to trim the pinched end corners off at 45 degrees to help

them fit together in the centre of your bow.

If you are making a large bow, you may prefer to have the one to three central loops cut a little longer than the ones around the outside rings.

Set the individual loops on their sides to dry.

Cut out a circular flat base and brush it all over with edible glue. Set six or seven bow loops in a circle to make the bottom of the bow. (you can use more, there is no rule but fewer than five looks kind of sparse.) Brush the centre of this circle of loops with a dampened paint brush or edible glue before adding another circular layer of loops. Place this next ring of loops on top of the others, having them meet at the centre and trying to fill the visual gaps between the bottom circle of loops. Press the tip of each loop to the wet loops below it.



*Bow bottom layer*



*Classic bow*

Brush edible glue on the centre again before attaching your centre or central loops. Fill in centre of the bow with one to three loops. "Fluff up" your bow and let it dry.

Some cake decorators use a second small, flat circle of rolled fondant between the bottom layer of loops and the second ring above them. If you use a second fondant disk, be sure to use edible glue on both sides of it.

## || Activity 15: Three-dimensional Classic Bow

Most bows on cakes will have other ribbons set under them or coming out from under them. Those ribbons may be straight or curlicues, but they are usually cut the same width and pattern as the bow, but they do not have to be. Something in their design or the overall cake design should visually tie them together. The bow you assemble in this activity can be saved in a cardboard box and used sometime when you want it.

### Supplies

- Fondant (about 1 cup)
- Dusting pouch
- Ribbon cutter (can use a pizza cutter instead)
- Ruler
- Straight spatula or knife
- Water or edible glue
- 2" circle cutter
- Rolling pin
- 1/8" measuring rings or dowels/skewers

### Directions

1. First you need ribbons to make loops and a central base to build your bow unless it is going to be assembled on a cake. For this activity, you will need a circle. Roll your softened fondant 1/8 inch thick, using your rolling pin, dusting pouch and spacer bars of rings.
2. Cut 15 strips 1/2 inch wide and 4 inches long. Put them in a plastic bag, under your practice board plastic, or set plastic wrap on top of them to keep them moist while you cut enough strips. Do not forget to cut out a circle.
3. Form the ribbons into loops by brushing a *small* amount of water or edible glue on one end of the underside of each strip and pressing its ends together. Too much water or glue just makes them slippery and weaker.

4. Set the loops on their sides to dry on parchment paper or waxed paper. If you use fondant, let the loops dry overnight. If you use a 50/50 mixture of fondant and gum paste, the loops can be assembled as early as 30 minutes after you make them. (They can rest much longer though and will be strong and dry when you assemble your bow.)
5. To make the bow, dampen the cut out circle with water or edible glue. Place six loops with their flattened ends together for the base row. If they do not fit snugly together in the centre, trim their corners. No one will see the centre. Check to be sure the loops are all the same length to make a round bow. Add a bit of water or edible glue on the bottom flat part of your next ring of six loops (five if they don't seem to fit well). Position them so that their loops are between the bottom ones to fill in the spaces as you look from directly above the bow. Trim the tips or corners of your loop ends as needed to get them to fit well. Press them gently but firmly to the first ring to help the glue set.
6. Your final centre can vary. You may want to use two or three loops standing up for the middle. If you want your bow to be flatter, trim off more of the pinched end of your loops before you wet them to stick to the centre of the row below them.

## Curled Ribbon

Just like curlicues, you can twist ribbon strips around pencils or dowels to dry. Drying time depends on whether you are using fondant or a 50/50 mixture of fondant and gum paste. Usually the ribbons are cut to 1/8" (3 mm) and curled ribbons are not usually more than 1/2" (12 mm) wide. The length, amount of twist and ribbon width are up to you and your design.



*Curled ribbon cake*



Remember to place your curled ribbon ends tucked under or against the base row of any bow or other decoration.

Curls that are completely dry before being attached to your cake or cupcake can add a three-dimensional aspect to the design. They can stand up at an angle or be suspended over the edges of your cake, or drape from one layer to another.

## Quilling



*Quilled flower*

Quilling is a design technique that originally was made with thin strips of paper mounted on their sides to be three-dimensional lines. These lines drew textured decorations. You can use thinly rolled fondant or a 50/50 fondant gum paste mixture cut into  $\frac{1}{4}$ " (6 mm) strips to quill on a cake. Cut any wider, the ribbons do not stand up vertically.

Brush one edge of each ribbon with water or edible glue before swirling it or using it to form a line. Quilling looks best if the spaces between your standing ribbons are even. Be sure the ribbons stand straight up as they dry.

## || Activity 16: Quilling Practice

(10 minutes)

Copying the quilling picture will give you a basic understanding of the quilling technique. You will not need to wet any of the fondant ribbons because you are just practicing the technique and not really gluing them to each other or a cake. The fondant can be squished up and reused for another activity.

### Supplies

- Fondant (about  $\frac{1}{2}$  cup) can be one or two colours
- Dusting pouch
- Ribbon cutter (can use a pizza cutter instead)
- Ruler
- Straight spatula or knife
- Water or edible glue
- Rolling pin
- $\frac{1}{8}$ " measuring rings or dowels/skewers
- Practice board or another stiff surface

### Directions

1. Roll out the fondant to  $\frac{1}{8}$ " (3 mm) thick using your rolling pin, dusting pouch and spacer bars or rods. Lift the fondant periodically and dust the counter surface as you work.
2. Using a ribbon cutter or pizza cutter and ruler, cut thin ribbons  $\frac{1}{4}$ " wide the length of your fondant. Cut at least seven strips 4" long.
3. Use the ribbon strips to copy the picture of the quilled flower but make it larger than the one in your book.
4. Start with the centre and build the rest of the flower around it.

### **Something to think about**

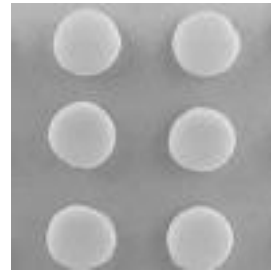
Describe your quilling experience in detail. What was easy? What was difficult to do?

Do you like the look of quilling?

What are some other cake decorations you can think of that quilling could be used to make?

## Cut-Outs and Overlaying

Cut-outs are easy to do and quickly add colourful, impressive fondant designs. A cut-out can be as simple as using a cookie cutter on fresh, thinly rolled fondant and overlaying them on the fondant cake with water or edible glue. Cut-outs layered one on top of another or shaped with modelling tools can look spectacular. A cut-out flower can be dried in a curved form to add more depth to your designs.



*Six circle cut-outs*

One way of using cut-outs is with a double coating of contrasting colours of fondant on a cake. Let the first fondant layer dry to keep your next one from sticking to it. The second layer of fondant will be placed over the first one and smoothed.

Use the extra pieces of the two layers of fondant to make a practice area for yourself. Layer them and while the top layer is still fresh and moist, press the cutter into it, being careful to cut through only the top layer of fondant. Make sure your cutter makes crisply cut edges so it is easier for you to pick out the pieces without damaging them. Practice your technique of cutting and removing the cut-outs. Do not jiggle the cutter when you place it on the fondant. This can

### Tip:

**Cut-outs must be pressed into fresh, moist fondant. If it dries somewhat, the cutter does not cut it easily and the cut-out shape can become distorted.**



*Star inserts and overlays*

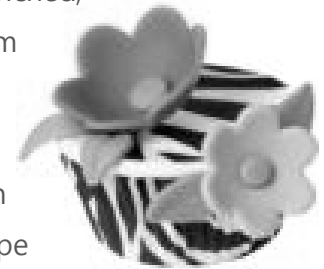
stretch, shrink or change the shape of your cut-out. Be patient and when you are ready, begin on your cake.

Cut and lift out the shapes. You can use these cut outs on the cake if you would like to by dampening the backs with water or

edible glue and stick them to other parts of your cake. Other cut-outs can be used on the cake too.

A word of caution: it is very difficult to cut out a shape going around a corner. It is best to plan your design to use an overlay at that spot. It will bend over or can sit at an angle where the sides meet.

Cut-outs can be shaped with modelling tools, pinched, puckered or dried on a curved surface to give them additional three-dimensional effects or details before being glued to the cake. For instance, flower cut-outs that are dried in egg cups or shallow dishes can add some pizzazz to a cake. Overlays can be any shape really, and added to be eyes, mouths, hearts, polka dots, buttons, etc.



*Zebra cupcake*

## Inserts or Inlays



*Circle cut from cake*

A cake that is covered in buttercream icing and a single layer of fondant can be decorated with cut-outs. However, the buttercream undercoat must be thin; thicker icing becomes too flexible under your pressing cutter and the fondant may stretch a bit before it is cut. This distorts the shape of the hole.

Different coloured rolled fondant inlays or inserts can be cut with the same cutter and pressed into the identical holes on your cake. It is especially important not to jiggle the cutter when it is pressed onto the fondant. Jiggling or wiggling to make sure it cut through the fondant will ruin your inlay because the hole shape or inlay/cut-out shape will not match perfectly. Press the cutter firmly but do not wiggle it.

The buttercream, water or edible glue can hold the inlay in place. Smooth the inlay with a dusted finger or with your cake smoother. Some inlays are

purposefully dried and decorated before being set into matching cut-outs holes on the cake.

Cut-outs can be rolled extremely thin if they will be set on a cake. They do not have to be cut out the same thickness as the draped fondant on your cake.

You may want to watch videos online if you have questions about cut-outs. Here is a good one:

- <http://www.youtube.com/watch?v=srqQyvZk3dc>

## || Activity 17: Using Inlays and Overlays

(30 minutes)

With two different colours of fondant, you will practice overlays and inlays, how to lift the cut-outs and set them in holes. When you use this technique on a cake, be sure to practice right before you begin cutting the fresh fondant.

### Supplies

- Two ¼ cup pieces of fondant in different colours
- Two differently shaped cutters (a circle, star, etc.)
- Rolling pin
- Dusting pouch
- Spacer bars or rods
- Water or edible glue
- Small paint brush

### Directions

1. Roll out one piece of fondant 1/8" (3 mm) thick and press each cutter into it to make two cut-outs. Leave the rest of it as a smooth, flat piece of fondant and set it aside on parchment or wax paper.
2. Roll out the second piece of fondant 1/8" (3 mm) thick and while it is fresh, press each cutter into it three times.
3. Practice lifting the cut-outs with a knife or spatula and setting them into other matching holes, and gluing some on the other coloured fondant.

### Something to think about

Note helpful tips you learned as you practiced.

## Embossing

Imprinting or pressing a pattern into the fondant. It does not need any special tools (but lots are for sale) because you can use clean things you have at home such as patterned buttons, jewellery or handles of utensils. Dust the clean, dry tool you are using for embossing before pressing it to the fondant.

Press evenly to gently indent the pattern onto the surface of your fondant. If you want to cover a large area, just repeat the indentation, trying to space it evenly and pressing the same amount each time to make the patterns as similar as possible. You can later paint the designs with food colouring.

Some common tools for embossing include washable things like wallpaper, or thin, flexible textured sheets for cake decorating. You can emboss or texture the fondant before you drape it on a cake or once it is already in place on your cake. To evenly press the textured sheet, use your rolling pin or fondant smoother. Gently peel off the embossing sheet to reveal your design. Once the fondant is rolled out to the size needed to drape a cake, a textured mat can be set on top and rolled over with a rolling pin to imprint the texture on your fondant. You can use your ribbon cutter wheels to emboss ridges or other patterns in a line.

Here are few videos about embossing fondant:

- <http://www.youtube.com/watch?v=moxgPogqpWA>
- <http://www.youtube.com/watch?v=fB-GqDLWeIk>
- <http://www.youtube.com/watch?v=QAYildCjbgw>

## Quilting

A quilted or stitched effect can be embossed with a roller cutter on fondant. Prepare the counter and rolling pin and roll out your kneaded fondant to 1/8 inch thick.



*Diagonal quilting*



1. If you are planning to quilt a cut-out, cut the shape first.
2. Use a ruler edge to guide your wheel to space the lines evenly.
3. Lightly roll the cutter/embosser wheel over your cut piece to create diagonal lines.
4. Roll the wheel in the opposite direction to create a quilted diamond pattern.

## || Activity 18: Embossing Experimentation

(30 minutes)

Find some interesting textures or patterns to emboss to practice applying even pressure, spacing of designs and embossing effects you like.

### Supplies

- 1 cup of fondant
- Shortening for your hands
- Dusting pouch
- Rolling pin
- Variety of clean, dry embossing tools including cookie cutters, buttons, cutting wheels, kitchen utensil handles, etc.

### Directions

1. Rub your hands with shortening.
2. Lightly dust the counter surface.
3. Knead your fondant to make sure it is the correct consistency.
4. Using a dusted rolling pin and spacer bars, roll your fondant to 1/8" (3 mm) thick.
5. Lightly dust the embossing tool before using it.
6. Experiment with spacing and the tools you have.
7. Squish up the fondant into a ball and repeat using different embossing tools.

### **Something to think about**

List the items you used to emboss the fondant. Note which ones you thought worked well and things you want to remind yourself if you use them again. Include which ones would be good for borders or all over patterns. Note any other uses you thought of for the embossing tools.

## Crimping

Crimping is pinching fondant to create a three-dimensional design where part of the fondant is puckered or pillowed up when the part around it is squeezed together. It is a simple and effective border around the top of a cake or a rope border at the base.

Crimpers look a bit like oversized, wide tweezers or short tongs with curved points. They are inexpensive tools and come in a variety of shapes and sizes and designs. A crimper will have an "O" ring on it that you can adjust to set the distance between the pinching ends to help your crimping be consistent. The further apart the pinching ends are, the wider they reach and make a larger pucker.



**Tip:**

**Do not dig the crimper too far into the fondant or you will cut it and the cake will show through.**

You must crimp the fondant within about 15 minutes of rolling it out. It needs to be fresh and supple. To get the effect you want, practice on a piece of fondant before crimping a cake to learn how much pressure you need to push the crimper in, and squeeze before gently releasing it and lifting it off the fondant.

If you are crimping on a flat surface, hold the crimper at a 90 degree angle (straight out) but if you are using it at the edge of a cake or board, hold it at a 45 degree angle to pinch a bit of fondant from each of the two different sides.

An excellent demonstration and how-to video to watch is:

- <http://www.youtube.com/watch?v=XkIaVs08Eg0>

Other videos that show you how to crimp the top corner and rope edging include:

- <http://www.youtube.com/watch?v=yaAoBm-uEgo>
- <http://www.youtube.com/watch?v=wJS3jwKs0wg>

## || Activity 19: Crimping

(15 minutes)

Share crimping tools if you do not own one. Roll out fondant and practice crimping on a flat surface.

### Supplies

- Fondant
- Rolling pin
- Spacer bars
- Dusting pouch
- Crimper tool

### Directions

1. Roll out your fondant.
2. Experiment with your crimping tool and its “O” ring to set the spacing that your teeth will grab into the fondant.
3. Practice making crimped lines to understand the amount of pressure needed to press the tool into the fondant, and how to judge the distance between the embossed pinch.
4. Squish up your fondant and trade crimpers with your friends to experiment with theirs.

### Something to think about

Make notes about your crimping experience and tips for yourself to refer to when you use crimping on a cake.

## Covering Cookies with Fondant

Just as cupcakes are covered with rolled fondant, cookies can be decorated with a layer of fondant and details can be added with fondant, royal icing or edible decorations stuck on with fondant. The fondant can cover the entire cookie if you use the same cut-out as you used for baking, or you can use other sizes of cut-outs over buttercream icing.

## Activity 20: Fondant-covered Cookies

(Two hours including baking time)

Find a recipe for two dozen or more rolled cookies that you would like to make and decorate, either to match a holiday, the season or an upcoming celebration. You can use a family recipe or try a new one. Search online and print sources for ideas and make some sketches of decorator cookies, keeping in mind your decorating skills, budget and purpose or theme. Make the decorations as simple or complicated as your creativity and time determine. You can use the same shape for the cookies but need to vary the details to explore techniques and build your skills.

This may be an appropriate activity for you to consider as your community service, and contact those involved who may help you determine what would be appropriate.

### Supplies

- Make a list of supplies you will need and include that in your record book. Include colours of fondant, approximate amounts, what they will be used for.
- Include edible decorations.
- Do not forget that buttercream icing will be used to “glue” the fondant to your cookies. Will the icing be coloured and how much of it might show in your designs?
- Determine if you need a full batch or half batch of royal icing to add edible decorations and details. Separate parts that need to be coloured and cover them to keep it moist.
- List the piping tips and techniques you plan to use.

*Four heart shaped cookies*



## Directions

1. Make and bake at least 24 rolled cookies that use cookie cutters to create shapes, consider a theme for your activity.
2. Make fondant or warm leftover fondant to room temperature.
3. Refer to your sketches and colour appropriate amounts of fondant.
4. Make royal icing.
5. Make buttercream icing or thaw leftover buttercream to cover the surface of each cookie with a thin layer.
6. Roll out fondant to 1/8" (3 mm) thick and cut cookie shapes using identical cookie cutters you used when you baked the cookies. Be sure to place any cut-outs in a plastic bag or cover with plastic wrap to keep them from drying out if you are not setting them on your cookies immediately.
7. Colour your royal icing and buttercream icing as needed.
8. Spread a thin layer of buttercream on each cookie.
9. Set the fondant cut out on the buttercream being careful to line it up with the cookie outline and use a spreader to flatten the fondant to your cookie base.
10. Use fondant cut-outs, edible decorations and royal icing to add details and other colours to your cookies.

## Something to think about

Take a picture of your entire cookie collection.

Select six of your "best" decorated cookies and take a detailed picture (closer up) of them.

Complete your Cake Journal including sketches, the recipe, supply list and directions.



What theme did you use and how did you carry this out?

What made you select the six "best" cookies?

What techniques did you use that were challenging?

What skills do you need to continue to practice to become better at?

Would you use this recipe again? Add notes about any changes or tips you recommend if you use this recipe again.

# Royal Icing

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Royal icing is a smooth, white icing that dries to be hard. Before it dries, royal icing consistency can be thin to stiff that gives you a lot of flexibility in what you do with it. Royal icing is used to decorate fondant cakes, cookies, gingerbread houses and wedding cakes or it can be used as a glue to connect



*Gingerbread house*

other decorations. For instance, a gingerbread house walls and roof are held together with stiff royal icing that sets to be strong mortar. It is also piped on to decorate the house and to glue on candy.

Royal icing can be used to flood (fill in) large areas within a border if you thin the royal icing with a little bit of water to make it more like a syrup. Because it can be used in such a variety of ways and it does not contain any grease, royal icing is used to add details to fondant. (Buttercream icing would change the colour of any fondant it touches.)

Royal icing piped decorations can be delicate, and when they are dry, they can last for years. Because of this, you can buy premade royal icing decorations at cake decorating stores. Royal icing is affected by heat (colours fade), humidity and grease.

Most recipes for royal icing contain raw egg whites, which can spread Salmonella or other food-borne illness. This means that royal icing containing raw eggs can be a health concern for pregnant women, small children and people with immune-compromised health. To reduce this risk, use only fresh, properly refrigerated,

## **Tip:**

**When you prepare and use royal icing, make sure your utensils are completely clean (no shortening or margarine).**

clean, grade A or AA eggs with intact shells, and avoid contact between the yolks or whites and the shell. Use eggs in the shell that have been treated to destroy Salmonella, by pasteurization or another approved method.

Some recipes for royal icing will call for meringue powder, a safe alternative to the raw egg whites. Meringue powder can also be called dried egg whites or egg white powder.

**Cream of Tartar** is a fine white powder that is added to icing to make it creamier and to egg whites before they are beaten to add stability and volume. It is often, though not always an ingredient in royal icing. If you live in a humid climate, be sure to use a recipe that includes cream of tartar.

## Royal Icing Recipe Using Raw Eggs

makes about 2 cups (500 ml) of icing

2 large egg whites, room temperature

4 cups (910 g) of sifted icing sugar

½ to 1 tsp. flavour (clear vanilla or almond extract)

1 tsp. cream of tartar

Sift the icing sugar to prevent any lumps in your icing or piping tips.

Use the whisk beater attachment if your mixer has one. This will shorten your time. Beat the egg whites and cream of tartar on medium speed to fluff them (called frothy).

Add icing sugar about one cup at a time, beating continuously until stiff peaks form. Do not over beat it or it will look dry and chunky. It takes about 4 or 5 minutes to beat it. Add the flavouring.

Refrigerate in an airtight, grease-free container for up to one week. (Some meringue powder recipes can be kept at room temperature for up to two weeks.) Either way, you will need to keep the icing surface covered with thin plastic film covering or by covering an open container with a damp cloth.

Stir or beat stored royal icing with a clean spatula before you use it.

Change the icing consistency by adding a bit of warm water or more sifted icing sugar. Beat it once you have added water or icing sugar to be sure it is the correct consistency for what you have planned.

## Royal Icing Recipe Using Meringue Powder

*makes about 3 cups (750 ml) of icing*

*4 cups sifted icing sugar*

*3 tbsp. meringue powder*

*6 tbsp. warm water (Use 5 tbsp. if you want stiffer icing.)*

*½ tsp. clear flavouring*

*After you sift the icing sugar, combine it with the meringue powder and stir.*

*Stir in the water and beat on low till it is moist.*

*Use low to medium speed for 6-10 minutes if you have a standing electric mixer but use medium to high speed for 10-12 minutes if you are using a hand-held mixer. Beat until the icing is glossy (shiny) and forms medium peaks before adding the flavouring.*

*Beat until it is stiff.*

### Tip:

**Royal icing needs more colour added than buttercream icing would use to make the same colour intensity. Always add colour gradually.**

If you use meringue powder, different brands and changes in humidity may give you different consistencies of icing.

If you use a recipe that asks for lemon juice or use a flavouring that has a colour, remember that the icing will not be perfectly white.

### Separating Eggs: Getting Egg Whites

When people say the egg white, they mean the slimy clear part of an egg between the shell and the yellow yolk ball. When it is cooked it changes from clear to white and becomes a solid. When we talk

about egg whites in baking, we are talking about the raw, clear and slimy part of an egg.

You may wonder why someone would use only part of an egg. Raw egg whites will whip up to be light, fluffy white and full of air, but *any* yolk in the egg whites will keep them from fluffing up the same way. Some cooks who try to limit cholesterol in their recipes will substitute extra egg whites for whole eggs and do not use the egg yolks because it is the yolk that contains cholesterol.

Egg whites are used in baking besides in making royal icing, so even if you plan to make Royal Icing using meringue powder, you will eventually need to know how to separate eggs. Separating an egg means cracking a raw egg and keeping its clear slimy “white” separate from the unbroken ball of yolk. Meringue cookies or the meringue on a lemon pie are made with egg whites, as are angel food cakes and some sponge cakes. That’s why the egg white powder is also called meringue powder. You will also come across recipes that use only egg yolks, for instance, mayonnaise.

Chilled eggs are easier to separate because the yolk does not break as easily, but you will find that most recipes call for eggs to be room temperature (not straight out of the fridge.) You can let your eggs sit on the counter to warm up before separating them or let the eggs get to room temperature after you've separated them (cover them in their bowl with plastic wrap and use them as soon as they get to room temperature.).

Always crack each individual egg over a separate small bowl or plate. That way, if your yolk breaks or you get any yolk in the egg white, you do not ruin your entire batch of egg whites with the yolk.



**Tip:**

**If any eggshell falls into the egg white, use a clean utensil to scoop it out. You will be surprised how difficult it is to get that little bit of shell out!**

**Wash your hands before and after handling raw eggs to avoid any possible bacterial contamination. Remember to clean other surfaces that come into contact with the raw eggs.**

There is more than one way to separate eggs, and you may have learned one from your parents or grandmas. Whichever way you separate eggs, it takes a bit of practice to perfect. <http://www.wikihow.com/Separate-an-Egg>

### 1. **Using the shell**

Crack the egg gently on a flat surface or on the rim of a bowl, as close to the middle of the egg as possible. If you crack it on the rim of a bowl it might be easier to get the egg to crack right in the middle, but you are more likely to get pieces of eggshell in the egg whites.

Working over a small bowl, use your thumbs to gently pry the egg halves apart. Let the yolk settle in the lower half of the eggshell while the egg whites run off the sides of the egg into the bowl.

Gently transfer the egg yolk back and forth between the eggshell halves, letting as much egg white as you can drip into the bowl below. Be careful not to break the egg yolk. Place the egg yolk in a separate bowl.

- <http://www.youtube.com/watch?v=zWO0Ko4swQU>
- <http://www.youtube.com/watch?v=yAGX-54iR30>

### 2. **Using a plate and egg cup**

Crack the egg on the edge of a small plate or on a flat surface. Hold the cracked egg close to the top of a small plate and open the eggshells to let the entire egg slip onto the plate.

Put an eggcup (or small juice glass) over the yolk, being careful to cover it entirely. Hold the eggcup snugly against the plate with one hand and use your other hand to tip the plate over your small bowl. The eggcup holds the yolk on the plate while the rest of the egg white slides off it into your bowl.

Set the plate back down and lift your eggcup. Pour the yolk into its separate container.

### 3. Using a funnel

You can break the egg into a funnel and the yolk stays caught in the funnel while the white slips through the smaller hole. Stand the funnel up in a tall glass so that the funnel tip is not touching the bottom of your glass. Use two hands to crack the eggs.

Crack the egg over the funnel. If the egg white is trapped above the yolk, gently move the funnel around so that the yolk doesn't block the small opening and the whites can slip past it.

Lift the funnel off and tip it to pour the yolk out.

### 4. Using a water or soft drink bottle

Crack an entire egg into a small bowl or onto a plate. Use a flexible plastic water bottle or clean empty soft drink bottle to suck up the egg yolk by first squeezing the bottle to squeeze out some of the air from it. Gently touch the bottle opening to the top of your egg yolk. Stop squeezing the bottle and the egg yolk should be sucked into it. Hold it over the small bowl to let any extra egg white drip off.

Squeeze the bottle over a different bowl and the egg yolk will pop out of the bottle.

- [http://www.youtube.com/watch?v=B4E\\_9iAU3RI](http://www.youtube.com/watch?v=B4E_9iAU3RI)
- <http://food-hacks.wonderhowto.com/how-to/easiest-most-practical-way-separate-egg-yolks-from-egg-whites-without-getting-messy-0146542/>

You can also use the top bubble part of a turkey baster instead of a pop bottle.

### 5. Using an egg separator

This is a kitchen gadget you will not use very often and will never use if you practice separating eggs another way. The egg separator has a small plastic cup with slits around it. When you crack an egg above it, the yolk is caught in the small curved dish part while the slimy white slips through the slits around it.



## || Activity 21: Separating Eggs

(10 minutes)

There is more than one way to separate eggs and it will take practice. Try the first four methods. Be patient and crack the egg in its own bowl or plate in case you have trouble separating it or the yolk breaks.

### Supplies

- Several raw eggs
- Two or more clean, small bowls
- Small clean plate
- Eggcup or small juice glass
- Empty soft drink bottle
- Top of turkey baster
- Resealable container for egg yolks
- Resealable container for egg whites if you will not be using them immediately

### Directions

1. Try each of the methods for separating eggs.

### Something to think about

Had you seen all of these methods before? Who showed you the ones you had seen?

Add any notes to your book that will help you separate eggs in the future.

Which method(s) do you find easiest to separate eggs? Which method(s) will you probably use most often?

Refrigerate any unused egg whites and egg yolks.

## Activity 22: Making Royal Icing

(10 minutes)

It does not matter which type of royal icing you make, whether it is with raw eggs or with meringue powder. You can use the separated eggs from Activity 21 if you plan to use raw eggs.

You will need an electric mixer and the ingredients found in the Royal Icing recipe you plan to use.

### Decorating with Royal Icing

Anything that can be piped in buttercream icing can be made with royal icing. As with buttercream icing, having the right consistency of icing is the key to your success.



*Gingerbread men*

### Piping Techniques

Refer to your Unit One and Unit Two Reference Manual and Activity Guides or websites and how to videos on YouTube or other websites and practice piping techniques with royal icing.

## Activity 23: Make Parchment Paper Decorating Bags

(10 minutes)

This activity will lead you step-by-step through the instructions on how to roll your own parchment paper icing bag. After you make your first bag it is easy.

If the directions in the next activity seem difficult to understand or you want a refresher before you make a parchment paper icing bag here are a couple websites you may find helpful. There are other videos and diagrams if you search it on the internet.

- <http://www.youtube.com/watch?v=IHHv22G8ixo>
- <http://fantes.com/parchment-triangles.html>

### Supplies

- Parchment paper approximately 12 to 14 inches long.
- Scissors
- Tape

### Directions

You can use a single piece of parchment to make two icing bags.

1. Fold one corner of your parchment paper diagonally across to the other side of the paper, lining up the sides to make a right angle triangle. Press along the fold to crease it well. Cut the excess paper off so you have two identical triangles folded in a square of paper. Carefully tear or cut along this fold and you will have two identical triangles which can be used to make two parchment paper icing bags.
2. Place one triangle on a flat surface with the longest side away from you. The centre of this long side will become the parchment paper icing bag point. One point is facing you and the two narrowest points are pointing at angles away from you.

3. It does not matter which of these two narrow points you use first. Take one of those points and curl it over so the back of that corner is on top of your parchment paper, forming something that looks like a surfing wave. Bring that point to sit on top of the point that is facing you.
4. With one hand, hold these two points together to make one point.
5. Use your other hand to bring the final point over and around your tunnel to join the back of these points. You have formed a cone.
6. Adjust your points to bring the top of the cone into a tight sharp point.
7. Where the corners are all held together in a point, fold this point over, crease it, and fold it a couple more times to hold the cone together.
8. Tape a small strip along the lower outside seam near the point of the cone to hold it together.
9. If you are using an icing tip in the bag, you will need to cut off between  $\frac{1}{2}$ " to  $\frac{3}{4}$ " of the tip. You want just over half of the icing tip to poke out of your cut opening. The parchment bag does not need a coupler because the tip sits inside the bag and the icing will hold it in place.
10. Without an icing tip, the parchment paper bag itself can be snipped off and used as a round icing tip. The amount of the parchment tip you cut off will determine the size of your tip opening and the amount of icing that comes out when you apply pressure to your filled bag.
11. Make two icing bags. Cut one to use with an icing tip.

### **Something to think about**

If you think it would be helpful in the future, add diagrams beside the activity directions to help you understand them when you want to make a parchment paper bag in the future.

What would you change about the directions to make them easier to understand?

## Flooding with Royal Icing

Flooding with royal icing creates a flat, satin finish that looks professional. Flooding is often used to decorate holiday cookies. Sometimes it is referred to as colour flow or glacé icing.

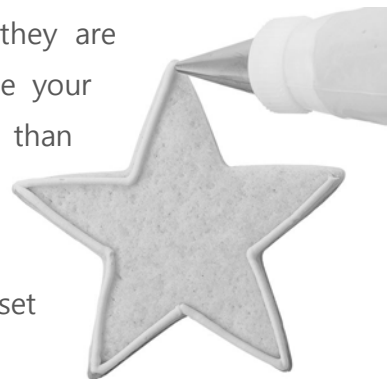
Flooding icing or glacé icing is simply royal icing thinned with a little bit of water. Flooding is easy but it takes two steps to flood an area. A flat area such as a sugar cookie, is outlined with regular royal icing as a dam and then the surface is filled with thinner icing that flows to fill it. Once you have drawn the outline, it is a bit like colouring in a picture but using a piping bag instead of crayons or markers.

Decide what colours you will use and if the outline will be one colour or be the same colour as what fills that space.

Use parchment paper piping bags or disposable piping bags. When you flood more than one or two colours, you would normally need many piping tips the same size and several piping bags. Because the glacé icing is squeezed out the end of a round tip, you can snip off the tip of your parchment bag to make a tip opening whatever size you want. If you do a lot of flooding, you may want to buy some squeeze bottles at dollar stores or craft stores and wash them for reuse.

### Flooding

1. Before you flood any cookies, be sure they are completely cooled. Any warmth will make your royal icing or flooding glacé icing runnier than you want and the melted icing will start to be absorbed by the baking.
2. To keep your piping tips from drying out, set them against a damp paper towel.
3. Outline the area you want to flood by piping royal



*Outlining a star*

icing with tip number 2, 3, 4 or 5. Be sure there are no gaps in the

outline or the glacé icing will leak out. If you are doing a batch of cookies, you will probably prefer to outline all of them first and then do the flooding.

4. To make flooding or glacé icing, thin the coloured royal icing with a few drops of water until it is like a very thick cream or like soft ice cream. If it is too thick, it will look textured and not flood the area, but if it is too thin, it will drip out your icing bag, not hide the cookie surface completely and be harder to control.

5. Spoon the flooding icing into a prepared piping bag with a larger round tip such as a number 3, 4 or 5, or a parchment bag that you can snip the end off.

6. Fill in the outline by squeezing the glacé icing piping bag. Be careful not to squeeze out too much of your thinned icing or right up against the outline or the flooding will overflow your outline that is supposed to act as a dam. Move the piping tip around and use it to help spread the flooding.



*Flooding a star*

7. You may not be sure you have the correct glacé consistency until you try to flood your first cookie. If the flooding icing spreads out on its own, without being led by a toothpick, it is too thin. Add a little bit more sifted icing sugar to it.

8. Use a toothpick to lead the glacé icing to touch your outline and to fill small areas and corners.

9. You can jiggle the wet glacé to help it settle and see if you have enough flooding with no sunken centre.

10. Pop any air bubbles with a toothpick as you work and the icing will fill in the bubble spot.



*Oak leaves*



11. If you want to add sprinkles or add another glacé colour such as dots or swirls or patterns in the flooded area, do it while the flooding is fresh and wet. Wet on wet techniques include scalloped lines, webs, feathers and hearts.

12. To add other details on top of the flooded area, wait overnight, or at least eight hours for the icing to set. Royal icing details can be piped on or candies can be glued on with royal icing at that time.



*Pumpkin cookie*

Here are some videos about outlining and flooding:

- <http://www.wilton.com/decorating/cookie-decorating/covering-cookies-thinned-icing.cfm>
- <http://www.youtube.com/watch?v=PQ21qNqOzfk> (this video is also found at <http://www.universityofcookie.com/2010/05/basic-outlining-flooding-for-decorating.html>)
- <http://www.youtube.com/watch?v=3J4u24NdiMg>
- <http://www.marthastewart.com/908433/flood-frosting-cookie-recipe>

## Toothpick and Flooding Techniques

With a couple different colours of wet glacé icing and a toothpick, it is easy to make some fancy flooded designs that will impress your guests. For their full effect, the cookie should be plain and simply shaped and be at least 2" (5 cm) in diameter. There are lots of great images online and a helpful video is:

- <http://www.chatelaine.com/holiday/how-to-decorate-cookies-with-royal-icing-2/>

### Scalloped lines, webs, feathers and hearts

You can make a web or scalloped lines that look like garlands if you drag a toothpick through stripes or turn circles into swirls or hearts in wet glacé icing. Flood an area and then immediately pipe stripes of another colour of glacé icing over the wet icing.

Drag a toothpick tip *across* the lines from one side to the other or from top to bottom. Start at the same side each time. The toothpick pulls the colours into a curved pattern. If you want wider stripes of colour, pipe stripes of glacé icing about 1/8" to 1/4" (1.6 mm to 3 mm) wide, close to the outline and all the way across to the other side and use a toothpick to spread them up to each other and the outline before dragging your toothpick through.

To make a web, pipe thin lines as concentric circles and drag a toothpick from the inside dot or smallest circle out through the lines to the edges. Wider lines of colour look more like a starburst or exploding fireworks.

To make a heart, pipe a circle of lighter glacé icing in the flooded area and drag your toothpick from the top to bottom of it. A thin dark line will appear down its centre and the circle shape is dragged into the shape of a heart.

Designs that look like rows of whale tails or arrows can be created by dragging your toothpick across the coloured lines from one side of the flooding to the other and back again. This may look more like feathering if you use wider lines.

You can also turn the cookie one-quarter turn (90 degrees) and drag the toothpick across it from this other angle too.

### Scalloped Flooding

Flood half a cookie with one colour and the other half with a different colour of glacé icing. Put your toothpick tip in the *darkest* icing near the centre line and drag it at an angle to pull the darker into the lighter area. Lift the toothpick and repeat this as you move along the joining line. You will often see a little dot or stripe of paler colour in the dark colour each place your toothpick tip enters it.



#### Tip:

**Always drag from the darker colour into the lighter one to scallop edges of glacé icing.**

## Looking for Ideas?

There are thousands of images of flooded cookies to inspire you if you search online. Type in flooded cookies and pick a theme. There are also many good books that explain cookie decorating. One is *Creative Cookies* by Toba Garrett.

Start a collection of basic, flat, rolled cookie recipes like sugar cookies or gingerbread cookies for your flooding. You can find recipes online, in books, or ask family and friends if they have some they recommend. There is nothing wrong with decorating bought cookies if they are flat and large enough.

## || Activity 24: Flooded Cookie Ideas

(20 minutes online)

Search online and print at least 30 images of flooded cookies and make notes beside the pictures to help you understand the technique or steps used to make the designs. Save these pages and add them to your record book.

## Activity 25: Flooding Cookies

(45 minutes)

Ahead of time you will need to make or buy a couple dozen flat cookies. If there is some special occasion or holiday coming up, you may use that as inspiration and even have seasonal cookie cutters to shape the cookies. Even plainly shaped square or circular cookies that are flooded can look spectacular.

### Supplies

- Pictures or ideas of flooded cookies from Activity 23 or new ideas
- Two dozen or more cooled, flat cookies, at least 2" (5 cm) across
- One batch of royal icing
- Food colouring
- Water
- Several small bowls
- Several parchment paper piping bags or other squeezable containers
- Piping tips 2, 3, 4 or 5 and couplers
- Teaspoon
- Several toothpicks
- Wet paper towel

### Directions

1. Prepare two piping bags for each colour you will be flooding (one for the outline icing and one for the glacé icing.) Roll them to have a narrow point and secure them with a bit of tape.
2. Decide what colours you will use, and how much of each icing you will need for each colour.
3. If you plan to outline with the same colour you use to flood, you will need to first add the food colouring to a larger amount of royal icing, and then put part of that icing in another small bowl to thin.

4. Colour your royal icing and your thinned royal or glacé icing for flooding and spoon it into piping bags.
5. Decorate your cookies, experimenting with techniques.

### **Something to think about**

Take a picture of your cookies for your cake journal.

Complete the cake journal.

Describe the techniques you used, what tips you learned for yourself and note those here in your book to refer to later.

## Royal Icing Runouts or Transfers

A runout or transfer is royal icing designs that are first piped on non-stick paper like parchment paper and left to dry before being lifted and attached to a cake. A runout is another word for making a transfer by flooding an outlined area with royal icing.

The pattern is usually traced onto paper and repeated as many times as you need, allowing for some extras in case any break or do not look as good as you want. Leave a space between each pattern though to give you room for lifting them off separately from the parchment paper. Crowding them complicates the transfer when they are dry.

Icing is piped onto a non-stick paper set over the pattern and then left to air dry completely before being lifted and moved to your cake. Small patterns left to air dry take at least overnight and up to 24 hours to dry, and larger ones take about 48 hours to dry. If you are in a rush, set them under a heat lamp to speed up their drying. Large areas tend to sink in the centre. If you use a heat lamp on larger pieces, this helps to lessen the sinking and gives the flooded area a glossier look.

If you need or want to make raised areas to give the flooding a three-dimensional look, you will need to pipe more than one layer.

Transfers are fragile. To transfer the flooded design, it must be completely dry before you peel off the non-stick backing. Then slide a palette knife under the transfer and move it to your cake. Do not flip the transfer over. Pipe some fresh royal icing onto the cake and gently apply pressure to your transfer to make sure it is in contact with the royal icing glue.

Royal icing can be outlined and flooded onto parchment paper, acetate or wax paper and then when it is dried, transferred and glued onto a cake with fresh royal icing. It is similar to buttercream transfers in this way, but does not need to be frozen to become firm.

## Royal Icing Transfers

### Tip:

**Transfers are fragile and need to be handled very carefully. Make extras in case any crack or break while you move or attach them to your cake.**

Because royal icing dries to be hard, many decorations can be made ahead of time on parchment paper and left to air dry before being transferred to your cake and "glued" on with dots of fresh royal icing. Flowers, lace work and flooded designs can be set flat on the cake or with part of the transfer standing away from the cake to add a three-dimensional effect.

Most line work that is piped with royal icing will dry overnight. It must be completely dry to be transferred.

## Bow Loops

A three-dimensional bow of open loops seems to defy gravity, but it is simple to make with royal icing transfers that dry and are then positioned into a piped circle of fresh royal icing. Select a tip size and loop length based on the size of bow you want to assemble.

Pipe five longer loops and nine or 10 lightly shorter loops that are about the same width, onto parchment paper and leave them to dry on a flat surface overnight. Using the same colour icing, pipe a large ball/dot of icing either on the cake or parchment paper, and set the loops into it. Start with three larger loops at the centre and then carefully place six to eight of the smaller loops around them to make a bow. (Note that you have made a few extra open loops in case you break any while you assemble your bow.) Let the bow dry.



*Airy 3-D bow*

## || Activity 26: Lace Transfers and Bow Loops

(10 minutes at least one day before being transferred to a cake. 10 minutes the next day)

This same technique can be used for all kinds of royal icing transfers or designs that you would like to attach at angles to your cake or cupcakes instead of laying the designs flat. When it is completely dry, royal icing will be lightweight and hold its own shape. Moisture will weaken it. Transfers are fragile!

### Supplies

- Royal icing
- Round piping tip 3 (approximately)
- Piping bag, coupler
- Parchment paper
- Flat surface like a cookie sheet

### Directions

1. Pipe onto parchment paper set on a flat surface such as a cookie sheet.
2. Follow the directions above and make a dozen small loops to assemble into a bow after the loops are completely dry.
3. Try writing your name or creating other flat designs with royal icing, being sure that the lines are all attached to support each other when the dried decoration is held upright.
4. Set the decorations in a safe place to air dry overnight before using them.
5. The next day, assemble your bow with fresh royal icing on a piece of parchment paper and let it dry.

Dried decorations like flowers and trellises can be kept for months and then attached to fondant with fresh royal icing.



## Something to think about

How did you do?

Did you break any of the decorations? Remember in the future to make extras of transfers in case you do not like the look of some of them after they are dried or in case you break one or two while you are attaching them to the cake.

## || Activity 27: Practice Piping and Flooding

(45 minutes)

Use medium consistency royal icing.

### **Tracing flat designs**

Royal icing can be used to make transfers or patterns if you pipe onto wax or parchment paper that is set on a flat surface. If you need the icing pattern to be specific, or to be able to repeat it, place a pattern under your parchment paper and tape your tracing paper on top. Trace the royal icing design onto your parchment paper. It will take 24 to 48 hours to dry and must be completely dry to safely transfer without breaking. Because traced designs are delicate and brittle, they are fragile. Make more than one of the design in case you break it when you transfer it.

To transfer the flooded design, remove your tape and slide the parchment paper with your icing design to the edge of your work surface and peel the paper slowly from the dried icing, without bending or bumping the design. Larger designs are harder to move. Release the icing design from the parchment paper and glue it to your cake surface with a few dots of fresh royal icing.

There are things you can do with royal icing because it air dries hard, that you cannot do with buttercream.

## Stippling with Royal Icing

Stippling is adding an evenly textured layer over a smooth surface. Some ceilings in homes are stippled instead of being completely smooth. The same can be done with royal icing to stipple a fondant cake. After the cake is draped in fondant and smoothed, the area to be stippled is marked off and areas you do not want to be textured should be covered with parchment paper or painters' tape.

Before you stipple your cake, practice on parchment paper and then on a piece of extra rolled fondant to get your technique figured out.

A layer of royal icing is spread over the fondant and then a piece of sponge, plastic wrap, crumpled paper towel or a clean scouring pad is dabbed against and lifted off the fresh icing to give it an bumpy texture all over.

If you are using this technique on a cake covered with fondant, you would need to roll out some thin fondant to practice stippling on right before you apply the royal icing to your cake.

## || Activity 28: Stippling Practice

(20 minutes)

Before you try royal icing stippling on your fondant, try it on your practice board to experiment with how much icing may be needed, what blotting tool you like the look of and to practice blotting techniques. White royal icing or any other colour that will show up on your parchment paper can be used.

### Supplies

- Approximately ¼ cup of royal icing
- Spatula or knife
- Practice board
- Plastic wrap
- Damp sponge
- Clean scouring pad

### Directions

1. Spread a *thin* layer of royal icing on your practice board and experiment with blotting it off using a variety of techniques. Learn the effect of different blotters, and if you need to wipe off the blotter periodically if you are stippling a large area.
2. Try the technique to also remove enough royal icing that you can see the coloured practice board through the background. What do you think of the effect that using coloured fondant under a stippling of a contrasting colour or shade makes?

### **Something to think about**

Make notes about your experience, the tools you liked, how thinly the icing had to be spread, if a different consistency of icing may work better, etc.

Take pictures of your stippling experiments and include those in your book for reference.

## **Activity 29: Bake a Cake, Make Buttercream Icing or Ganache and Fondant to Cover it. Research Cake Designs.**

(60 to 90 minutes at home)

Before the next group meeting, you have to do some homework to be able to decorate your first cake. Remember that fondant is heavy and the cakes need to be a firm, heavier cake to support the decorations. You may need to try some new recipes. Freeze the cake if you are making it ahead of time, and be sure to double layer the fondant so it does not dry out. You can colour it at the meeting. Ganache or buttercream icing can be made a day ahead of time and stored properly.

Go online and search fondant cake ideas and images. Instead of picking a theme for decorating, look through the decorating techniques that you have learned since you made your cupcakes. Look for images of cupcakes that use these techniques. (You will not be making bows just yet.) Sketch them or print them and bring them to the next meeting. How will you finish your cake board – with foil or fondant?

To your next meeting take a strong cake board and box to carry your cake and any additional decorations home.

## Activity 30: Decorating a Cake with Fondant and Fondant Decorations

(60 minutes at a meeting)

You will decorate at the meeting in case you need help with any of the techniques you will be using on this cake.

None of the decorations will be prepared ahead of time for this cake, so some that you prepare at your meeting may need to be carried home in a box and attached at home once they have set or dried. Wait till your cake is completely assembled before you take a picture or series of pictures of it.

### Supplies

- Containers to hold your decorated cake and any decorations that you will attach later
- Dusting pouch
- Cake
- Fondant
- Buttercream or ganache
- Spatula
- Shortening for your hands
- Extra icing sugar
- Food colouring
- Rolling pin
- Spacer bars or rods
- Ribbon cutter
- Pizza cutter
- Ruler
- Dusting pouch
- Resealable plastic bags

- Plastic wrap
- Small thin paint brush
- Small resealable container for water or edible glue

## **Directions**

1. Glue your cake to your cake board with ganache or buttercream icing.
2. Ice your cake with either a thin coat of ganache or buttercream icing.
3. Let the undercoat set before you put the fondant on it.
4. Knead and colour fondant for your cake (and cake board: that's up to you) and the decorations you plan to use on them.
5. Cover and decorate your cake using the decorative fondant techniques you have learned.

## **Something to think about**

Take a picture of your cake and fill in the Cake Journal about it.

What colour scheme did you use?

What techniques did you do well and which ones do you need more practice with?



Were you happy with the design of your cake (balance, use of space and repetition)? What worked and what did not work so well?

# Modelling

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## Fondant or Gum Paste or a Mixture?

**Fondant** stays soft, but gradually dries out. It is used to cover a cake and can be cut with a knife even after many days.

**Gum Paste** is more elastic than fondant but it dries *very* quickly. If you tried to roll it out and emboss it, it would begin drying and crack before you could finish. Gum Paste becomes hard within a day and can provide a solid base for flowers or other molded decorations.

**Gum paste/fondant blend** creates a mixture that gradually hardens completely, is more elastic and holds its shape when formed. While fondant swags would droop and sag, a gum paste/fondant blend will hold its hanging shape on the side of a cake and gradually dry in the shape you created. Flowers and other molded decorations are best made from a mixture to give you a flexible, elastic and workable medium that can be pulled, stretched and made so thin you can see through it.

## A Bit More about Gum Paste



Modelling is made from different types of moldable and edible products. Most three-dimensional figures can be made with a mixture of fondant and gum paste (also called modelling paste or flower paste) and large ones without extended limbs can be made from ordinary fondant. Gum paste dries extremely quickly, is more elastic and can be made so thin you can see through it. It is used for extremely delicate work. In *Fun with Fondant*, you will be using a blend of fondant and gum paste to give you the strength and elasticity of gum paste and the slower drying time of fondant.

Recipes for gum paste vary, but the important difference is that they contain a special type of gum. The odourless and tasteless gum helps to solidify the modelling paste when it dries, making it durable even if it is so thin you can see through it. It takes colour and helps you create more delicate, finer modelling paste decorations on your cakes than if you tried to just use fondant. When you see molded flower petals and leaves, they are made from gum paste (that is why it is known as flower paste.)

**Tip:**

**If you live in a moist climate, use more gum in your gum paste recipe than if you live in a dry climate.**

There is more than one type of gum and you can use any of them. If your recipe calls for one type of gum and you have a different gum, you can use the exact same amount of the other gum instead. They all make the gum paste more pliable, elastic, easy to shape and strong when it is dry. Some gums are easier to find in specialty cake decorating stores and prices vary. If you cannot find one of the gums in a store, you can order them online.

### **The Five Different “Gums”**

- Tylose powder is not as readily available – may need to be ordered online.
- Gum Tragacanth (also called Gum Trag) (sounds a bit like *tragedy*).
- Gum-Tex (Wilton’s brand and it is probably the most available.).
- CMC powder or Super Gum or CMC Gum or Cellulose Gum (Sodium Carboxymethyl Cellulose Gum) This one is man made but the others are found naturally.
- Gum Arabic or Acacia gum (less commonly used).

Sugar paste can be made weeks ahead of time or just before you need it. You can also buy it. To change a fondant into gumpaste, add 1-2 teaspoons of it to 1 pound of fondant. It is best to knead it in and then let it rest overnight, but you can use it immediately.

## How to Make Gum Paste

- [http://www.ehow.com/video\\_4435785\\_make-gum-paste.html](http://www.ehow.com/video_4435785_make-gum-paste.html)

If you want to learn to make flowers or very thin three-dimensional decorations, you will use straight gum paste. Those are considered more advanced fondant techniques and will not be covered here. You can look online for detailed descriptions on how to make calla lilies, roses, carnations, and other delicate decorations that are made from gum paste.

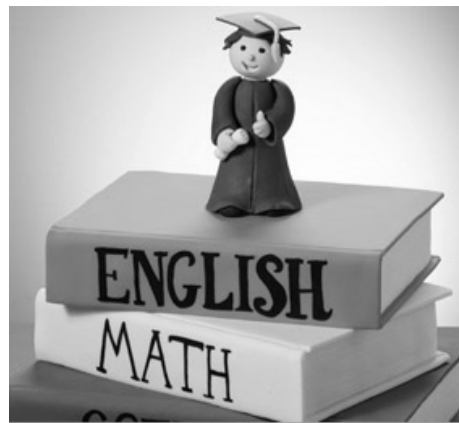
*In Fun With Fondant*, the modelling can all be made with fondant, but you will find there is greater flexibility in your modelling if you use a mixture of gum paste and fondant (50/50 fondant and gum paste mixture is a good ratio). If you see edible decorating dough, it is like a blend of gum paste and fondant, giving you the combined flexibility and durability of one and longer drying time of the other, making it an ideal medium for modelling.

Good videos and gum glue recipe, etc.

- <http://thesugarlane.com/2009/05/12/whats-the-difference-tylose-powder-cmc-powder-trag-powder-gum-tex/>

## Modelling and 3-D Characters

With fondant or a 50/50 fondant gum paste mixture, you can model cute three-dimensional characters and amaze your friends with your edible decorations. Instead of looking for a specific size of plastic cake topper or decoration, you can make one that is edible and any size, colour and style you like. Let your creative side show as you learn to copy and then design your own animals, cartoon figures, and scenes.



*Graduate on books*

## Modelling Tools

To model, besides needing a modelling dough made from a mixture of fondant and gum paste, you will need a few modelling tools. You can buy a set of modelling tools that have a different shaped tool on each end to help you add details and shape amazing three-dimensional characters. All of the shapes you will need in tools can be found in other things in your kitchen. For instance, use your dry index finger instead of a ball tool, a small spoon to draw a smile, a large toothpick or small skewer as a pick and a flat edged table knife to flatten objects or cut them. A serrated knife pressed into fondant can look like stitching. Small pointed scissors and you can cut toothpicks to be the same length as gum paste sticks are about (3 cm long). If you like to do a lot of modelling and think that fondant modelling tools may be helpful, they are usually sold in sets and can be used on fondant or gum paste.

You will need some large round toothpicks or small wooden skewers to help hold your figures together till they dry. (some use uncooked spaghetti to help hold limbs in place but they are fragile.) Water or edible glue and a small paintbrush help hold the modelling dough pieces together too.

You will also find that to be as creative as you want, modelling will require an assortment of gel paste food colouring and that you may need to buy some colours like black fondant and mix it with your own or bought gum paste.

As with fondant, modelling dough has to be kneaded before use, and it should not be sticky.

Build your three-dimensional decoration on a piece of parchment paper secured to a flat, sturdy board such as a cake board or large plate (secured so it does not slide off when the base is moved!).

Most three-dimensional modelling can be transferred to the cake almost immediately or once it has set and become stronger with time. Some designs need to sit overnight to be strong enough to move. For instance, any

character that has an extended limb should sit overnight before being transferred to the cake. If you are following project directions, they will tell you how long the figure should sit before being attached to a cake.

Figures can be attached to the fondant cake with fresh royal icing, edible glue, and some will require additional support with cut pieces of wooden skewers or lollipop sticks.

There are some very basic shapes and techniques that are used in a great combination to make countless textures and figures. Pictures and video: <http://www.wilton.com/blog/?p=12154>

The Wilton website has over 40 different character projects with step-by-step directions, though the directions will refer to their special sizing tray. You do not need to buy the tray if you want to use your own judgment about sizes of balls of modelling dough that you need. Remember that you can bend or shape or change almost any part of the character to make it look however you imagine.

- <http://www.wilton.com/3D/ideas>
- <http://www.howtocookthat.net>
- <http://www.youtube.com/watch?v=Qbf5dGZquBw>
- [http://www.youtube.com/watch?v=P\\_VtvjZsaOo](http://www.youtube.com/watch?v=P_VtvjZsaOo) (part one)
- [http://www.youtube.com/watch?v=\\_lLPHcU0nIE](http://www.youtube.com/watch?v=_lLPHcU0nIE) (part two)
- How to make a face: <http://www.youtube.com/watch?v=JKO5IGH6xP4>

## || Activity 31: Modelling People and Animals

(60 minutes)

This activity is best done as a group where you can share your fondant, gum paste and mixtures of it, trade colours, talk about techniques as you mold figures and help each other as you work. You will feel like you are playing if you relax and let yourself be creative and do not worry if your modelling does not look exactly like the original you are copying.

Go online and look for modeled creatures, people, cartoons, animals, and scenes that you think would be fun to create with a 50/50 mixture of fondant and gum paste. Check the listed resources above for ideas and search for others. Print pictures of the items you would like to copy or use for inspiration and adapt. Bring them to the next meeting.

### Additional Supplies

- Ideas
- Container to take home your creations
- Modelling tools as listed (toothpicks, skewers, small spoon, flat knife)
- Small paintbrush
- Fondant
- Gum paste (can be homemade or bought)

### Directions

1. Mix the fondant and gum paste together in approximately even proportions (50/50 mixture).
2. Share coloured modelling dough with other members so you do not have to blend as many colours.
3. Keep your mixtures in plastic containers, sealed bags or wrapped in plastic film to keep them from drying out until you are done shaping them.
4. Follow step-by-step directions for modelling the items you have decided to make.

## **Something to think about**

Take a picture of your creations from a couple different angles so you can see the details.

Complete the cake journal and note the techniques you used and why.

Consider the techniques you used and ideas for other techniques or tools that could have worked better or given a different effect but been good as well.



# Dowelling

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Dowels are used to stack cakes one on top of another. The dowels support the weight of the top layers of cake so they do not sink into the ones below them.


You may be thinking that you have layered cakes before and not needed dowelling, so why would you need it now. There are a couple reasons: the outside edges of a cake are firmer than the centre so if the top layer completely covers the bottom one, its weight is spread out over a larger and firmer base. Tiered cakes usually refer to cakes where the upper layer is smaller than the lower one, which means it sits on the softer centre of the cake and its weight is not spread over as large an area. Cakes covered in fondant are heavier than cakes covered in a buttercream icing, both in the cake itself and in the fondant icing you have covered the cake with. This added weight in the centre of your cake will cause it to gradually sink into the lower cake without additional supports. Dowelling provides the extra support to keep your tiered cake standing tall.

The top layer of a cake does not need doweling, just all the ones below it. Dowels can be wooden or plastic. You can use either. Some cake decorators use cake circles or plastic plates between the layers, but that is not necessary.



## Tip:

**All the dowels will be *inside* your traced line; they will be covered by the next cake tier.**



Use the upper tier to figure out where the dowels need to be placed. Cut a piece of parchment paper the same size as the upper layer and set it on the cake layer that will be directly below it. Measure to be sure it is centred or placed exactly where you want the upper layer to sit and then trace an imprint around it to help you place dowels and position the cake. How many dowels? That depends on how large your upper layers are.

Dowels should be inserted about 1 ½ inches or 7.5 cm *inside* the outline you traced and be spaced out evenly.

If your cake is three or more tiers, put a dowel in the centre of your cake through *all* the layers once the cake is stacked. This helps stabilize the cake to keep the layers from sliding during transport. A pencil sharpener can be used to make the bottom end of your wooden dowel pointed to push through the cakes more easily. This central dowel should be carefully pushed straight up and down till the point rests on the bottom cake board.

Use sandpaper to smooth out any rough edges on the end of cut dowels that are longer than your cake layer height and insert the dowels straight up and down into the cake where you marked it. With the longer dowels sticking up from your



*Dowel insertion*

bottom cake layer, use a pen or marker with edible ink to mark each dowel where it is in line with the top of your cake. Because your cake may not be perfectly level, it is a good idea to also indicate which hole it came from or only remove one dowel at a time for the next step.

Remove the first dowel and use a sharp flat bladed knife to cut along the marking. Once you have scored, that is partly cut through the dowel, you can snap it at the marking. Rub the sharp end with sandpaper.

Reinsert the dowel into its hole and push it till it touches the cake board. Do the next dowel the same way.

About a tablespoon of royal icing is spread on the centre of the bottom cake area you are covering with the next layer, and a dab of royal icing is put over every dowel. This helps you to properly position the next layer by making the cake surface slippery before the royal icing dries to glue them together.

Carefully set the next layer on your cake and move it into its final resting place while the royal icing is still wet.

Repeat this for each additional cake layer.

Because a layer cake will settle a little bit even with dowelling, let it rest for a few hours before you add the finishing touches such as ribbon trim or piping at the bases of the layers where cake edges rest on another cake. If you have assembled the cake first and then are decorating it, decorate from the top towards the bottom.

## || Activity 32: Plan a Tiered Fondant Cake

(1 hour)

Because a tiered cake is larger and feeds more people, this may be a good project to consider as a community service. Are there organizations such as seniors' groups that may appreciate a cake?

Not all tiered cakes are fancy wedding cakes. Some are playful hats, towers, castles or simple designs suitable for many occasions. Spend some time on the internet looking at images of tiered cakes to find a few designs you think you would like to make, that are suitable in size and that you can use as inspiration to use the cake decorating skills you already have and want to practice. Consider how much time you will have to make and decorate the cake and be realistic about your expectations. This cake is to practice dowelling and stacking tiers and your design does not have to be complicated in design or decoration.

### Directions

1. Print the images in colour and note beside them what techniques and tools are used, approximate pan sizes and changes you would make to the design.
2. How many people do you intend to feed? What sizes of pans do you own or can borrow to make the cake? Will you need to carve the cake to create the design? What recipe will you use for each layer? What type of fondant will you use? Calculate how much fondant you will need. Do you need to make any decorations ahead of time with fondant, gum paste or royal icing? How much dowelling will you need?
3. What cake board will you use that is strong enough and the correct size for this tiered cake? A cardboard cake board will not be strong enough. Particle board is a good base.

### **Something to think about**

Use this next space to record notes, calculations and a description of the steps you will follow. Start with noting the supplies you will need.

## || Activity 33: Making a Tiered Fondant Cake

(3 hours)

This is a big project and it will not be completed in one day. Be sure to leave enough time for each step and work backwards from your deadline and give yourself some extra time. Decide where you will leave the steps and stages of your cake when you are not working on them to keep them safe, undamaged and out of the way. Be sure to cover royal icing and fondant well to keep them from drying out. If your cake board is being covered with fondant, the order of these general directions may change.

### Supplies

- Refer to the list you prepared in Activity 32.

### Directions

1. Bake and cool the cakes you will be layering.
2. Buy dowelling and wash it with warm soapy water. Let it dry.
3. Prepare fondant and let it rest.
4. Make royal icing.
5. Prepare your cake board.
6. Colour fondant, gum paste and royal icing.
7. Make any decorations that need to be prepared ahead of time.
8. Cover the tiers with fondant.
9. Measure, cut and insert dowelling in the bottom layer.
10. Set the top layer over the dowelling and royal icing "glue".
11. Decorate the tiers. (Note: you may prefer to decorate the tiers before they are stacked, but need to be careful not to mark the fondant as you stack the cakes.)
12. Add finishing touches.

## Something to think about

Take a few pictures of your cake to show the details and all-over design.

Complete your Cake Journal.

What colour scheme did you use? Was it effective?

What problems, if any, did you run into?

What techniques did you use?

## Activity 34: Creative Ideas, Baking and Making Decorations

(90 minutes at home)

Price out your cake.

Have some fun searching for creative ways to decorate cakes that use very little piped icing. Cakes that use piping for small details are fine, but what you really hope to find are some creative ways to decorate without much piping.

You will bake the cake(s) needed to make your design, make the icing and purchase all the decorations you may need to decorate your cake at the next group meeting. If you have not yet given a cake as a community service, consider it for this cake.

### Supplies

- Internet access
- Printer
- Paper
- Pencil
- Calculator
- Grocery bills or store flyers

### Directions

1. Find cake ideas on the internet or in books or magazines that can be decorated without tips. Search images of simple cakes, or pick a theme to look at. Search sculpting cakes or cake sculpting and you will find lots of websites and how-to videos to help you. You do not have to sculpt a cake, but you can for this activity.
2. You can pick a theme such as birthday cakes, children's cakes, cakes for men, Halloween cakes... You may also find some at: <http://www.wilton.com/ideas/>



3. Sketch or copy and print at least three pictures of cakes you like which can be made without using any tips or that the tips are used for small details and list what could be used to create a similar effect. Find three images of cupcakes or cakes that are sculpted somehow. It could be as simple as making a heart from another shape of cake, or example. What would you substitute or use? How could you get a similar effect without using a tip? Would you build the shaped cake a different way? Use the cakes you see as inspiration and improvise using your creativity.
4. Select one of the designs and find or purchase the items you will need to decorate it at the next meeting.
5. Keep track of everything you spend on this cake and get your parents to help you calculate how much the actual cake and icing cost to make.
6. Phone a bakery to see what a cake like this may cost to buy.
7. Make a cake at home from a recipe you like or would like to try, but make sure it is the shape you will need. Freeze, refrigerate or make it the day before your next meeting.
8. Bring to the next meeting the cake, ingredients to make and tint icing, and everything you will need to decorate it.

## || Activity 35: Creative Designs with Sharing

(60 to 75 minutes)

### Supplies

- Ideas from the internet and books
- Cake design and ingredients to make it
- List of expenses or cost to make the cake

### Directions

1. Share the ideas you found on the internet and in books or magazines. Which ones surprised you? Which ones did you think were too hard to do? How could you change them?
2. Show the group what ingredients you brought and indicate which ones you can share with others.
3. Go over what this cake cost to make.
4. Decorate your cake at the meeting, share icing, candies, etc.

## Activity 36: Cake and Cookie Designs for Achievement Day

(30 minutes)

Go back to the page that talks about your Achievement Day requirements. You will see that you have to bake and decorate one layer cake and also six cupcakes that have a theme. The cake and cupcakes do not have to go together as one theme, just the six cupcakes. You must use buttercream icing.

For your layer cake you must plan a design that will use at least two different icing tips and at least four different decorating techniques that are from Unit Two. For instance, you could use some of the flower designs created with a petal tip or another tip, or use drop string or a basket weave to decorate your cake. Your cake must also have a message on it. You can use other edible decorations too if you want to.

The cake will be evaluated on smoothness of icing, quality and cleanliness of workmanship, overall design (use of colour, balance and spacing) and skill with decorating tips and techniques used. The judges are looking at your decorating skill, and even though they may enjoy your creativity, it is not necessarily what the judges are looking for.

Your six cupcakes must be related in theme, but not identical, and use at least two different tips, though this may not necessarily be on an individual cupcake. You have more leeway with the cupcake decorating and planning because you only need to use two different tips and it does not say how many techniques you use. So if you wanted to cover cupcakes with a variety of flowers with leaves or stems, you could. You can make faces, monsters, dogs, or a set of food based on some images you have seen. It is easy to use a bunch of different tips if you are creative. If you plan to use orange as your theme colour instead, how would you do that? Cupcake designs can also include other edible decorations.

Cupcakes will be evaluated on quality and cleanliness of workmanship, overall design (use of colour, balance and spacing) skill with decorating tips.

Plan your Achievement Day cake and cupcakes. Start with the recipe(s) you would like to use, and think about the size and shape of cake you want to bake and decorate.

Sketch the cake and cupcakes, noting the tips you will use, their sizes, the different techniques, if there are any other edible decorations you will use and how.

Share your cake and cupcake plans with your group and ask for feedback about your ideas. Make changes if you think they will improve the design or help you better meet the Achievement Day requirements.

## Activity 37: Optional Practice Cake and Cookies for Achievement Day

(2 or more hours)

You may want to practice your cake and cupcakes before Achievement Day. You do not have to, but if you are not sure of the design, cake recipe or need extra practice with any of the techniques you plan to use, take this opportunity to make these before your final cake and cupcakes for Achievement Day.

### Supplies

- Refer to your cake sketches and notes (Activity 24)

### Directions

1. Photograph your cake and cookies and prepare cake journals for them.
2. Ask family or friends for feedback about the designs and themes.
3. Look for ways you can improve before Achievement Day. Practice the techniques you plan to use.

# Achievement Day Tips

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Remember your Record Book needs to be complete. That means all your cake journals must have photographs printed and included, and your notes should be filled out and detailed. Cake, cupcake and cookie sketches can be in pencil but you should use pen in the rest of your Record Book.

Include a page about your community involvement cake, cupcakes or cookies. In your binder that has your record book, include recipes, websites and images that you have collected over the project.

If you are making your cake or cookies ahead of time, freeze them so they do not spoil before Achievement Day.

Be sure you have the correct size cake boards and cover them. Be sure the cake board is clean and tidy.

Use your practice board before you start piping on the cake or cookies.

For your cookies, make a dozen or more and decorate them all using your theme. Select the six cookies you think are best if you were the judge. Use those.

Keep extra fondant, your tips and tinted icing in case you need to do any touchups after the cake and cookies are transported to Achievement Day.

Carefully transport your cake and cookies to Achievement Day. Check to see if there were any accidents that need touch ups.

## Resources You May Find Helpful

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(Most are in addition to those noted at the back of Unit One and Two Manuals and Activity Guides. Refer to those guides for piping and basic cake decorating techniques.)

*Cake Decorating with the Kids: 30 modern cakes and bakes for all the family to make*, Jill Collins and Natalie Saville, A David and Charles Book, F & W Media International, Ltd., Cincinnati, 2012.

*The Complete Photo Guide to Cake Decorating*, Autumn Carpenter, Creative Publishing International, Inc., 2012.

*The Contemporary Cake Decorating Bible: Over 150 Techniques and 80 stunning projects*, Lindy Smith, A David and Charles Book, F & W Media International, Ltd., Cincinnati, 2011.

*my first cupcake decorating book.*, CICO kids, New York, 2012.

*The Essential Guide to Cake Decorating*, Jane Price editor, Murdoch Books, 2001.

*Wedding Cakes You Can Make: Designing, Baking and Decorating the Perfect Wedding Cake*, Dede Wilson, Wiley Publishing Inc., New Jersey, 2005.

<http://www.youtube.com/watch?v=xgTurewJSKg>

<http://www.craftsy.com/classes/cake-decorating>

<http://www.monkeysee.com/categories/46-baking-and-desserts>

<http://cakecentral.com>

<http://sugarsweetcakesandtreats.blogspot.ca>

<http://baking911.com>

Here are a few places to look for ideas:

<http://www.thesweetlife.com>

<http://www.mcgreevycakes.com>

*Creative Cookies: Delicious Decorating for Any Occasion*, Toba Garrett,  
Sterling Publishing Co., Inc., 2001.



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*Cake Decorating Basics: Techniques and tips for creating beautiful cakes*, Rachel Brown, New Holland Publishers (UK) LTD., London, 2007.

*Cake decorating for the first time*, Jaynie Maxfield, Sterling Publishing Co., Inc., New York, 2003.

*Cake Decorating Tricks: Clever ideas for creating fantastic cakes*, Sue McMahon, New Holland Publishers (UK) Ltd., London, 2009.

*Cake Decorating with the Kids: 30 modern cakes and bakes for all the family to make*, Jill Collins and Natalie Saville, A David and Charles Book, F & W Media International, Ltd., Cincinnati, 2012.

*The Complete Photo Guide to Cake Decorating*, Autumn Carpenter, Creative Publishing International, Inc., 2012.

*The Contemporary Cake Decorating Bible: Over 150 Techniques and 80 stunning projects*, Lindy Smith, A David and Charles Book, F & W Media International, Ltd., Cincinnati, 2011.

*Creative Cookies: Delicious Decorating for Any Occasion*, Toba Garrett, Sterling Publishing Co., Inc., 2001.

*my first cupcake decorating book.*, CICO kids, New York, 2012.

<http://whatscookingamerica.net/PegW/Fondant.htm>

<http://baking911.com/learn/baked-goods/chocolate/types/ganache>

[www.wilton.com](http://www.wilton.com)

<http://sugarsweetcakesandtreats.blogspot.ca/2010/05/covering-cake-in-ganache.html>







Saskatchewan

3830 Thatcher Avenue  
Saskatoon, Saskatchewan S7R 1A5  
306-933-7727 • 306-933-7730 (fax)  
[www.4-h.sk.ca](http://www.4-h.sk.ca) • [info@4-h.sk.ca](mailto:info@4-h.sk.ca)