

Cake Decorating 101

The following instructions were created from a demonstration by Jacklyn Douglas, a graduate of Bonnie Gordon School, and owner of Cake-a-Tiers.

Supplies You will require the following supplies and equipment.

Cake & Decorating Supplies	Equipment/Tools
icing bags (medium, or large)	20" serrated bread knife
decorating tips (large)	8" flat spatula 4.5" offset spatula
buttercream icing fondant (white, or coloured)	fondant rolling pin rolling pin
8" cake, any flavour 6" cake, any flavour	turntable fondant smoother
any other decorations, as required	8" foam/cardboard cake board 6" foam/cardboard cake board
	dowels, trimmed to applicable height

Table 1: Supplies & Equipment

Preparing the Layers for Fondant

Creating Cake Layers

Before starting ensure the cake is cool. If icing vanilla and chocolate cakes, ice the vanilla cake first to avoid adding crumbs from chocolate cake to icing supply.

1. Remove cake from 8" round cake pan with vegetable oil greased and parchment paper (bottom and sides).
2. Set cake on turntable.
3. To cut cake into three layers score the cake at the 1.5"-2.0" mark.
4. Turning slowly, score the circumference of the cake.
5. Set serrated knife in score, turning slowly, cut through cake.
6. Remove layer. Set aside.
7. Repeat Steps 4-6, for each tier.
8. Place top layer on turntable.

Note: Use the bottom layer for the top layer of the tier, bottom-side up.

Applying a Crumb Coat

To apply the first layer of buttercream icing, known as the “crumb coat”:

1. Pipe icing around the edge of the cake, just inside the edge, creating a “dam” leaving room for expansion from weight of other two layers.
2. In a spiral motion, fill in the “dam.”
3. Use spatula to smooth icing.
4. Apply coat to edge.
5. Starting at top, smooth with spatula, then sides.

Refrigerate for 20 minutes.

Applying a Masking Layer

To apply the next layer of buttercream icing, known as the “masking layer”:

1. Fix any gapes by applying icing.
2. Add a second layer of buttercream icing.
3. Smooth with spatula on top with long strokes.
4. Smooth icing on sides of cake with short strokes, pushing icing up towards top of cake and creating a “dam.”
5. Cut in with offset spatula to create sharp corners, wiping excess off with each turn.

Refrigerate for 20 minutes.

Rolling and Applying the Fondant

Rolling the Fondant

Remove fondant from plastic storage bag. It should be room temperature.

1. Knead fondant until pliable, not sticky.
2. Dust rolling surface with corn starch.
3. Roll out fondant to diameter that will cover cake.

Note: Measure cake diameter and height. The standard height of an iced cake stands at approximately 4”. For an 8” cake, roll fondant to at least 12” in diameter.

4. Roll out fondant to approximately 1/4” thickness.
5. Pop air bubbles with a sterilized straight pin.

Applying Fondant

To apply fondant:

1. Flip fondant over fondant rolling pin, floured side up.

2. Place over cake, floured side down.
3. Lightly smooth with meaty edge of hand.
4. Smooth top with fondant smoother.
5. Smooth sides, pushing into fondant at bottom edge to create a tight, smooth fit.

Note: If creases appear, gently pull and stretch fondant away from cake, then cut into cake with hand.

6. Trim excess fondant from the bottom of the case with a sharp knife.

Stacking Tiers and Adding Decorations

Stacking Tiers

Each tier will have its own foam or cardboard board. For a 6" round layer, use four (4) dowels.

1. Place cake layer on its board.
2. Insert dowels into cake at applicable intervals.
3. Push to slightly beneath cake's surface.
4. Repeat for each layer.

Affixing Layers

Use Royal Icing to affix decorations to cake.

- Place a dab of Royal Icing in center of fondant-covered tier and spread with offset spatula.
- Add tier and let sit.
- Repeat for all tiers.

Piping

Pipe trim where tiers meet and along circumference of bottom.

Note: Because Royal Icing dries hard, you may remove errant icing with a toothpick once icing has hardened.