

# Cake Decorating Tips from Sophie Winship

## Highly Decorated (Bespoke Cakes - Made By Hand)

[www.highlydecorated.me.uk](http://www.highlydecorated.me.uk)

### Basic sponge cake iced with fondant

- **8" Victoria Sponge** (5 egg mix in two lined tins) – add 2 tablespoons of plain flour to mix if planning to use fondant icing so that cake is more dense and so not squashed by weight of icing
- If planning to **carve** cake cook day before
- **Butter icing** – 1/3 butter, 2/3 icing sugar, milk and vanilla extract
- Use cake wire to level top of cake and cut into multiple layers if necessary
- 10" Circular board (£1.69 from Tesco) on a turntable
- Fondant icing on board (iced previous day so now hard) trimmed with ribbon
- If making a chocolate cake put cling film over the board
- Put a little butter icing on board anchor the cake
- Put one sponge on board
- Pile butter icing in middle and taper to edge with palette knife
- Spread jam on other round and place on top
- NB want edges of cake to meet so no butter icing visible otherwise icing will soften fondant and result in a ridge around the side of the finished cake
- Spread butter icing thinly on sides and top of cake
- Roll out **white fondant icing** using icing sugar (try not to get too much on top or the fondant may crack)
- Do not knead fondant as don't want air bubbles
- Keep turning fondant icing every 2 rolls or so to prevent it sticking
- Roll until 3 – 4mm thick
- Use rolling pin to measure dimensions of cake
- Lift icing onto rolling pin and place carefully on cake
- With warm hands smooth the top of the cake then, with one hand underneath the icing, ease out any "pleats" then smooth down the sides of the cake.
- Push the excess edges into base of cake forming a right angle crease between the board and the sides of the cake to show where to trim (hold knife level with sides of cake)
- Trim and then freeze any spare fondant icing (NB once defrosted don't refreeze)
- Ease bottom edge in with knife. If for special occasion pipe bottom edge with royal icing
- NB be careful with royal icing use dried egg for young, elderly or frail people
- Use a cake smoother in circular movement to smooth top of cake and sides

### Decorating – fondant polka dots

- Coloured fondant – roll out a small amount to the same thickness as main white icing

- Using a circular cutter remove a circle from the main cake icing (a piping nozzle works well too).
- Ideally punch out all holes at one time
- Push coloured dot gently into cake
- Could do in different colours i.e. blue/pink/black. The dots can also be decorated with edible glitter by simply painting the dot with a little water and dusting on the glitter with a dry brush
- When good at this could do stars – Christmas cake could be blue base with silver stars all round and a big gold “Christmas” star on the top.

### **Decorating – fondant ribbon**

- Roll out fondant to about 2 mm
- Use pizza wheel to cut strip
- Stick the ribbon to the cake using a small amount of diluted golden syrup, starting at bottom of cake and move up gently pressing fondant onto cake
- Carefully press bottom edge into icing to give the appearance that the ribbon is coming from underneath the cake
- Cut a triangle out of the end of the ribbon and arrange the tail of the ribbon in a loose loop to look natural

### **Decorating – stars on wires**

- Make a hole in cake with a chopstick or something similar
- Put cut off drinking straw in hole to hold wires
- Put pellet of fondant icing in straw – to anchor the wires
- To make stars use well kneaded Florists’ Paste (Renshaws)
- Use corn flour on surface and roll out very thinly (1mm)
- Cut stars
- Slide wire into star using your finger on the top of the star to guide the wire
- Use edible glitter – dip star in water – wipe off excess with kitchen paper and rub in glitter

### **Decorating – ideas for boys/men**

- Roughly mix blue and white fondant – looks like water
- Roughly mix brown and green – looks like camouflage
- Bead of green icing – sieve – push through – slide off with knife – grass – use another knife to slide onto cake (use edible glue)
- Ditto brown or black for hair

### **Cup cake dogs – needs tiny cakes in brown cases and standard cupcakes in brown cases**

- Brown cases – chocolate butter icing could use white for Westies
- Use disposable plastic piping bags (available in most supermarkets)
- Fill piping bag to about two thirds with chocolate butter icing
- If right handed should be able to hold with right thumb left hand steers paper case
- Squeeze and release to make stars
- Start round edge of large cupcake and work in spiral towards centre covering surface of the cake
- Do the same on the tiny cake - some stars will overlap paper case

- To form the muzzle – squeeze the piping bag for longer building up a longer “star”.
- Do the same for the ears but angle them out sideways
- Small chocolate drop for nose
- Gold coloured balls for eyes
- Use cocktail stick to position
- Red heart for tongue

### **Swirly cup cakes**

- Put plain butter icing in one bag, chocolate in another
- Position both bags in another bag with a large star piping nozzle.
- Keep bag upright, lean over cake and pipe in spiral
- Can add glitter sprinkles when wet
- Cup cake wraps from Morrison’s give a lacy effect
- Can freeze cup cakes

### **Fondant icing cup cakes**

- Use flesh coloured fondant
- Liquid colours from Sugar Flair (like jelly)
- Dab from cocktail stick to make colour
- To paint on cakes use alcohol (water will melt into icing)
- Can get dry colour in little tubes (Speciality Cakes, Knaphill)
- Less is more – can build up colour if too pale
- Paint tops of cakes with diluted golden syrup and then put very thin fondant on
- When smoothing the fondant – hold the cake at the top of the case to prevent the paper coming away from the cake.
- Smooth and push the fondant to the edge of the case
- Use smoother to polish the top
- Pirate has red hat (half a circle)
- Tear shape for tie of scarf
- Flesh tear shape for ear with indent
- Nose – ball of icing
- Eyes – dent icing with end of paint brush and then put coloured ball of icing in

### **Suppliers**

<http://www.sugarsculpture.co.uk> (Addlestone High Street)

<http://www.specialitycakesknaphill.co.uk> (Knaphill)

<http://www.squires-shop.com/uk> (Farnham)

Also all main supermarkets