

Australian Cupcakes & INSPIRATIONS

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Ideas

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Chocolate
Ideas

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for cake decorators

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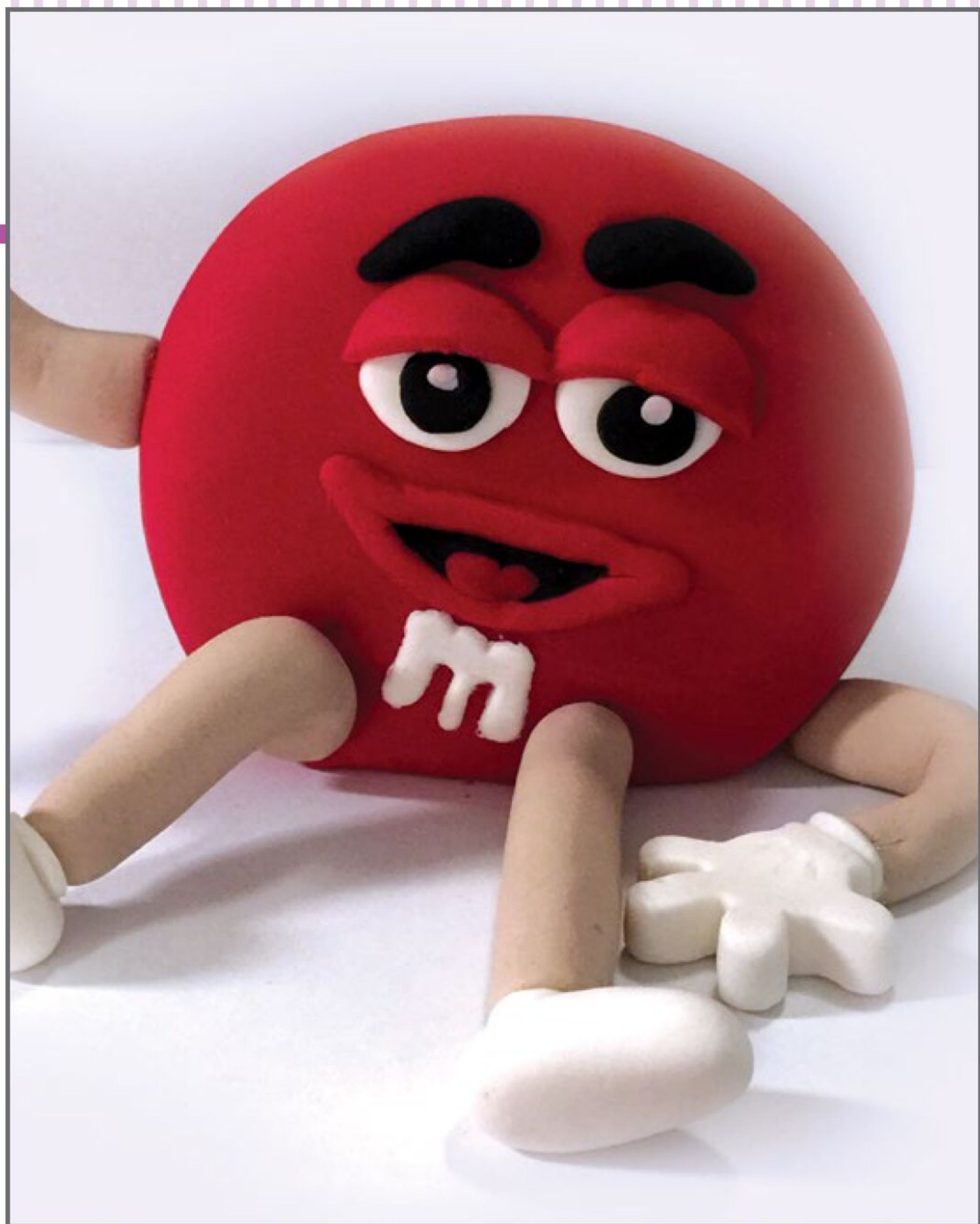
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Would You Like Fries with That? Cupcakes

INGREDIENTS

- Vanilla Cake Batter
 - Sesame Seeds
 - Chocolate Cake Batter
 - Yellow and Red Fondant
 - 1/3 cup Corn Flakes
 - 100gm Green Candy Melts
- or
- 100gm White Choc Melts
 - Green Choc Powder Colour

EQUIPMENT

- Straight Sided Baking Cups
- Patty Pans
- Mini Loaf Muffin Tin
- Small Non-stick Rolling Pin
- Ruler
- Pizza Wheel
- Set of Round Metal Cutters
- Square Cutter
- Knife with Zig-Zag Blade (for crinkle cut)

There is nothing quite like eating something that looks like one thing yet tastes like another. It's a trick the eyes play on the mind when sweet is disguised as savoury just like these sweet cakey hamburgers and chips.



TO MAKE THE BURGER BUNS

STEP 1

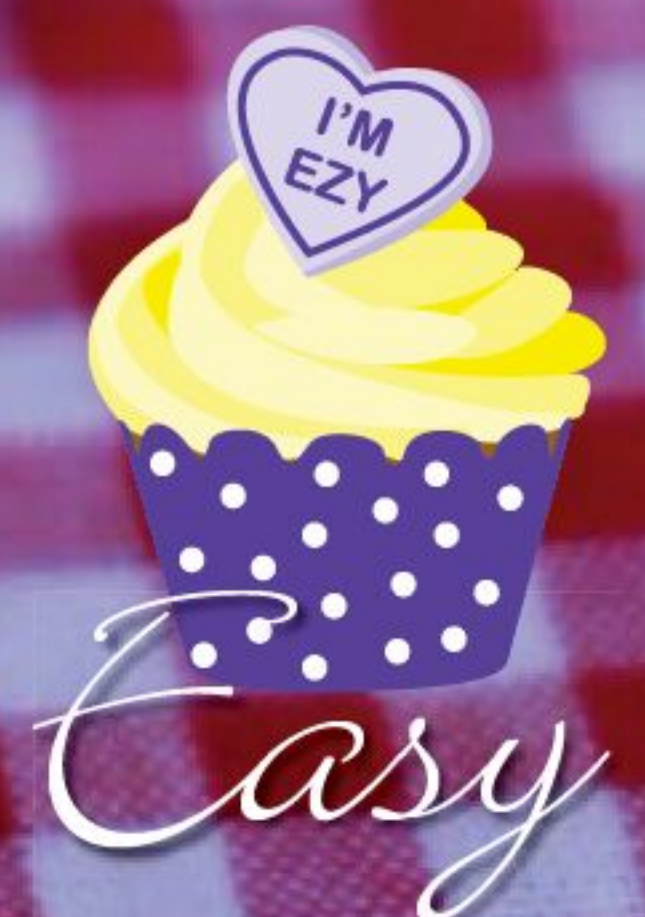
These baking cups are perfect to use for making the buns as it makes them look more realistic because you don't get the pattern from the pleated edges of standard patty pans. (Photo 1) Use the vanilla cake batter to make the burger buns. Stand the baking cups in the cavities of a muffin tray and fill two thirds with cake batter. (Photo 2)



STEP 2

Sprinkle some sesame seeds on the top of the cake batter and place in oven until cooked through. (Photo 3) When these cakes cooked the top cracked open which spoilt the effect. If this happens to you also, once cooked, remove the cakes from the baking cups and stand upside down in the muffin tray. The bottom will now become the top. (Photo 4)







*Note:
I found that
when cooking
the brown
chocolate cakes,
turning the oven
down during
the last five
minutes of
cooking time,
the cupcakes
tended to sink
a little and
get a somewhat
wrinkled top
to them which
is perfect for
creating the look
of a meat patty.*

Sprinkle some sesame seeds on the new top surface and place under the grill to brown slightly. Keep a close watch on the cakes as you only want to brown them slightly. (Photo 5)

STEP 3

Once cool, slice the tops off the cakes. This will be the top of the burger bun so will need to be approximately one centimetre thick. (Photo 6)

STEP 4

The remaining part of the cake will be too thick to use for the bottom portion of the bun. If your cakes cooked without cracking, simply

cut some more off the top portion of the remaining cake and use the bottom piece for the bottom part of the bun.

If you had to turn the cakes upside down as I did, slice the bottom rough edge off the remaining cake to make a piece around one centimetre thick for the bottom piece of bun. (Photo 7)

TO MAKE THE HAMBURGER PATTIES

STEP 1

Use standard patty pans to make the hamburger patties. Fill each patty pan with chocolate cake batter and bake until a skewer inserted comes out clean. (Photo 8)





STEP 2

Once the chocolate cupcakes are cooked through and have cooled completely, remove them from the patty pans. Slice the top of the cupcake off so that you have a round piece of brown cake that is approximately one centimetre thick. (Photo 9)

STEP 3

Turn the cupcake over so that the crumb side is facing upwards. Choose a round cutter from the set that is approximately the same size as the hamburger buns. Use the cutter to cut the cupcake top into a neater disc. (Photo 10 & 11)

TO MAKE THE LETTUCE

I first heard of this idea from the “Hello Cupcake” book written by Karen Tack and Alan Richardson.

STEP 1

Place some green candy melts in a microwave safe bowl and place in microwave for thirty seconds. Remove and stir the melts. Repeat this process until they have all

melted and you have smooth, green, melted chocolate. (Photo 12)





Photo 10



Photo 11



Photo 12



Photo 13



Photo 14



Photo 15

Alternatively you can melt white chocolate melts and add some green chocolate colouring. The colouring you use for chocolate must be a specific chocolate colour that is oil based or it will

make the chocolate seize and become unusable.

STEP 2

Place a third of a cup of cornflakes in the green chocolate mixture and gently mix around until coated in green chocolate. The aim here is to keep the cornflakes as big pieces with a green coating on them. (Photo 13 & 14)

STEP 3

Once the cornflakes have a decent coating, carefully remove them from the bowl with a fork, allowing the excess to drip off and place on baking paper to dry. Break up any large clumps. (Photo 15)

TO MAKE THE CHEESE

STEP 1

Roll out some yellow fondant so that it is a few millimetres thick.

STEP 2

Use a square cutter that matches the size of the hamburger bun and patty. Use a small round cutter to cut some circles out of the square





if you wish the cheese to resemble Swiss cheese. (Photo 16)

or a thin flower mat if you have one to stop them from drying out.

STEP 3

Cover the cheese pieces you have just made with a piece of glad wrap

TO MAKE THE TOMATO

STEP 1

Roll out some red fondant and cut





circles so that another can join up next to it. (Photo 18)

STEP 3

With the two circles nested together, use the same cutter to cut another segment out of the two joined circles. Now piece the third circle in the section you have just cut out so that all three pieces are joined like a jigsaw puzzle. This will make it easier to assemble the hamburger. (Photo 19)

TO ASSEMBLE THE BURGERS

STEP 1

Place the lettuce leaves around the base of the burger so that it is slightly overhanging the edge. (Photo 20)

STEP 2

Next place the burger patty on top (Photo 21) and then the cheese. Bend the corners of the cheese downwards slightly to look as though it has started to melt. (Photo 22)

STEP 3

Place the tomato circles on top of the cheese and then the top of the bun. (Photo 23 & 24)

out three circles for each burger you are making. (Photo 17)

STEP 2

Use the same round cutter to cut a segment out of one of the





Photo 22



Photo 23



Photo 24



Photo 25



Photo 26

STEP 4

If you wish, roll a small oval shaped piece of olive green coloured fondant and poke a toothpick through it and the top of the bun for decoration.

TO MAKE THE CHIPS

Bake vanilla cakes in the mini loaf muffin tin. These will become the chips. (Photo 25) If you don't have a tin like this you could bake a small square cake or just use off cuts from any previous project you have worked on.

STEP 1

Trim the edges and tops off the mini-loaf cakes you have baked. (Photo 26)

STEP 2

Use your wavy edged knife to cut

pieces of cake the size of chips and place on a baking tray lined with baking paper. (Photo 27)

STEP 3

Place the tray of "chips" under a grill and toast the chips until they are starting to brown slightly. (Photo 28)

STEP 4

Sprinkle with Caster Sugar to look like salt.

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Photo 27



Photo 28



M&M

Cupcake Toppers

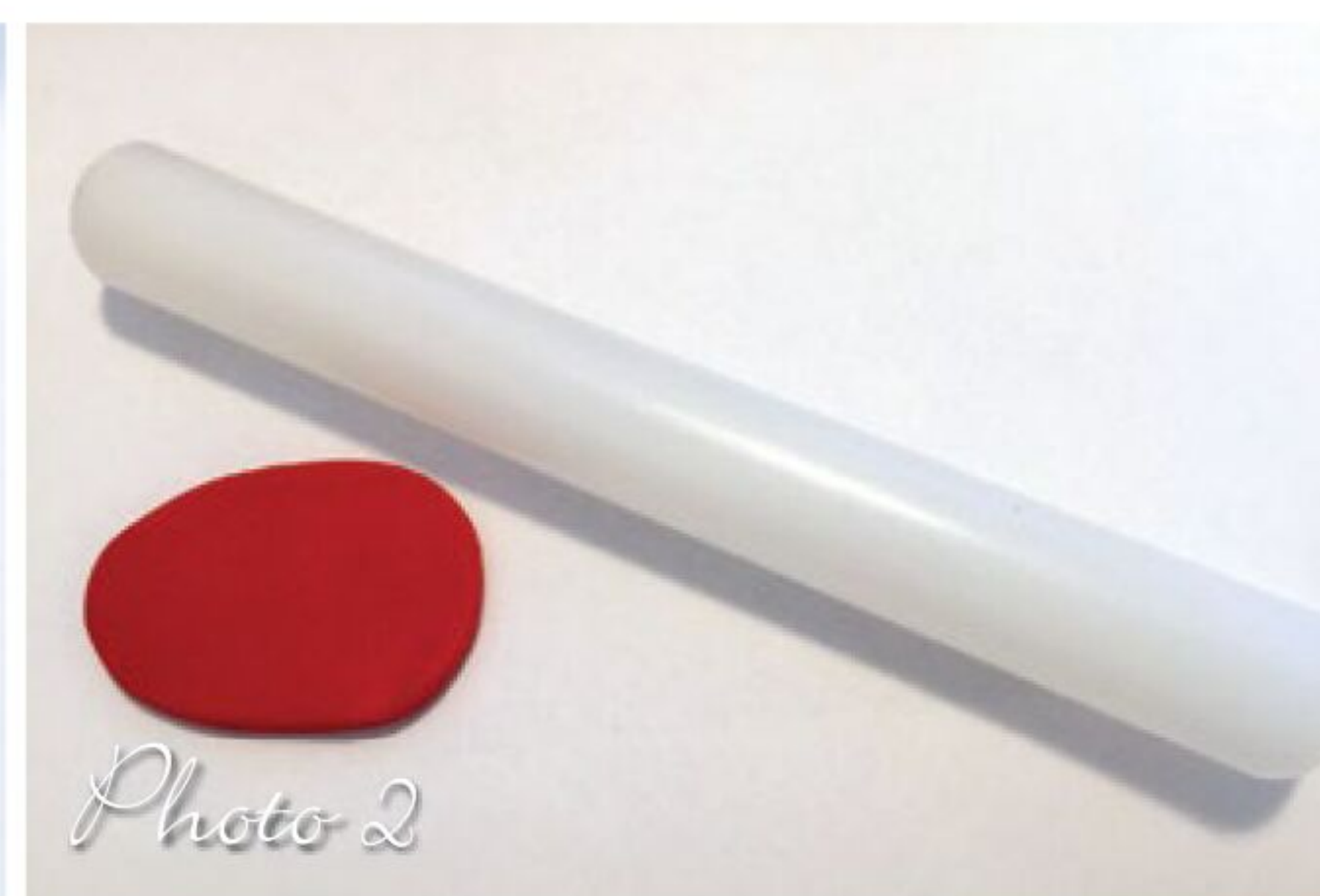
INGREDIENTS

- 150gm Red Fondant
- Small amount of Black and White Fondant
- Skin Tone Fondant
- Tylose Powder

EQUIPMENT

- Sugar Glue
- 2cm Round Cutter
- 3cm Round Cutter
- 50mm Round Plunger Cutter
- Small Letter "M" Cutter
- Small Non-stick Rolling Pin
- Toothpick
- Hand Mould

Mmmmm Mmmmm! Who doesn't love m&m's? And "Red" seems to be one of the most popular. If you check in on the official m&m website you will find some interesting information about Red the m&m. Apparently he has a genius IQ so combine this with his wit and charm and you have the perfect topper for any cake or cupcake!



STEP 1

Roll 150 grams of red fondant and add a pinch of tylose to harden. Once you have a round ball press it down on a hard surface to make it flat on both sides. (Photo 1)

and press it down within the 3cm cut out. (Photo 4 & 5) Gently squeeze both sides and flatten the top down. (Photo 6) This will create the shape you will need for the mouth. Stick this onto the body with sugar glue.

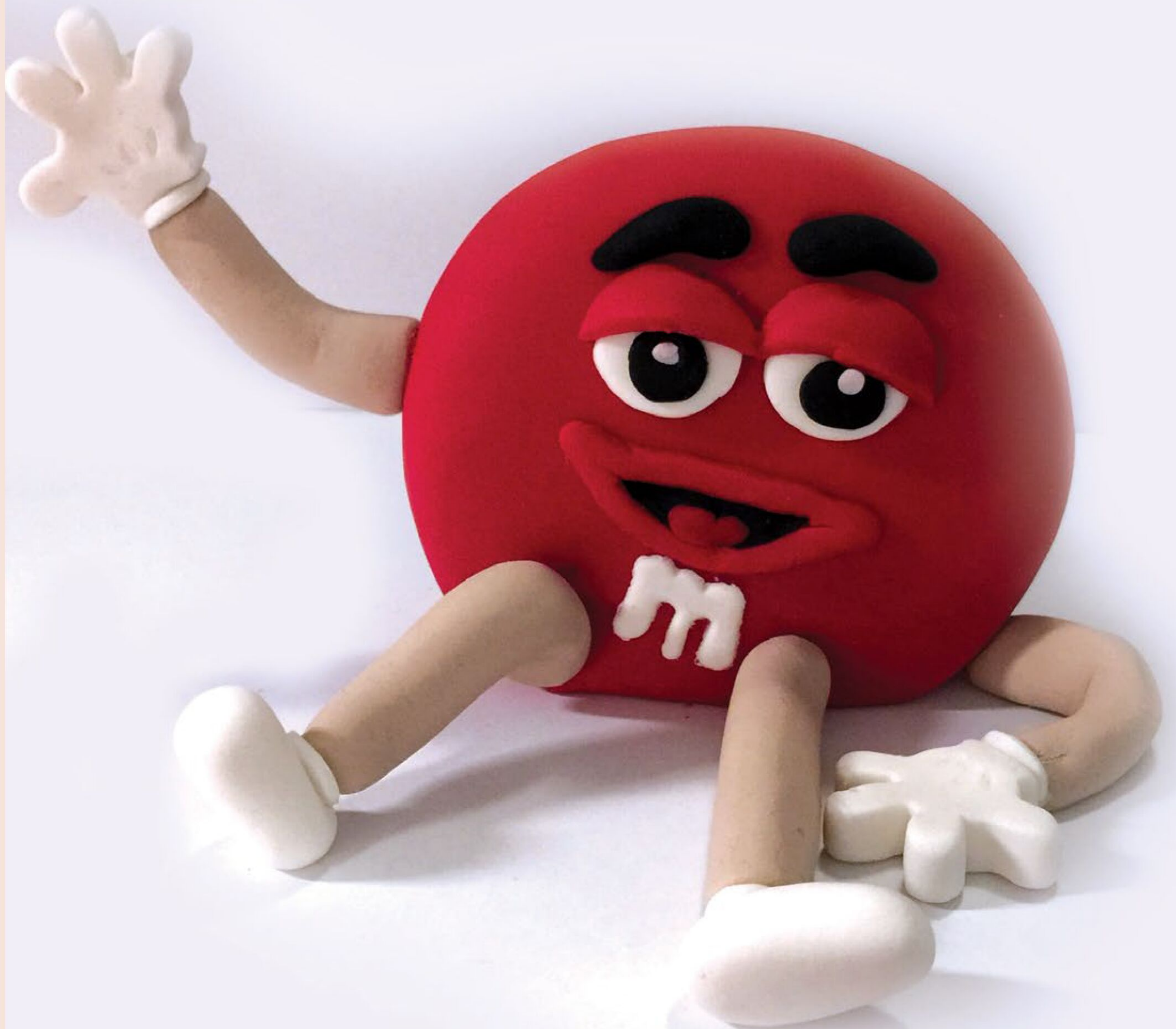
STEP 2

Roll out a small amount of red fondant so that it is flat. (Photo 2) Use a 3cm round cutter to cut out a round circle for the mouth. (Photo 3) Take a 2cm round cutter

STEP 3

Roll out red fondant and cut two 3cm circles. Cut away three quarters of each circle to leave a small arched piece. These will be







the eye lids. Leave them aside to harden slightly so they are easier to shape later. (Photo 7 & 8)

STEP 4

Roll out white fondant. Use your round 2cm cutter and cut out two circles to use for the eyes. (Photo 9)

STEP 5

Add edible glue to the back of the white circles and place them on the fondant body. (Photo 10)

STEP 6

Roll out some black fondant and cut out two round circles using a round plunger. (Photo 11)

STEP 7

Paint edible glue on one side of the black circles then add them to the centre of the white eyes. (Photo 12)

STEP 8

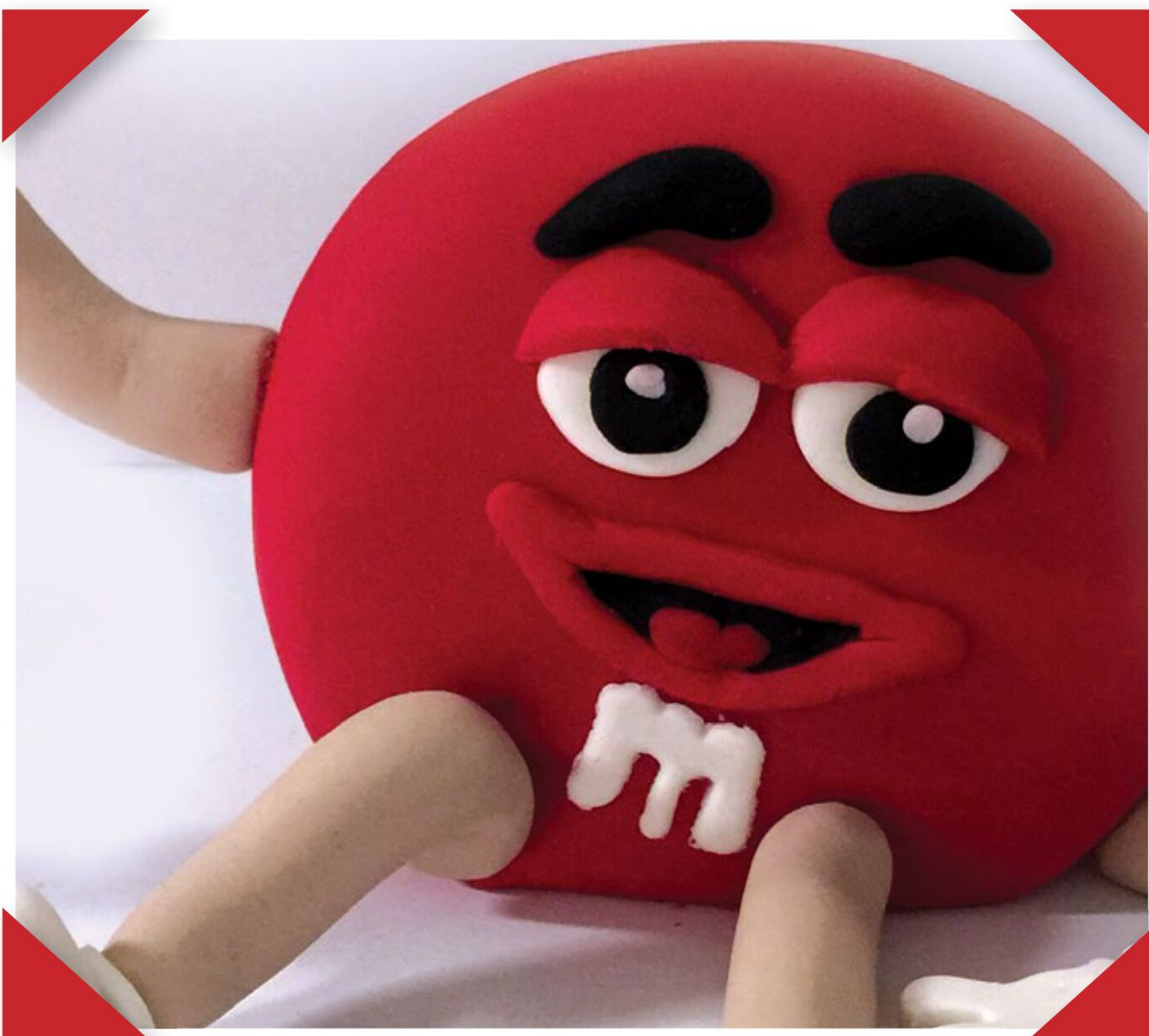
Place your hardened red eye lids on top of the eyes using the edible glue to secure them.

STEP 9

Roll out two small pieces of black fondant into a snake approximately 2cm in length. (Photo 13) Paint one side of each with edible glue and place them above the eye lids. (Photo 14)

STEP 10

Cut out a small white letter "m" and place it below the mouth.





STEP 11

Add a small piece of black for the mouth. Roll a small round ball of red and flatten. Add a line in it using a tooth pick for the tongue.

STEP 12

Roll a small amount of beige fondant into 5cm snakes for the legs. (Photo 15)

STEP 13

Paint both ends of the legs with edible glue and place them in position against the body, leaving one straight and the other slightly bent.

STEP 14

Roll two 4-5cm snakes in beige colour for the arms. Push a toothpick into the right side of the body about half way up. Push one arm onto the tooth pick up to the elbow using edible glue to hold in place. Bend the arm so that it is positioned in the air. Attach the other arm to the other side of the body. (Photo 16)



STEP 15

Take a small amount of fondant and place it in a hand mould and repeat. (Photo 17)

STEP 16

Roll out white fondant and using your round plunger cutter, cut four pieces. Place them on the end of each arm and leg.

STEP 17

Roll two oval pieces for the shoes. Add glue to the end of each leg and attach the shoes.

STEP 18

Apply a small amount of glue to the end of the arms and attach the hands.

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Teddy Bear Friends

INGREDIENTS

- Cupcakes cooked in your choice of patty pan - the ones in this project were baked in size #550 purple polka dot patty pans
- Small amount of Buttercream or Ganache
- Fondant with hardener added or Gumpaste in pink, purple, Caramel Brown, tiny amount of pale Caramel Brown and black

EQUIPMENT

- Scalloped Edge Cutter Set
- Round Cutter Set
- Assorted Shape Cutter Set
- Tappits if desired
- Small Non Stick Rolling Pin
- Non Stick Mat
- Sugar Glue
- Tooth Pick
- Black Non Pariels
- Non Serrated Knife

These cute little teddies make the perfect toppers for extra fancy cupcakes or could sit on top of a cake. Breaking them down into basic shapes makes them easy to create.



STEP 1

Roll out the pink fondant or gumpaste and cut out a circle using the second largest cutter from the scalloped edge cutter set. (Photo 1)

STEP 2

Roll out some purple fondant or gumpaste and use the next size down cutter to cut a circle for the centre of the flower base the bear will be sitting on.

STEP 3

Stick the purple circle onto the pink flower shape and put aside to harden. This is the base for the teddy to sit on. (Photo 2)



STEP 4

Roll approximately 45grams of caramel fondant into an oval shape for the bear's body.

STEP 5

For the legs, roll out approximately 5grams of caramel fondant into a sausage that is about 2cm long. Use the knife to cut the ends off







at an angle that will fit up against the bear's body. (Photo 3)

STEP 6

Before attaching to the bear's body, round the end slightly to form the foot. Now attach to the body with a little sugar glue. (Photo 4)



STEP 7

Roll two tiny balls of pink fondant and flatten each one. Stick these to the bottom of each foot. (Photo 5)

STEP 8

Roll two tiny sausages of Caramel fondant (approx 3 grams each) to make the arms. Flatten one end slightly and shape the "wrists". Use the knife to indent a "thumb" and attach to the body. (Photo 6)

STEP 9

Roll a small oval (approx 25gms) for the head. Roll a small ball of the pale caramel for the muzzle. Make a small vertical indent in the middle and attach to the bear's face.

STEP 10

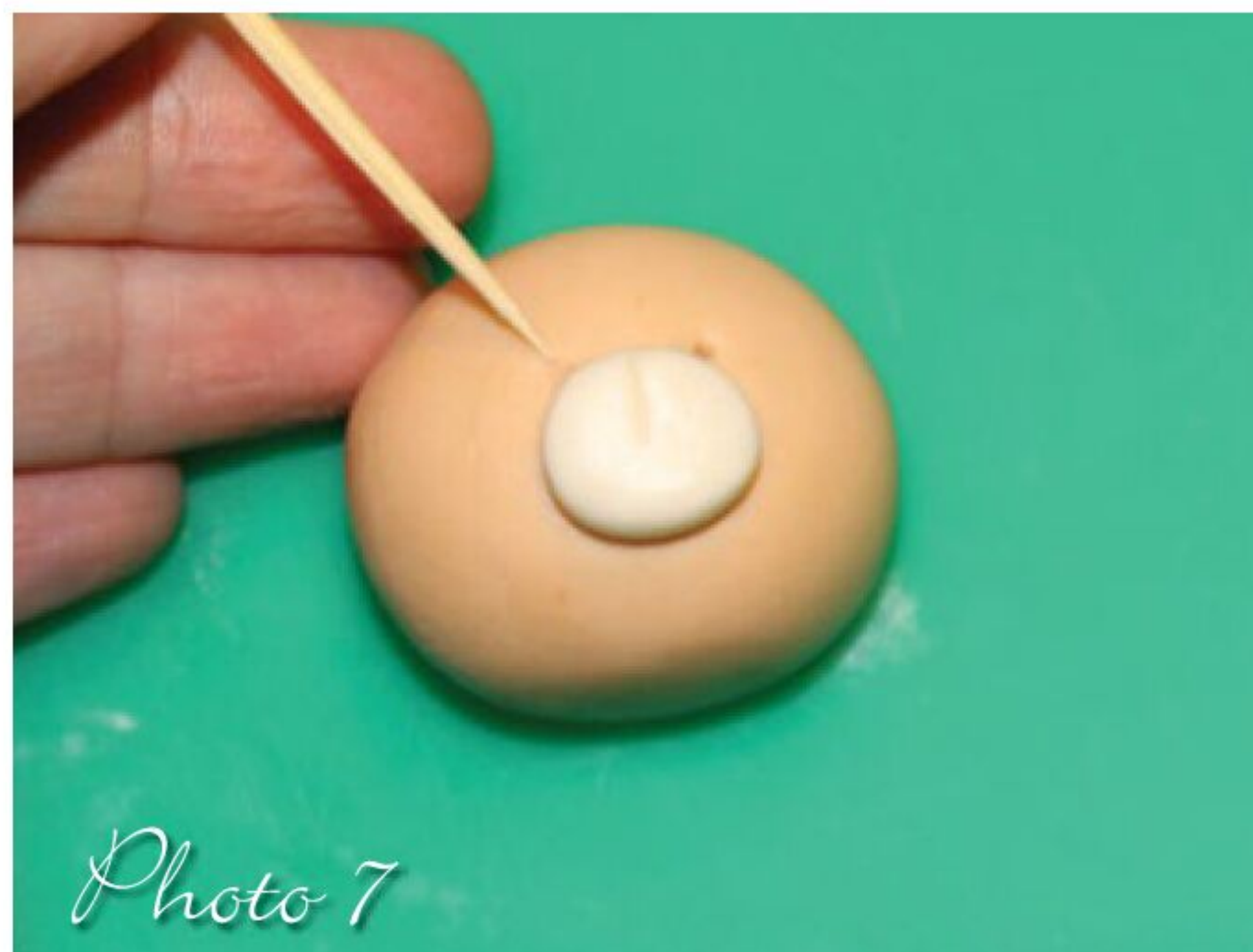
Poke two holes for the eyes and stick a non pareil into each hole. Roll a tiny ball of black fondant and stick it to the top of the muzzle for the nose. (Photo 7)

STEP 11

Roll two tiny balls for the ears. Flatten them with a small ball tool and cut a small edge off so that it has one flat surface. Roll two smaller balls from the pink and flatten. Stick these inside each ear. Now attach each ear to the head with a tiny amount of sugar glue along the flat surface. Attach the head to the body.

TIP - If you find the head won't stay in place, you can poke





a tooth pick or stick of raw spaghetti into the body and leave a small amount protruding from the top. Then slide the head on.

STEP 12

If you wish for your bear to be holding a flower, roll out a small amount of pink fondant and cut a flower shape using the smallest flower cutter from the assorted cutter set. Use the smallest round cutter for the centre of these flowers. (Photo 8)

STEP 13

Roll out a small amount of fondant and use the tappits to cut a number or letter if you wish. Attach to the centre of the flowers with sugar glue. (Photo 9)

STEP 14

Attach the completed flower to

the bear's stomach using a little sugar glue. You may need to adjust the arms slightly. (Photo 10)

Use sugar glue to attach the bear to the flower base. Leave to dry thoroughly before attaching and/or transporting the cupcakes. To assemble, cut the dome off the top of each cupcake to create a flat surface. Spread a small amount of ganache or buttercream on top and then attach the flower.

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Black Forest Cupcakes

INGREDIENTS

- 500gm Bakels Mississippi Mud Mix
- 2 Eggs
- 135ml Water
- 30gm Dark Chocolate Melts
- 100ml Vegetable Oil
- Tin of Cherries
- Caster Sugar
- Kirsch
- Carton of Cream
- 1 tspn of Vanilla Essence
- 1 tbspn Icing Sugar
- Flake Chocolate Bar

EQUIPMENT

- Piping Bag
- Plain 13mm Cream Nozzle

Try these delicious cupcakes for a decadent dessert.

Preheat oven to 155 degrees.

STEP 1

Add cake mix, eggs and water to a bowl and mix until well combined.

STEP 2

Place 100ml of vegetable oil in a microwave safe jug. Add 30 grams of dark chocolate melts and cook for 30 seconds. Remove from microwave and stir. If the chocolate hasn't fully melted, cook for a few more seconds.

STEP 3

Add the chocolate oil mixture to the cake batter and mix until combined.

STEP 4

Drain the can of cherries and keep the liquid. (Photo 1)

STEP 5

Fill each patty pan so that they are two thirds full. Place a cherry in the centre of each patty pan. (Photo 2)





Note -kirsch is an essence used in cooking to provide a slightly alcoholic cherry taste. You can buy this as an essence in decorating shops or the true brandy from alcohol stores. You can omit this if you prefer or adjust the amount used based on how you would like the syrup to taste.

Tip - if fresh cherries are in season/available, you can use them to decorate the cupcakes. Their brighter red colour looks great on the top of each cake.



Photo 4



Photo 5



Photo 6



Photo 7

STEP 6

Add a small amount of cake batter over the top of each cherry so that it can't be seen any more. Place in the oven and bake for 25-30 minutes or until a skewer inserted comes out clean. Set the cupcakes aside to cool.

STEP 7

Make the syrup by measuring the amount of cherry juice you

have and adding equal amount of caster sugar. Add one tablespoon of kirsch to the liquid. Place on heat and bring to the boil. Reduce heat and simmer until the liquid has reduced a little and thickened slightly. (Photo 3)

STEP 8

Remove from heat and allow to cool. The liquid will thicken as it cools.





STEP 9

Use a pastry brush to brush some of the syrup onto the top of each cake. (Photo 4) Alternatively poke a skewer or toothpick into the top of the cupcake several times and pour a small amount over the top of each cake.

STEP 10

Place approximately 300ml of cream into a bowl. Add the vanilla and icing sugar and whip until soft peaks form. (Photo 5)

STEP 11

Place cream in piping bag with

fitted nozzle and pipe a swirl on the top of each cake. (Photo 6)

STEP 12

Chop up the flake and sprinkle over the cream swirl. (Photo 7) Add a cherry to the top of the cake.

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Easy Sprinkle Cupcake Toppers

INGREDIENTS

- Fondant
- 100's and 1000's
- Tylose Powder
- Water

EQUIPMENT

- Bow Mould
- Rolling Pin
- Scalloped or smooth circle cutter
- Small and large bowls
- Paintbrush

You've mastered your 100's and 1000's cake and now you can serve cute cupcakes alongside it with these simple, yet effective cupcake toppers.



STEP 1

Make one bow for every cupcake you have and set aside to dry. (Photo 1)

STEP 2

Cut the same amount of circles with the cutter and set these aside to dry as well. (Photo 2)

STEP 3

Add one quarter teaspoon of tylose to two tablespoons of water to your small bowl, mix and coat the circles with this cake glue



(Photo 3) and place them one at a time into your bowl of 100's and 1000's. (Photo 4)

STEP 4

Coat the back of your bows with your cake glue and attach them to the circles. Set aside to dry and place on top of your cupcakes on buttercream swirls.

*Jennifer Beckham
Bella Capella Culinary Delights
Capella, Central Queensland
bellacapella@bigpond.com*





Minion Cupcakes

INGREDIENTS

- Cupcakes
- Buttercream or Ganache
- Fondant in yellow, grey, white, brown and black
- Tiny white non-pareils

EQUIPMENT

- Tylopour
- Foam Cupcake Domes (see note)
- Round Cutter Set
- Circle Clickstix Cutters
- Sugar Glue
- Small Non Stick Rolling Pin
- Non Stick Mat
- Black Edible Texta

With their very own movie out now, minions are set to take over the world! Their basic shape and features means that really all you need to make these cupcakes is a cutter set that can cut circles of all different sizes.



Bake cupcakes and allow to cool completely. The ones used in this project were baked in size 550, black patty pans.

STEP 1

Add a small amount of tylopour to yellow fondant so that it will dry slightly harder than usual. Roll out some yellow fondant and use the 78mm round cutter from the tin set to cut a disk of icing for each cupcake. (Photo 1)



STEP 2

Place the fondant disk onto the foam dome and carefully mould it on with the palm of your hand. Leave these to sit and harden slightly while you make the other decorations. (Photo 2)

STEP 3

Roll out some grey fondant slightly thicker than you normally would. Cut a circle with a small circle cutter and rollover it lightly to slightly enlarge it. (Photo 3)





Note: - The cupcake toppers in this project were made by creating domes which are then placed over the top of a small swirl of icing. If you don't have the foam cupcake domes to shape your fondant on, you can use a cardboard apple tray or mini quiche/flan trays. Alternatively, you can stick the disk of icing straight onto the top of the cupcake with a small spread of buttercream or ganache used to help it stick.



STEP 4

Roll out some pale yellow fondant and use the clickstix cutter to cut a circle smaller than the grey one you just cut. Stick this pale yellow circle to the centre of the grey circle with sugar glue. (Photo 4)

STEP 5

You now need a slightly smaller white circle. If you don't have a cutter that is only marginally smaller than the pale yellow one, roll over the pale yellow one and enlarge it

slightly before sticking it on. Then stick the white one on top. You should only be able to see a thin outline of the pale yellow once the white is stuck on.

STEP 6

You now need a brown circle that is smaller than the white and then a black one that is smaller again for the pupil. Stick these onto the white circle. (Photo 5) Experiment with the placement of the brown coloured part of the

eye to make the minion look in a different direction.

STEP 7

Add a tiny white non pareil or a tiny ball of fondant to each eye to make them shine.

STEP 8

Roll a thin strip of black fondant and cut two small pieces. Attach these to either side of the goggles for the strap. Trim away any that overhangs the edge of the yellow disk.

STEP 9

Use an edible texta to draw in the mouth. (Photo 6)

STEP 10

Pipe a small swirl of buttercream or ganache onto the top of each cupcake. Place the dome over the top.

To make the minions with two eyes, simply make two of each circle and place side by side on the yellow topper.

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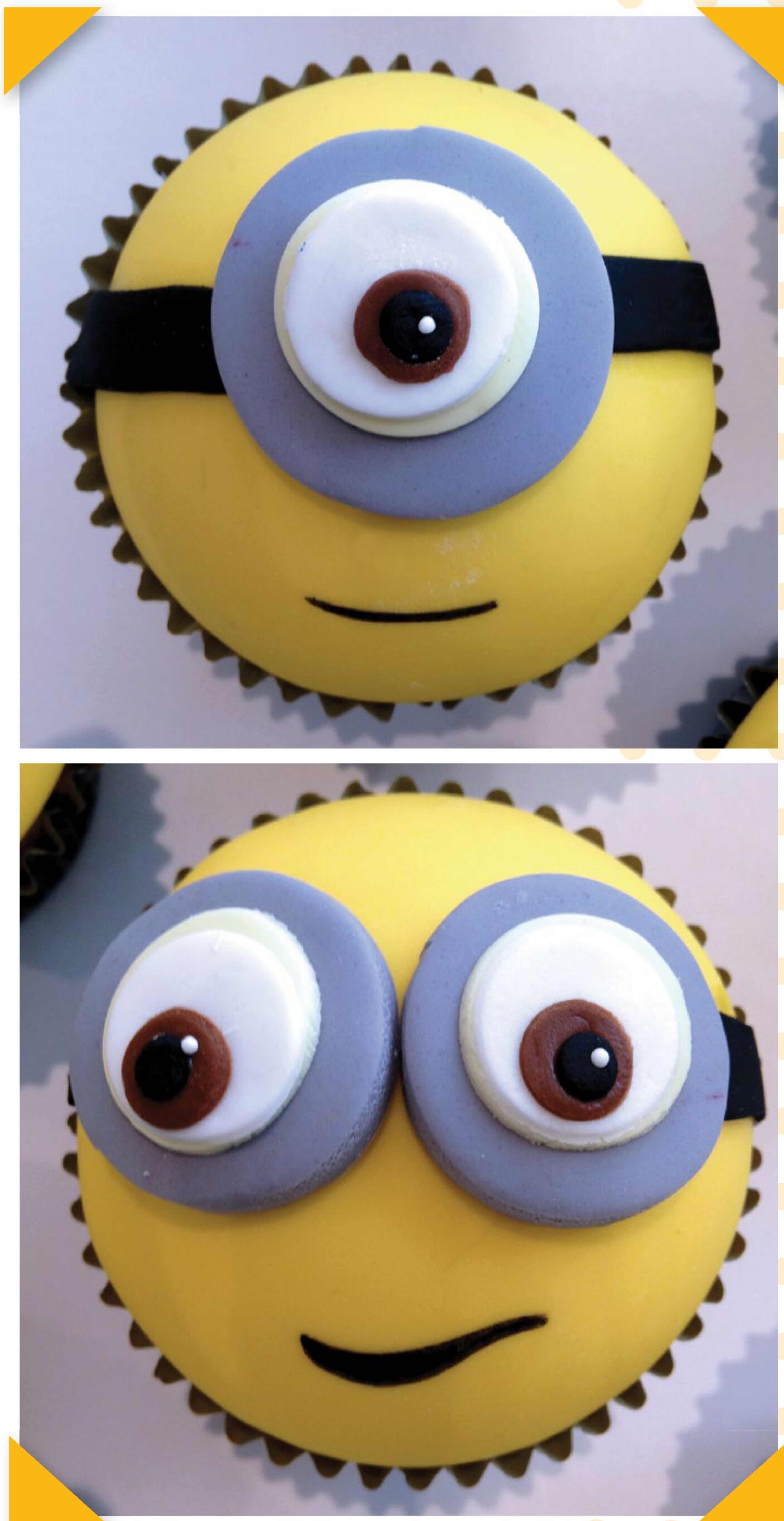
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INGREDIENTS

- 500gm White Tropic Fondant
- Buttercream
- Cupcakes

EQUIPMENT

- Rolkem Super Bronze
- Rolkem Quick Dry Essence
- Sequin Fabric Texture Mat
- Scallop Round Cutter Set
- Angled Spatula
- Sequin Cluster Mat
- Paint Brush
- Rolling Pin
- Sweet Cuts Work Mat

Using the new texture mats, create these simple yet stunning sequin cupcakes with Rolkem Supers, some fondant and cupcakes.

Begin by getting all your equipment ready and in place so you can work quickly and easily. These are really easy to reproduce on a large scale, so that makes them perfect for weddings and larger functions.

STEP 1

Roll fondant out approx 5mm thick. (Photo 1)

STEP 2

Place the texture mat under the rolled fondant and roll over the back of it with a rolling pin to emboss the design. (Photo 2)

STEP 3

Cut out a circle shape with a scallop cutter to fit the top of your cupcake. (Photo 3)

STEP 4

Mix Quick Dry Essence with Rolkem Bronze Supers to make a good painting consistency - not too thick and not too thin. Use a good quality painting brush to paint over the entire cut out ensuring you paint the sides too (Photo 4). Leave to dry for about ten minutes.





TO FINISH OFF

STEP 1

Spread buttercream on top of your cupcake. (Photo 5)

STEP 2

Lift the round cut out carefully with a spatula and place it on your iced cupcake.

*Selected products available online.
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all products available online*



Chocolate Wrap



INGREDIENTS

- 7inch Round Cake
- Buttercream
- Dark Chocolate Melts
- Berries of your choice

EQUIPMENT

- 9inch Round Cake Board
- Small Spatula
- Baking Paper
- Scissors
- Small Plastic Zip Lock Bag

If you ever find yourself in need of a cake with a wow factor but have minimal time to make one in, this is the perfect solution. You can change the toppings, flavours and colours to suit the person or the occasion which makes it so versatile. This version was a white chocolate and raspberry cake with vanilla buttercream and berries on top delicious!

COVERING THE CAKE

STEP 1

Attach the cake to the centre of the wooden cake board with a small amount of buttercream. (Photo 1)

STEP 2

Cut the cake in half horizontally. Spread a layer of filling on the bottom portion of the cake and then replace the top piece. (Photo 2)

STEP 3

Spread buttercream on the top of the cake. Then apply a fairly thick layer of buttercream around the edges.

STEP 4

Smooth the buttercream with a cake scraper until you are happy

with the finish. Neaten up the top edge. This doesn't have to be perfect as it will be hidden by the wrap and the toppings. (Photo 3)

STEP 5

Once you are happy with the finish of the buttercream, place it in the fridge to crust.

MAKING THE WRAP

STEP 1

Measure the circumference and height of the cake. Cut a piece of baking paper that is approximately one centimetre longer than the circumference measurement and a little taller than the height of the cake. (Photo 4)







STEP 2

Place the chocolate melts in a zip lock bag. Place the bag in the microwave and heat for 30 seconds. Massage the chocolate melts and if there are still some hard pieces, place back in for a little while longer until the chocolate is completely melted. (Photo 5)

STEP 3

Snip a tiny amount off one corner of the bag. This is now your piping bag. (Photo 6)

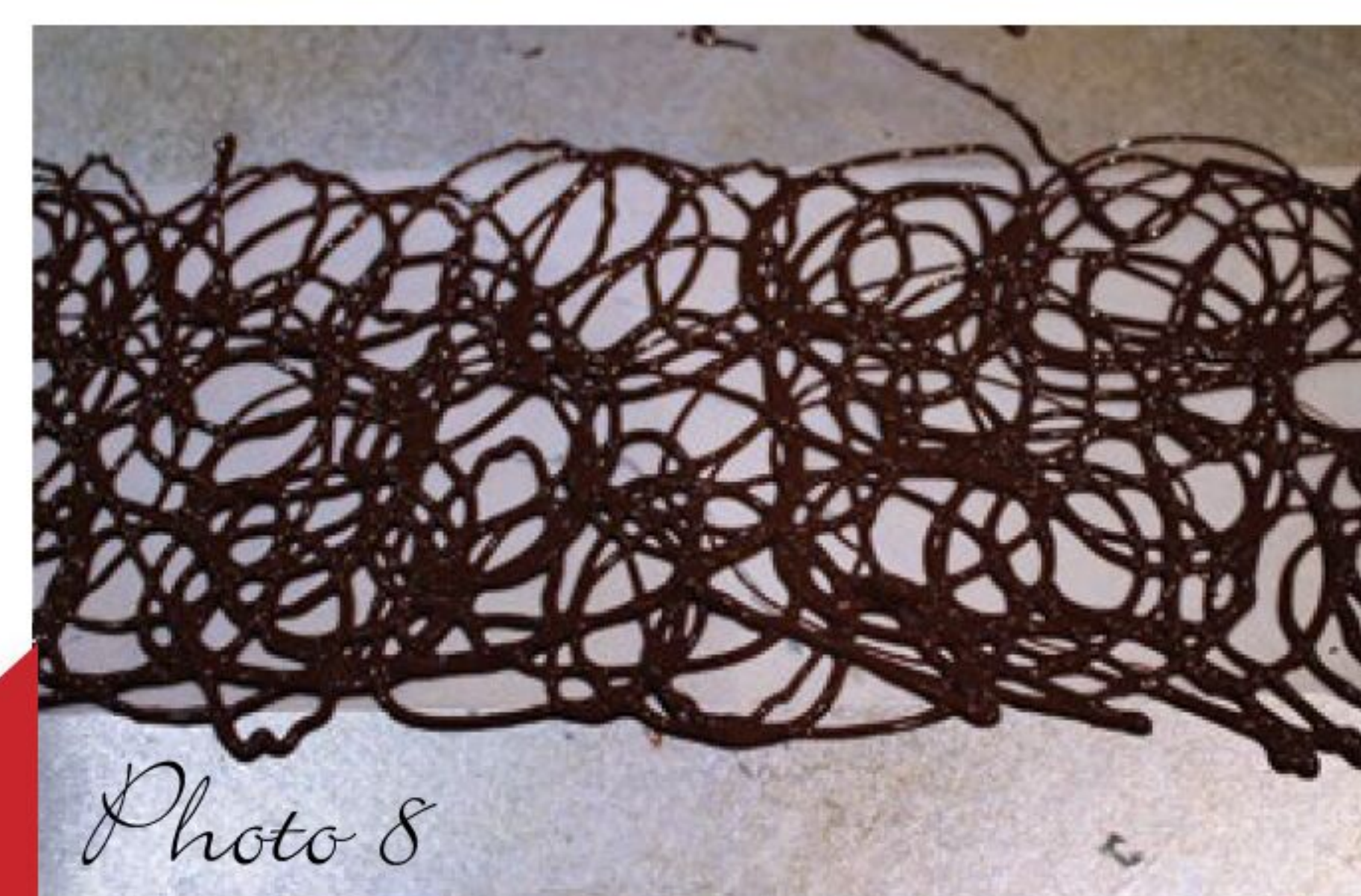
STEP 4

Pipe random swirls on the piece of baking paper. Go off the edges and try not to leave too many large gaps as these are weak spots where the chocolate may break. (Photo 7 & 8)

STEP 5

Leave the chocolate to set for a few minutes. Watch for the change as it starts to set. Once it is dull in appearance it is starting to set and needs to be wrapped around the cake.

If you leave it too long, the chocolate will break into pieces. If it is too soon, the chocolate will run.





STEP 6

Once the paper is wrapped around the cake, place the whole thing in the fridge to set for approximately five minutes. (Photo 9)

STEP 7

Remove the cake from the fridge and carefully peel the paper away leaving just the chocolate wrapped around the cake. (Photo 10)

STEP 8

Place the berries on top of the cake. Dust with icing sugar if desired. (Photo 11)

ALTERNATIVE SUGGESTIONS FOR DECORATION:

- all things chocolate such as maltesers, Ferrero Rochers, choc buds.
- coloured lollies such as smarties or skittles
- macarons
- meringues

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Tutorial

Basic Vanilla Buttercream

The popularity of buttercream is growing more and more as people come to realise there is more that can be done with it than just smearing it on the top of cupcakes.

It can be coloured and flavoured and can be used with a palette knife or piped.



INGREDIENTS

- 500grams soft unsalted butter
- 1 kg icing sugar
- 1 teaspoon vanilla extract
- 2-3 tablespoon milk

STEP 3

Continue to add icing sugar until fully incorporated. (Photo 3)

STEP 4

Add milk 1 tablespoon at a time on medium speed. You may not need to add the third tablespoon of milk if it is the required consistency. Add the vanilla.

STEP 5

Mix until completely combined. (Photo 4)

Wendy Marshall
nanawen64@gmail.com



STEP 1

Whip butter until light and fluffy and smooth on high speed. (Photo 1)

STEP 2

Gradually add icing sugar about 3/4 cup at a time and fully combine before adding next amount of icing sugar. (Photo 2)



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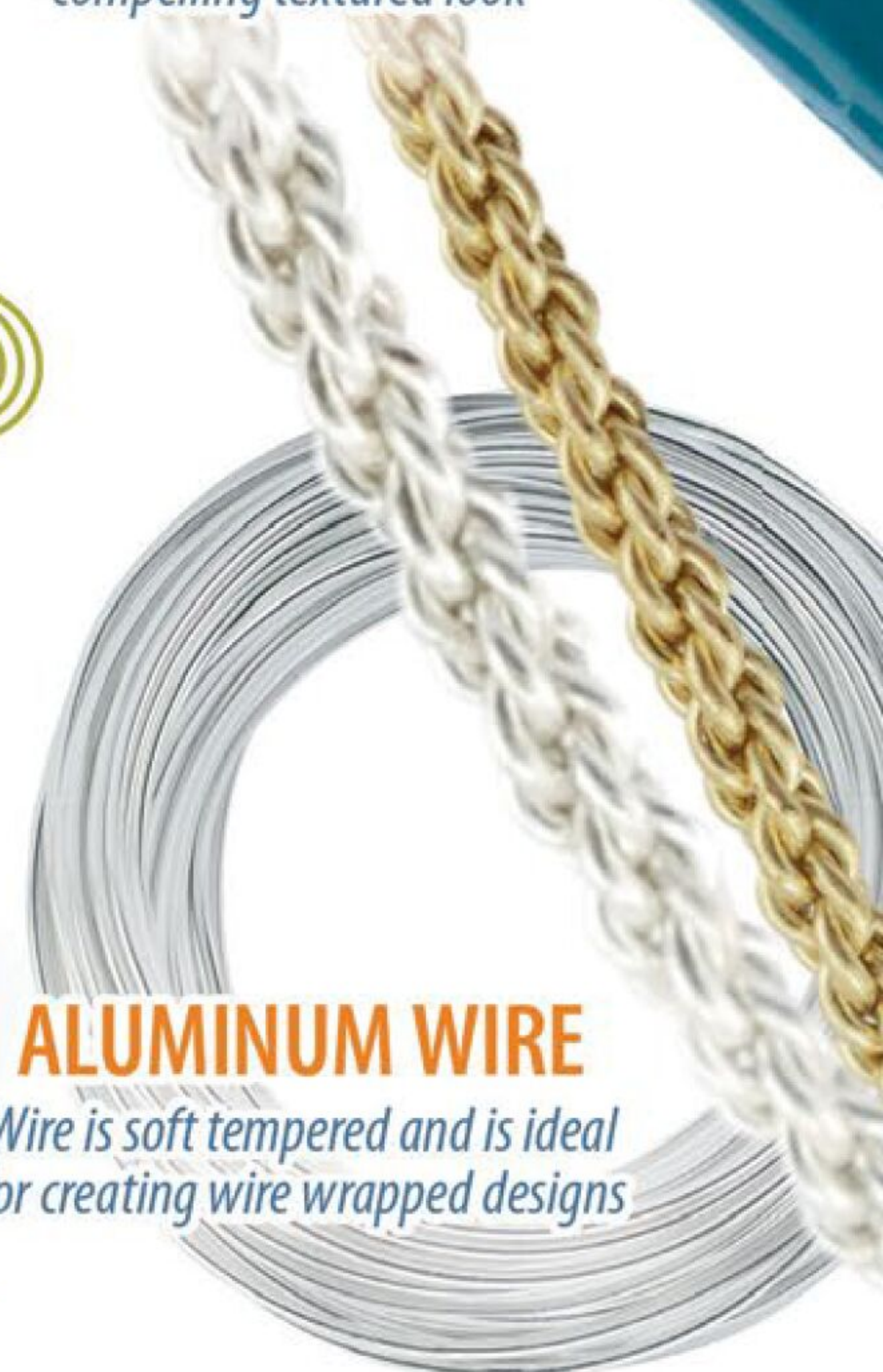
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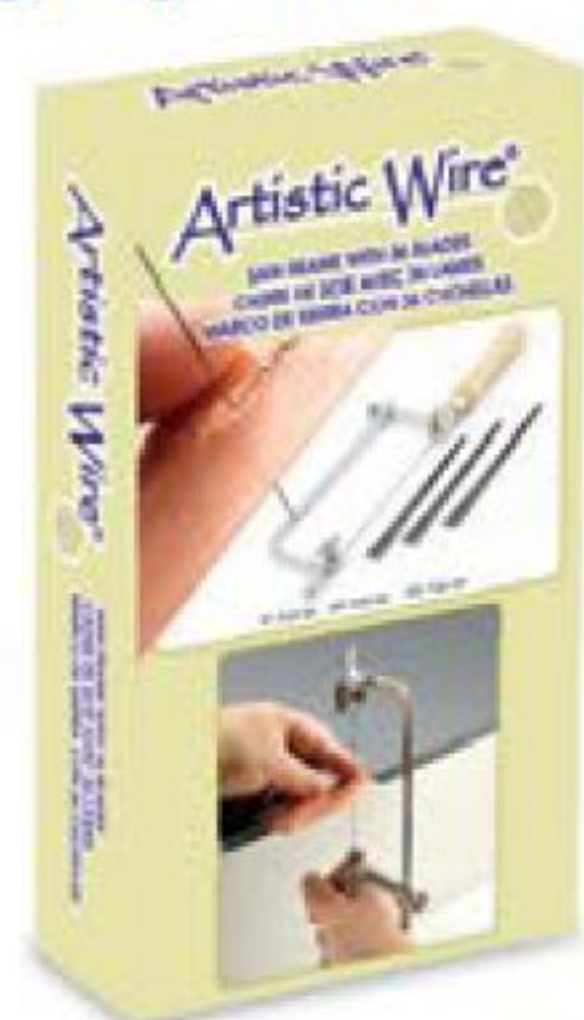
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Vintage High Tea Cupcakes

INGREDIENTS

- Batch of Cupcakes of your choice
- Fondant (with hardener added) or Gumpaste
- White, Pink and Pale Green Fondant or Gumpaste
- Edible Image with chosen designs
- Buttercream or Ganache
- Ready-made Cupcake Roses

EQUIPMENT

- Small Non-Stick Rolling Pin
- Non-Stick Mat
- Metal Round Cutter Tin Set
- Piping Gel
- Paint Brush
- Royal Icing Dry Mix
- Plain round no 2 Piping Nozzle
- Piping Bag
- Small Spatula
- Scissors
- Pizza Wheel or Cutting Wheel
- Small Leaf Ejector Cutter

The perfect little treat to make when hosting a beautiful High Tea!

Edible images used to be reserved only for cartoon characters and went on the top of a round cake with a piped border to finish it off. These days there are a range of edible printing systems that make printing different designs and patterns a breeze (although it is important to be aware of copyright laws). This project uses edible images to create cupcake toppers with a vintage feel to them. It makes it much easier to create more complex patterns and ultimately saves lots of time too.

PREPARING THE CAKES

This project requires cupcakes that have a flat top. Generally this can be achieved during cooking by turning the oven down and if you have the option, cooking without the fan on. If your cupcakes still finish baking with a slight dome, this can be cut off with a knife. (Photo 1 & 2)

PREPARING THE IMAGE STEP 1

Choose your colour scheme and work out the size of the disc you wish to put on the top of the







cupcakes. For this project the 2.5 inch (6.5cm) round cutter was used. Make squares of each pattern that size on your document. (Photo 3)

STEP 2

There are many cake decorating supplies stores that will print these images for you. Print your image using as much of the page as possible.

STEP 3

When it comes time to remove the backing paper, hold the page at opposite corners and pull it over the edge of a bench or table top. This will help to loosen the backing which can then be pulled off. (Photo 4)

If the weather is humid, it can be a challenge to remove the backing. Try placing the image



in the freezer for a minute or two and then try the same process.

STEP 4

Cut the squares of each design out with scissors. (Photo 5)

MAKING THE DISCS

STEP 1

Roll out some fondant with hardener added or gumpaste so that it is a few millimetres thick.

STEP 2

Brush a small amount of piping gel onto the back of the edible image square concentrating mainly on the centre where the circle will be cut out. (Photo 6) If you use too much there is a chance the edible image will wrinkle.

STEP 3

Stick the image to the fondant and smooth out any air bubbles. Be sure to do this gently so that you don't smudge the design. (Photo 7)

STEP 4

Select the desired sized round cutter and make sure that it is perfectly clean. This will ensure a sharp enough edge to

cut through the paper and the fondant and will stop you getting a furry edge on the disc.



Photo 7



Photo 8







STEP 5

Put the round cutter in place and carefully push it down into the icing. You may need to twist it around a little to cut through the paper and the icing and this will help to create a smooth edge. (Photo 8)

You can also leave the circle in the cutter and rub it on a soft petal mat or simply run your finger around the edge of the cutter before. This will remove any rough edges also.

STEP 6

Set the toppers aside to dry and harden while you make the rest of the decorations. (Photo 9)

MAKING THE FLOWER DECORATIONS

The cupcake roses used in this

project are ready made sugar flowers available from Complete Cake Decorating Supplies. They have no wire in them so could be eaten if desired and pose no choking hazard.

STEP 1

To make the small roses, roll out fondant or gumpaste in your choice of colour. Pink and white were used in this project.

STEP 2

Use a pizza wheel or a cutting wheel to cut a long ribbon-like strip approximately 5mm wide. It works best if one edge is straight but it doesn't matter if the other is slightly wavy. (Photo 10)





five roses on two of the cupcake discs. (Photo 13)

STEP 4

Roll out some of the pale green fondant and use the small leaf cutter to cut out six rose leaves and set aside to dry. (Photo 14)

ASSEMBLING THE CUPCAKES

STEP 1

Make up a small amount of Royal Icing following the instructions on the packet. Place in a piping bag fitted with a small, plain nozzle.

STEP 2

Spread some buttercream on the top of each cupcake. This will give the disc toppers something to stick to. (Photo 15)

STEP 3

Carefully place the patterned discs on the top of each cake.

STEP 4

Use a small amount of royal icing to attach the cupcake roses and

STEP 3

Brush a small amount of water or sugar glue along the straightest edge and carefully coil it up until it is the desired size. Cut off any excess and place on a piece of baking paper to dry. (Photo 11 & 12) Continue to do this for as many roses as you need. You can make them in varying sizes if desired. In this set of cupcakes there are

the small ribbon roses to the various cupcakes. Add the leaves around the ribbon roses also. If you wish, cut some squares of co-ordinating tissue paper. Place them in the holes of a cupcake box and then place a cupcake inside each. These will make the perfect gift for Mum on High Tea. (Photo 16)

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Easy Biscuit Minion Cupcakes Kids Corner

INGREDIENTS

- Cupcakes
- Blue Buttercream
- Savoiardi Biscuits (trifle finger biscuits)
- Candy Eyes
- Piping Gel (precoloured, ready to use tube)

EQUIPMENT

- Plain Round Piping Nozzle
- Piping Bag
- Knife

Holly (9 years old) shows you how to combine a few basic ingredients to make super easy minion cupcakes.

Bake cupcakes and allow to cool completely. The ones used in this project were baked in size 550, black patty pans.

STEP 1

Cut a small piece off the bottom of each biscuit so that they aren't too tall for the cupcakes. (Photo 1) Use the first one as a guide to cut the next so they are all similar in size. (Photo 2) Remember to take care when using a sharp knife.

STEP 2

Use the black piping tube to pipe two small dots of icing where you wish the eyes to go. (Photo 3)

STEP 3

Stick two candy eyes on. (Photo 4 & 5) Some minions have only one eye so you may wish to make some with one large eye.

STEP 4

Squeeze the tube and ice around each eye and down the sides to give the effect of the goggles. (Photo 6) Pipe some small lines on the top for the hair.

STEP 5

Place blue buttercream in a piping bag fitted with a large, plain, round nozzle. Pipe a swirl on top of each and then push



Photo 1



Photo 2





Note: - It can be hard to control the black icing in the tube. The gel types can be quite runny and other types that are royal icing set hard but can be a little hard to squeeze out of the tube. If this is too hard for your child to control, you could stick on small circles of fondant icing and then stick the eyes on top. Or alternatively try licorice.



the minion biscuit into the icing.
(Photo 7 & 8) If this is too hard
you can simply spread some icing
on top of each cake.

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Camfire Cupcakes

INGREDIENTS

- Chocolate Cupcakes
- Pretzel Sticks
- Mini White Marshmallows
- Orange, Red, Yellow Boiled Lollies
- 3-4 cups Vanilla Buttercream (see recipe below)
- Copper Colouring
- Marshmallow Flavour Oil

EQUIPMENT

- Toothpicks
- Piping Bag and Nozzle of choice
- Baking Tray lined with Baking Paper
- Large Ziplock Bag
- Rolling Pin

BASIC BUTTERCREAM RECIPE

- 500grams soft unsalted butter
- 1 kg icing sugar
- 1 teaspoon vanilla extract
- 2-3 tablespoon water

These will go down like hot cakes! Combine a few basic ingredients and create some mini bonfires to sit on top of a cupcake.

STEP 1

Whip butter on high speed until light, fluffy and smooth. (Photo 1)

STEP 2

Gradually add icing sugar approximately 3/4 cup at a time and fully combine before adding next amount of icing sugar.

STEP 3

Continue to add icing sugar until fully incorporated.

STEP 4

With the mixer on medium speed, add milk 1 tablespoon at a time. You may not need to add the third tablespoon of water if the consistency is right. Add the vanilla.

STEP 5

It is now ready to use on cupcake/cakes.

DECORATING THE CUPCAKES

STEP 1

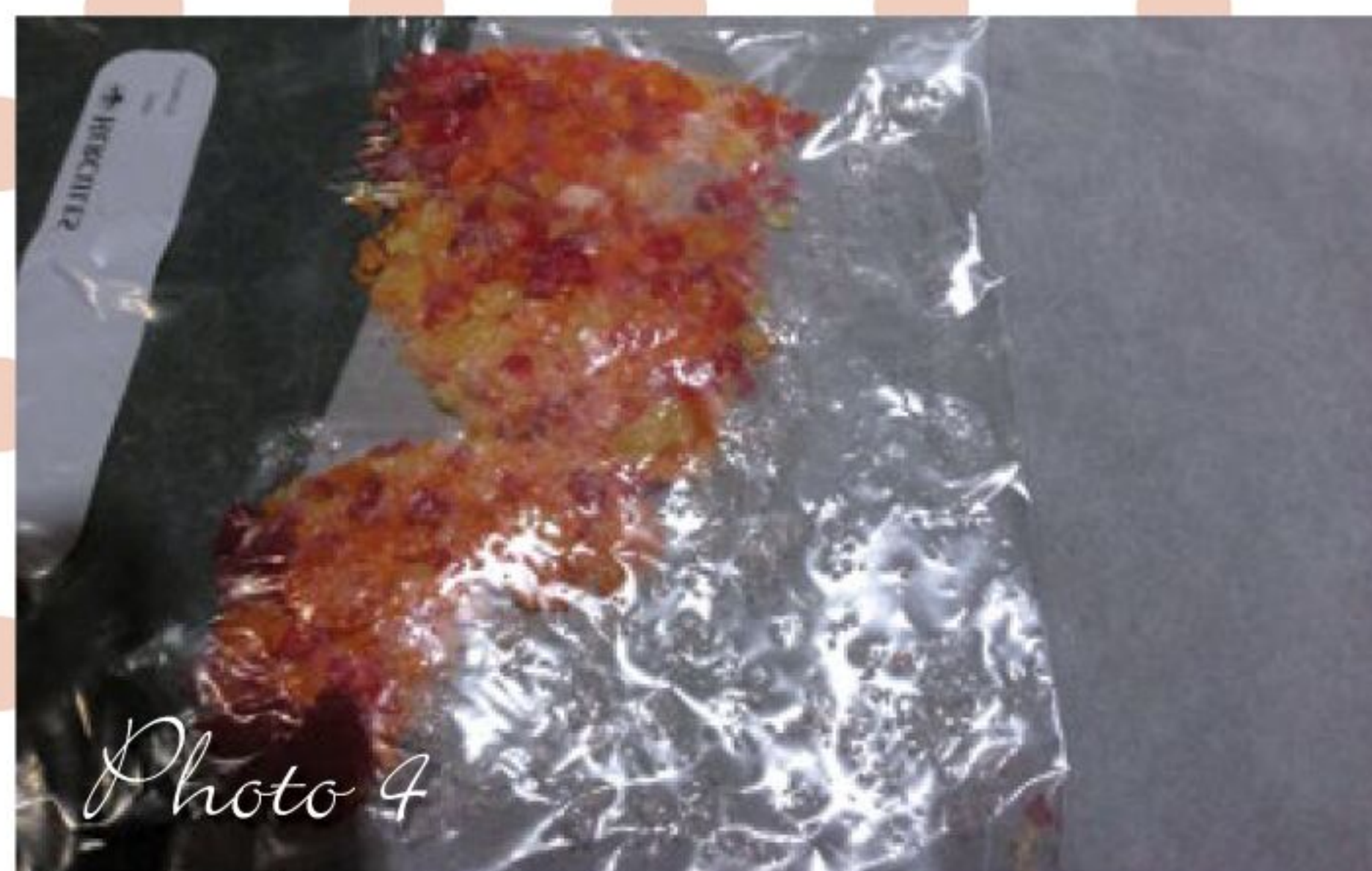
Add copper colouring to butter cream using a tooth pick so you don't add too much. Also add the marshmallow flavoured oil- you will only need a couple of drops of the flavoured oil. (Photo 2)

STEP 2

Fold the colouring and the flavouring oil carefully through the buttercream and set aside.







STEP 3

Place lollies in ziplock bag and use a rolling pin to crush them. (Photo 3 & 4)

STEP 4

Place crushed lollies on a paper lined tray and put into an oven heated to 180c. Carefully WATCH the lollies so they don't burn as they are mainly sugar and will melt quickly. (Photo 5)

STEP 5

While lollies are in the oven put two marshmallows onto a tooth pick. (Photo 6)

STEP 6

When lollies are melted, carefully remove from the oven and set aside to go hard again.

STEP 7

Place coloured buttercream icing into a piping bag fitted with nozzle. (Photo 7)

STEP 8

Pipe a swirl of icing on each cupcake. (Photo 8)

STEP 9

Break pretzel sticks and place on top of cupcakes like wood in a camp fire – use photo as a guide. (Photo 9)

STEP 10

Once lollies have gone hard, break them up into shards or pieces to represent flames. (Photo 10)

STEP 11

Stick shards of lollies behind the pretzel sticks as shown in the photo.

STEP 12

Add toothpicks with marshmallows into each cupcake as shown.

Wendy Marshall
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Note: To cook marshmallow like you would on a campfire, use small metal tongs and a gas gun to brown them. Take care as they will burn very easily. You may need to blow out any flame. This is an optional step - the marshmallow can be left plain.



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Emoji Cupcakes

INGREDIENTS

- Batch of cupcakes (the ones used in this project were baked in black size 550 patty pans)
- Buttercream or ganache
- Yellow Fondant Icing with hardener added (tylopour)
- Tiny amount of white, red and pink fondant

EQUIPMENT

- Small Non-Stick Rolling Pin
- Non-Stick Mat
- Tin of Round Metal Cutters
- Small Round Ejector Cutter
- Small Round Heart Ejector Cutter
- Foam Domes (see note)
- Brown Edible Texta
- Black Edible Texta
- Sugar Glue
- Decorator's Alcohol
- Petal Dust in White, Orange, Pink, Black
- Artist Palette
- Paintbrush
- Pictures of the emojis you wish to make to refer to
- Wilton 1M Piping Tip
- Piping Bag

How do you feel today? Emojis or emoticons are so commonly used in the world of technology but it doesn't have to stop there. Why not tell someone how you really feel with an emoji cupcake?

NOTE – In this project foam domes were used to make the toppers. They are food safe foam that act as a perfectly shaped base for the toppers to dry on. This means that they can be made in advance and then placed on the cakes when they are done. If you don't have these domes, you can simply make them flat, round disks that sit on top of a swirl of icing instead, spread a thin layer of buttercream or ganache on the top of the cupcake and then cover with a disk of icing or use something similar like the back of a small quiche/flan tin to mould the toppers onto.

Bake cupcakes and allow to cool completely.

STEP 1

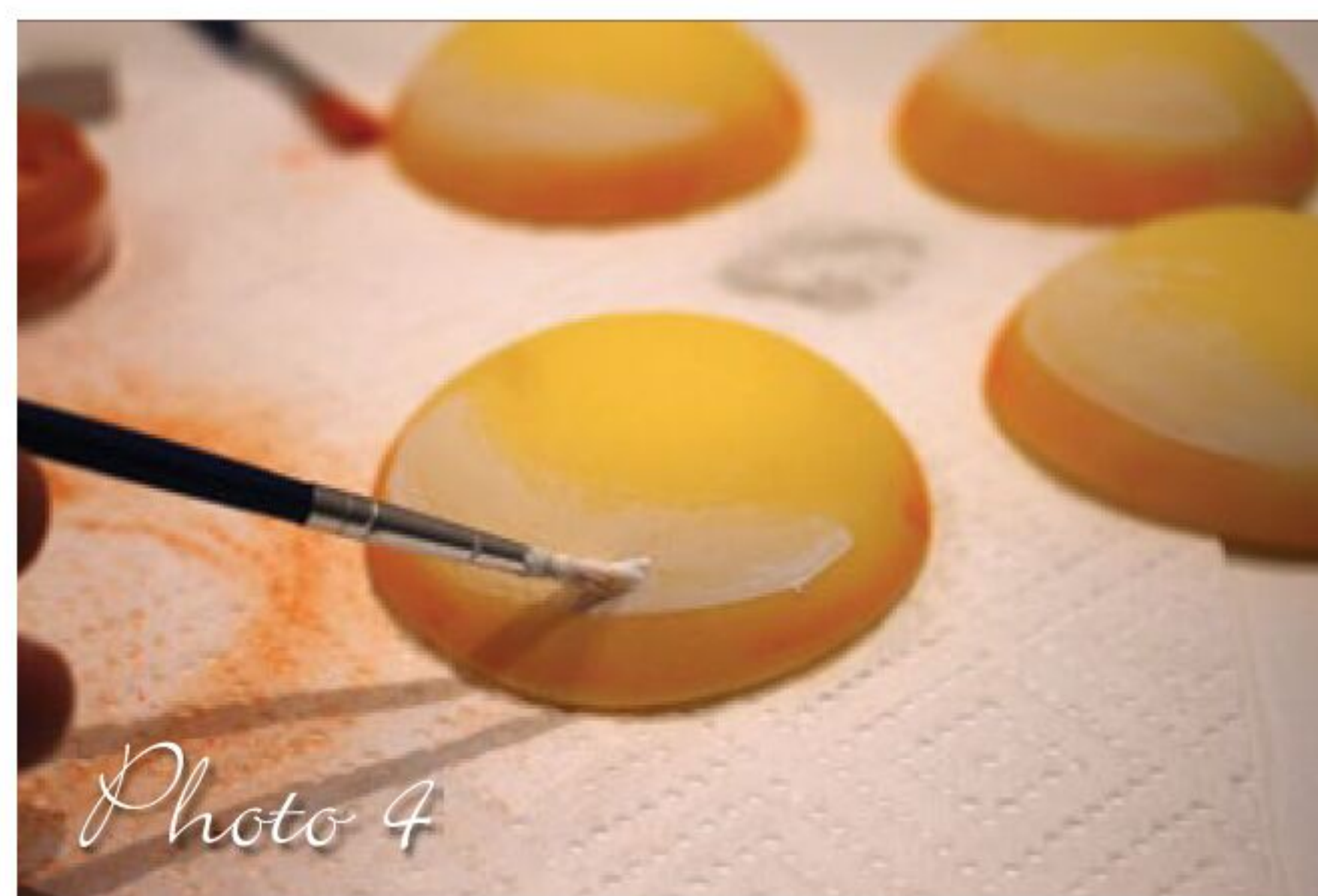
Roll out some yellow fondant that has a small amount of hardener added. This will mean it doesn't set rock hard but will be firm enough to hold its shape when put on the cupcakes.

STEP 2

Use the 78mm round cutter from the tin set to cut out as many circles as you need. Place these on the domes as centred as you can get them and leave to dry until they are slightly harder but not totally set. (Photo 1 & 2)







Tip- Place a round cutter on the dome and trace around this to get the perfect arch for the smile. (Photo 7)

STEP 3

Once the domes are hard enough to move off the domes and still hold their shape, place them on baking paper. Brush some orange petal dust around the edges of each dome. (Photo 3)

STEP 4

If you refer to your pictures you will see that the face emojis have a white highlight across the top of the faces. Mix white petal dust with decorator's alcohol until you have a paint and brush a stripe across the top. Refer to the pictures for guidance. (Photo 4 & 5)

STEP 5

Now it is time to make the individual faces. Use the brown edible texta to add the details of the faces that don't have any other colours – e.g. the wink, the frown, the surprised face, the happy face etc. Keep referring to your pictures for placement and shape of the eyes and mouth on each one. (Photo 6)

STEP 6

Use the thin end of the black edible texta to add depth to some of the features such as the top of the eyebrows, eyes and mouth on the angry, frowning face and so



on. The pictures you have will be a good guide as to where to add these darker accents. (Photo 8 & 9)

STEP 7

Some of the faces have white eyeballs. Roll out some white fondant and use the ejector cutter to cut white circles for each eye.

STEP 8

Before attaching to the cupcake topper, brush a small amount of black petal dust around the outside edges of each. (Photo 10)

STEP 9

Use the black texta to add the pupil and outline the circle. Attach to the yellow dome with a small amount of sugar glue.

STEP 10

To make the smiling face with



heart shaped eyes, simply roll out a small amount of red fondant and cut two small hearts.

STEP 11

Brush a small amount of the grey or black petal dust on the top part of each one to shade it slightly. Outline with the black marker and attach to the cupcake. (Photo 11)





STEP 12

For those faces that have tongues showing in one way or another, roll out a small amount of pink fondant and cut a tongue shape. Dust with pink petal dust and add a thicker line of dust mixed with decorator's alcohol down the

middle of each. Attach with sugar glue. (Photo 12)

STEP 13

Place buttercream or ganache in piping bag fitted with a 1M piping nozzle and pipe a swirl of icing on each cupcake. (Photo 13). Place



Photo 11

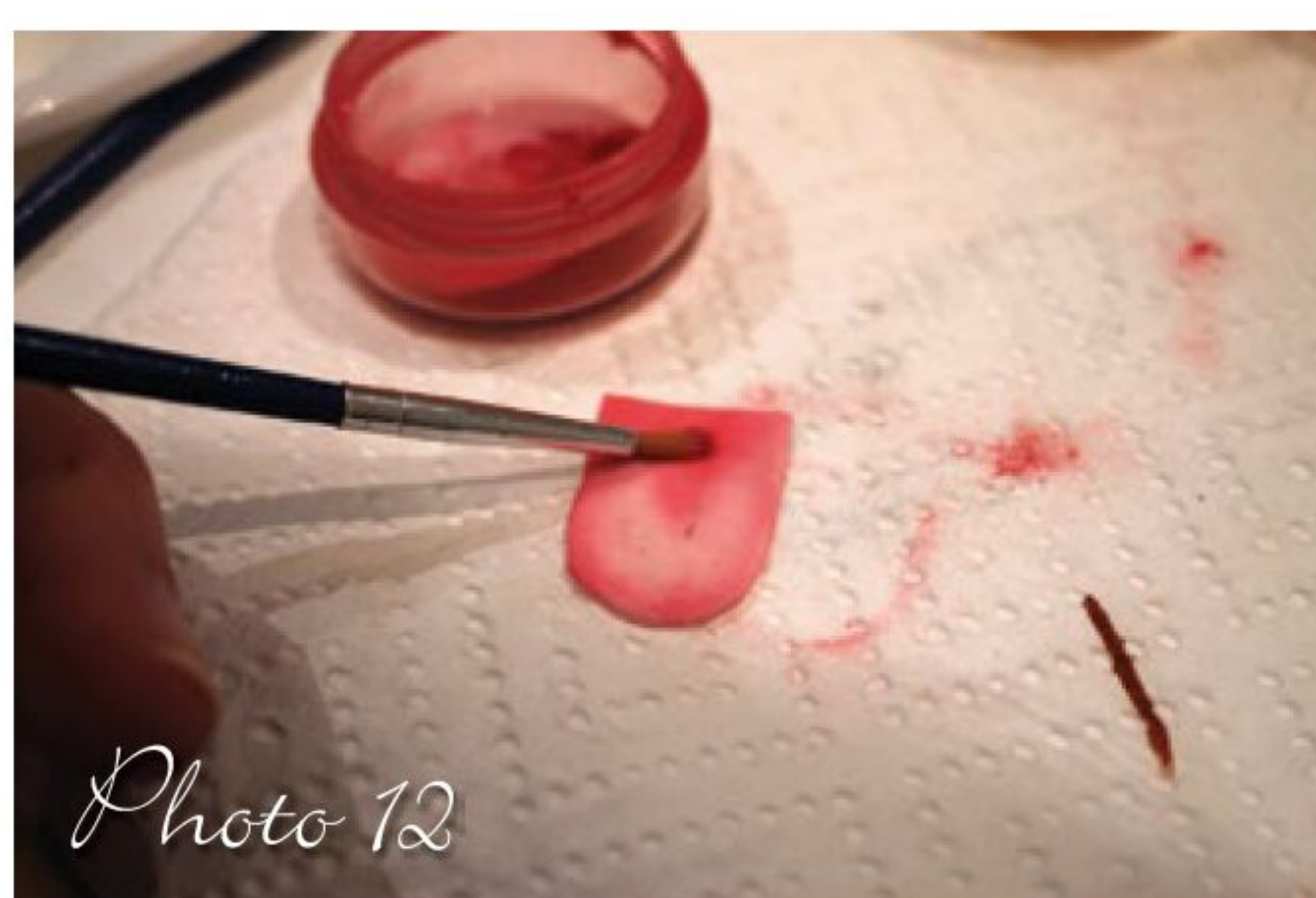


Photo 12



Photo 13

the icing dome on top – the swirl of topping should hold it in place.
(Photo 14)

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Candy Crush Cake

INGREDIENTS

- 9 x 11 inch Rectangle Cake
- 1.2 kg Green Fondant
- Ganache or Buttercream
- Fondant in Pink, Red, Orange, Yellow, Green, Blue, Purple, Choc Brown and Grey
- Royal Icing Dry Mix
- 100s & 1000s
- Small Purple Sugar Pearls

EQUIPMENT

- 14inch Square Cake Board
- Rolling Pin
- Pizza Wheel
- Ruler
- Airbrush
- Green, Teal and Pink Air Brush Colour
- Edible Image
- Sugar Glue
- Black Liquid Colour
- Clear Edible Glaze Spray
- Scissors
- Piping Bag
- Plain Round no 2 Nozzle
- Small Non-stick Rolling Pin
- Non -Stick Mat
- Bone Tool
- Assorted Shapes Cutter Set
- Small Rose Petal Cutter
- Sugar Glue
- Dove Grey Petal Dust
- Decorator's Alcohol
- Small Paintbrush
- Pink Edible Texta

Are you one of the many, many people who are addicted..... I mean who enjoy playing this game? The bright colours and candy theme of the game make it the perfect theme for a cake.

PREPARING THE CAKE

This cake is a fairly large rectangle as it needed to feed a lot of people. You can adjust the size of the cake to suit your needs but you will also need to adjust the amounts of icing and the size of the decorations.

STEP 1

Once the cake has cooled, cover it with a layer of ganache or buttercream so that the fondant has something to stick to and it creates a smooth base. (Photo 1)

STEP 2

Colour the fondant green using Electric Green Americolour or similar. Knead the icing until it

is basically all green. It doesn't matter if the colour isn't evenly distributed as the marbled pattern will add to the overall effect. (Photo 2)

STEP 3

Cover the cake with green fondant and trim away the excess, creating a neat finish around the bottom edge. (Photo 3)

STEP 4

Brush a small amount of water onto the cake board. Roll out some more of the green fondant and cut a straight edge along one side. (Photo 4) Attach this to the cake board with the straight side up against the side of the cake

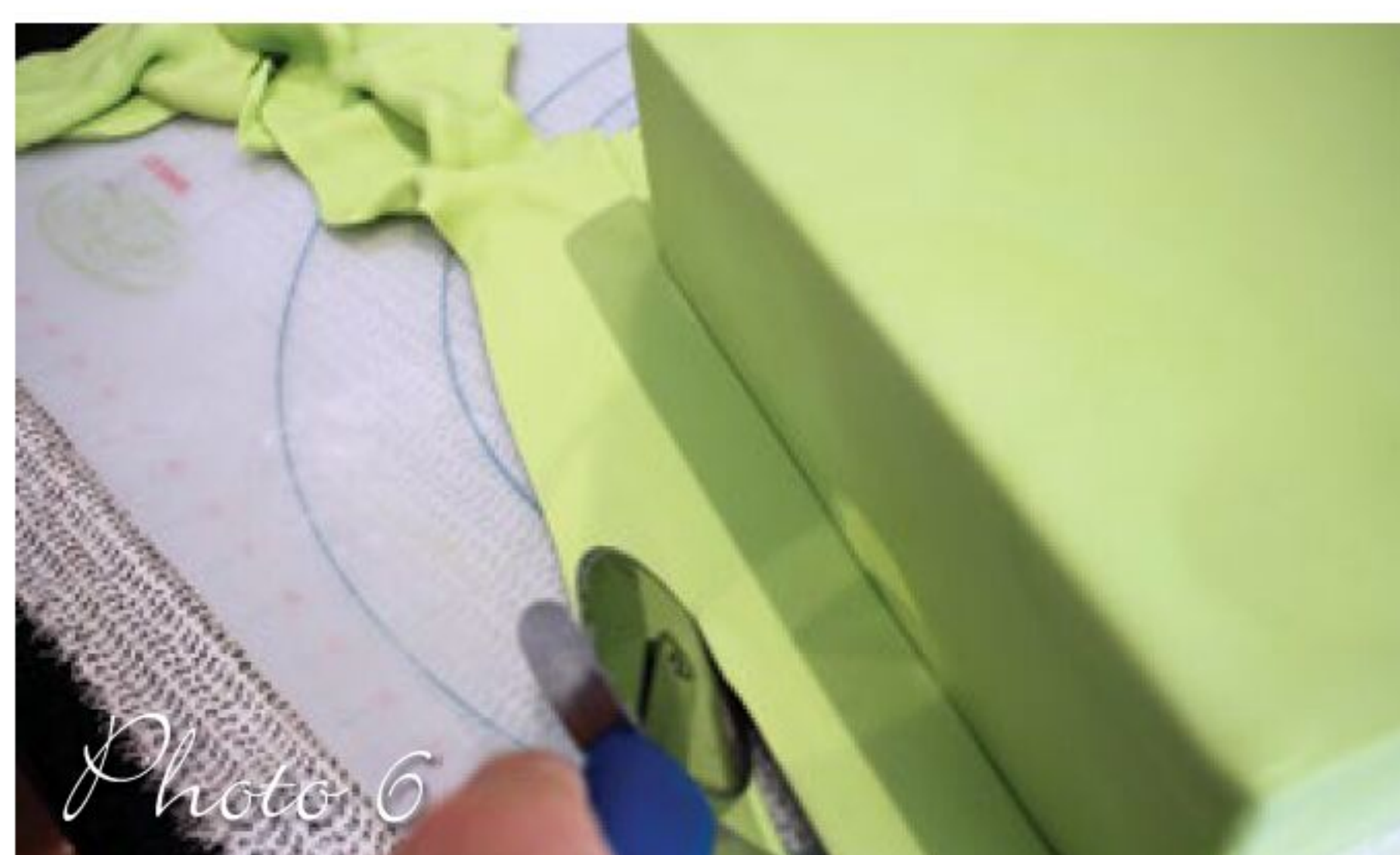
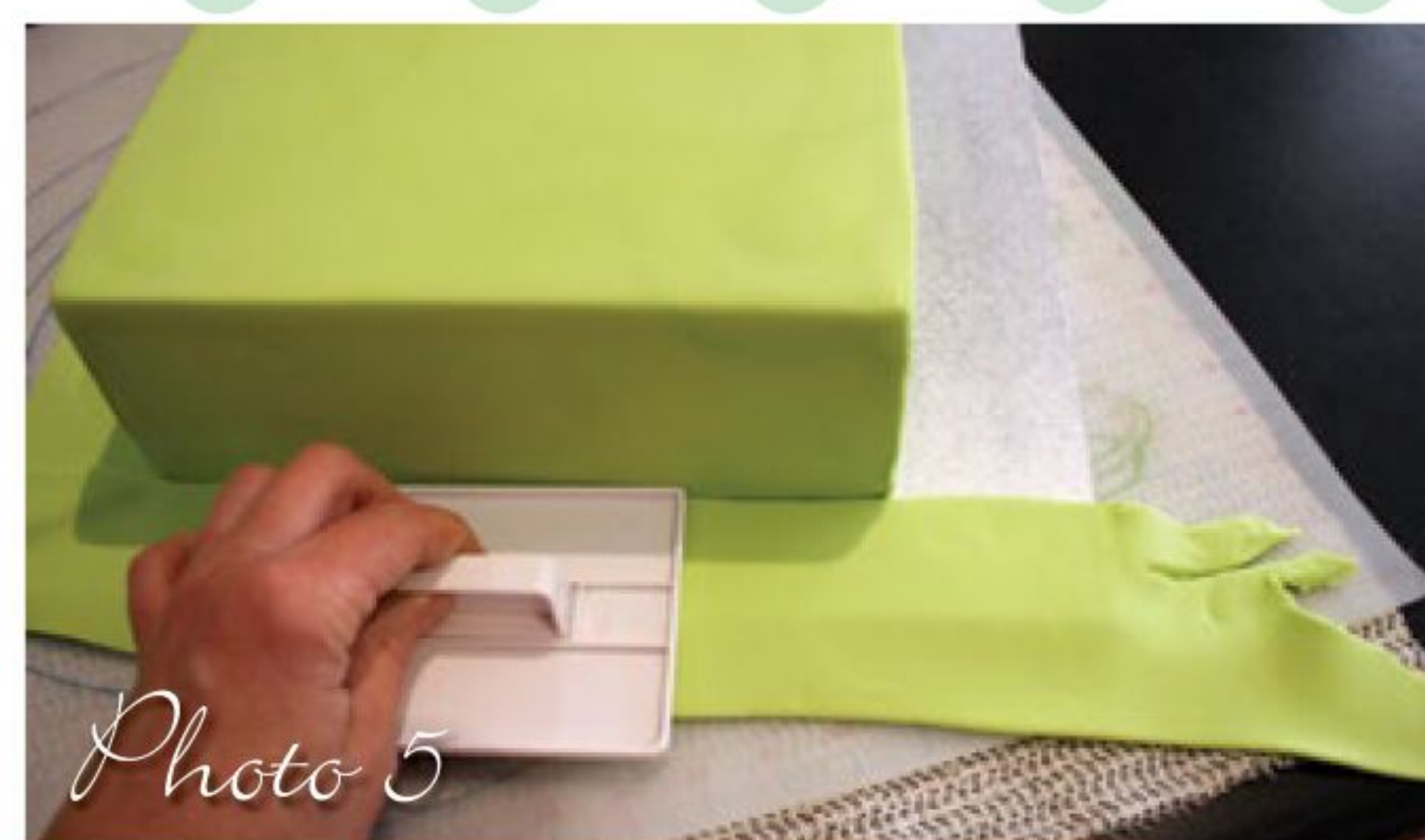
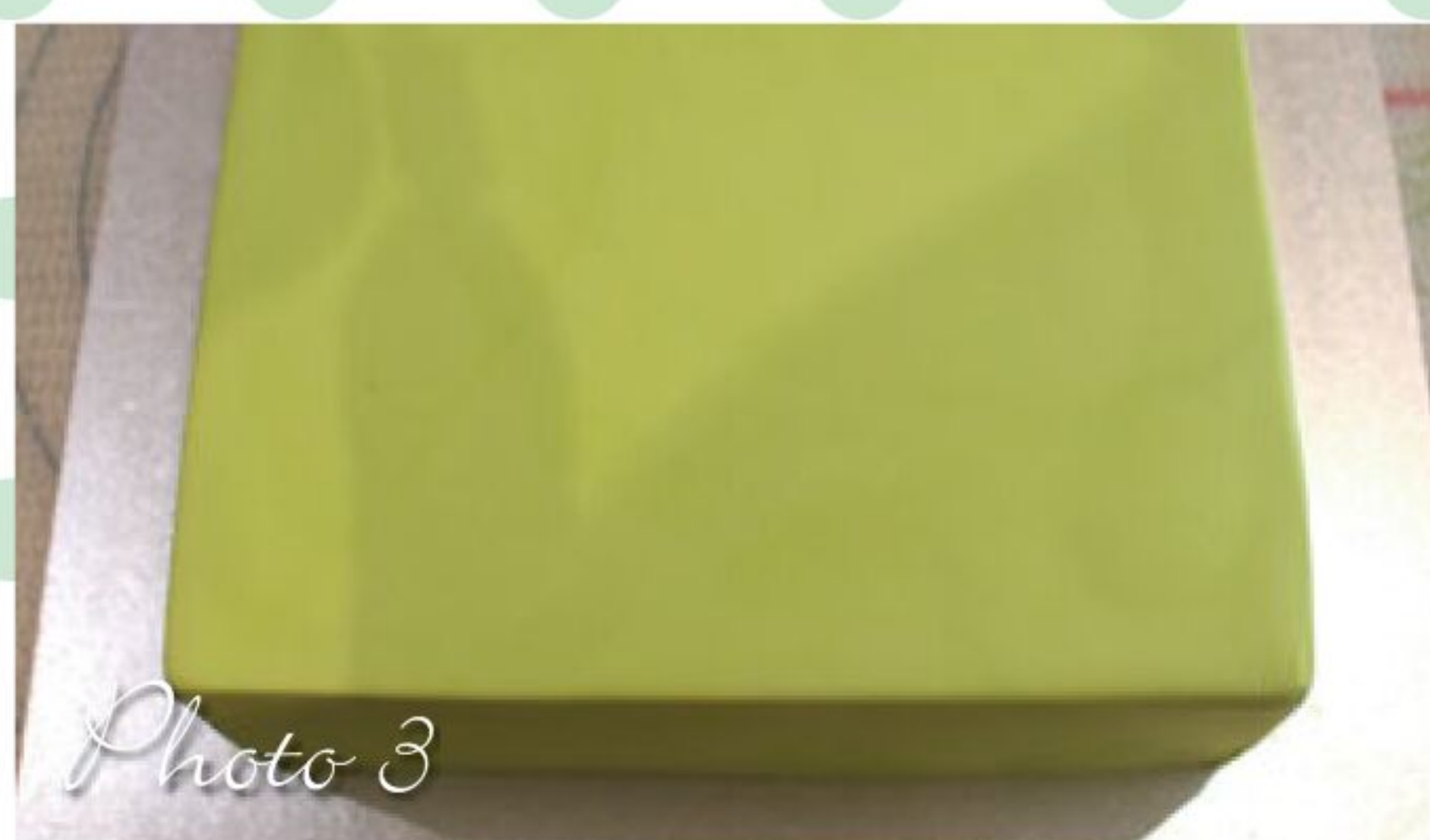


Photo 1



Photo 2





and smooth with cake smoother (Photo 5) Cut off the excess with the pizza wheel (Photo 6). Cut a diagonal corner that the next strip can attach to. Continue to do this all the way around the cake until the whole board is covered.

STEP 5

Smooth over the joins with a cake smoother until the seam can't be seen any longer.

COLOURING THE CAKE

Spray some of the green air brush

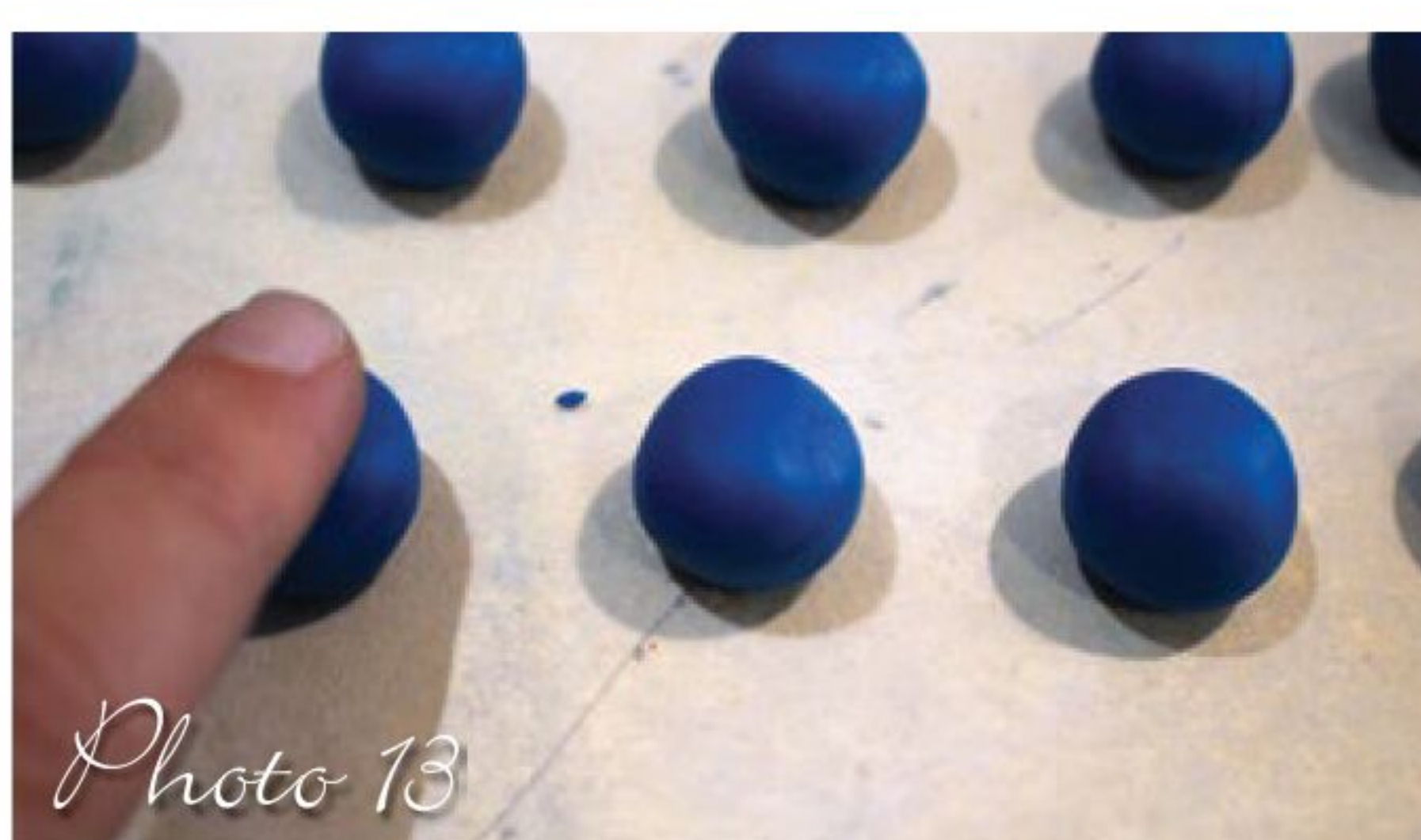
colour onto the cake and board in random pattern. Repeat this with the teal. (Photo 7)

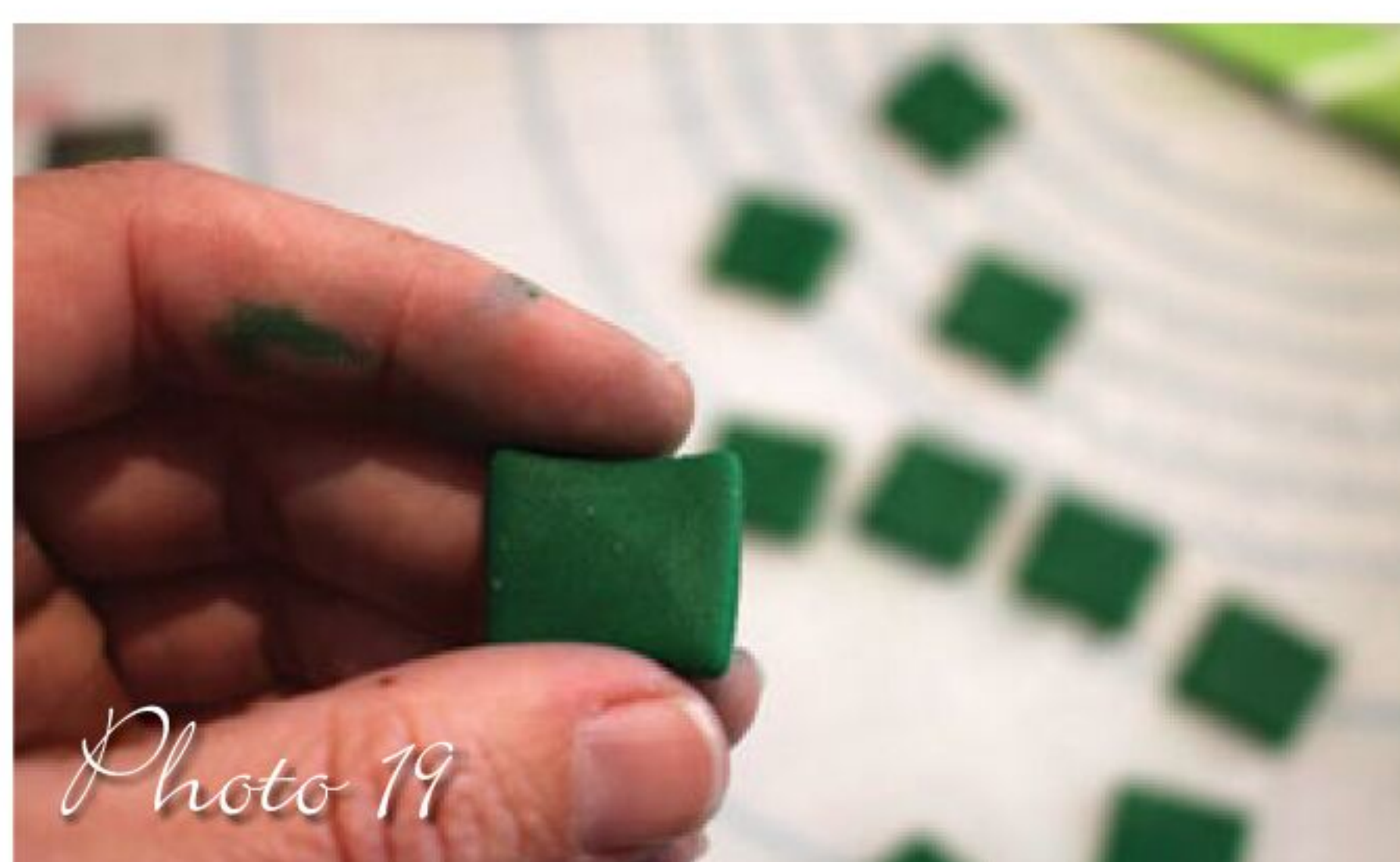
Finish off with a small amount of pink on the lighter areas. Apply the pink sparingly as it can turn a little brown on the green. (Photo 8)

NOTE – if you don't have an air brush you can use petal dust and dust the colour on or use Wilton colour mist sprays.

MAKING THE CANDY DECORATIONS

Once you have decided which





level you would like to replicate, print off a screenshot for you to refer to. This can be useful for working out the size of the decorations too. Make more candies than you need for the top of the cake so that you have some to decorate the board as well.

RED JELLY BEANS

Roll a small ball of red fondant and shape into a jelly bean. Use your print out as a guide for size and shape. (Photo 9)

ORANGE GUM DROPS

Roll out some orange fondant and use the smallest oval cutter from the tin set to cut as many candies as you need. Use a bone tool or similar to indent the centres of each. (Photo 10 & 11)

YELLOW LEMON DROPS

A small rose petal cutter is the perfect shape for making the lemon drop candies. You can use any similar shaped cutter if you don't have a petal cutter. Roll out some yellow fondant and cut as

many lemon drops as you need. (Photo 12)

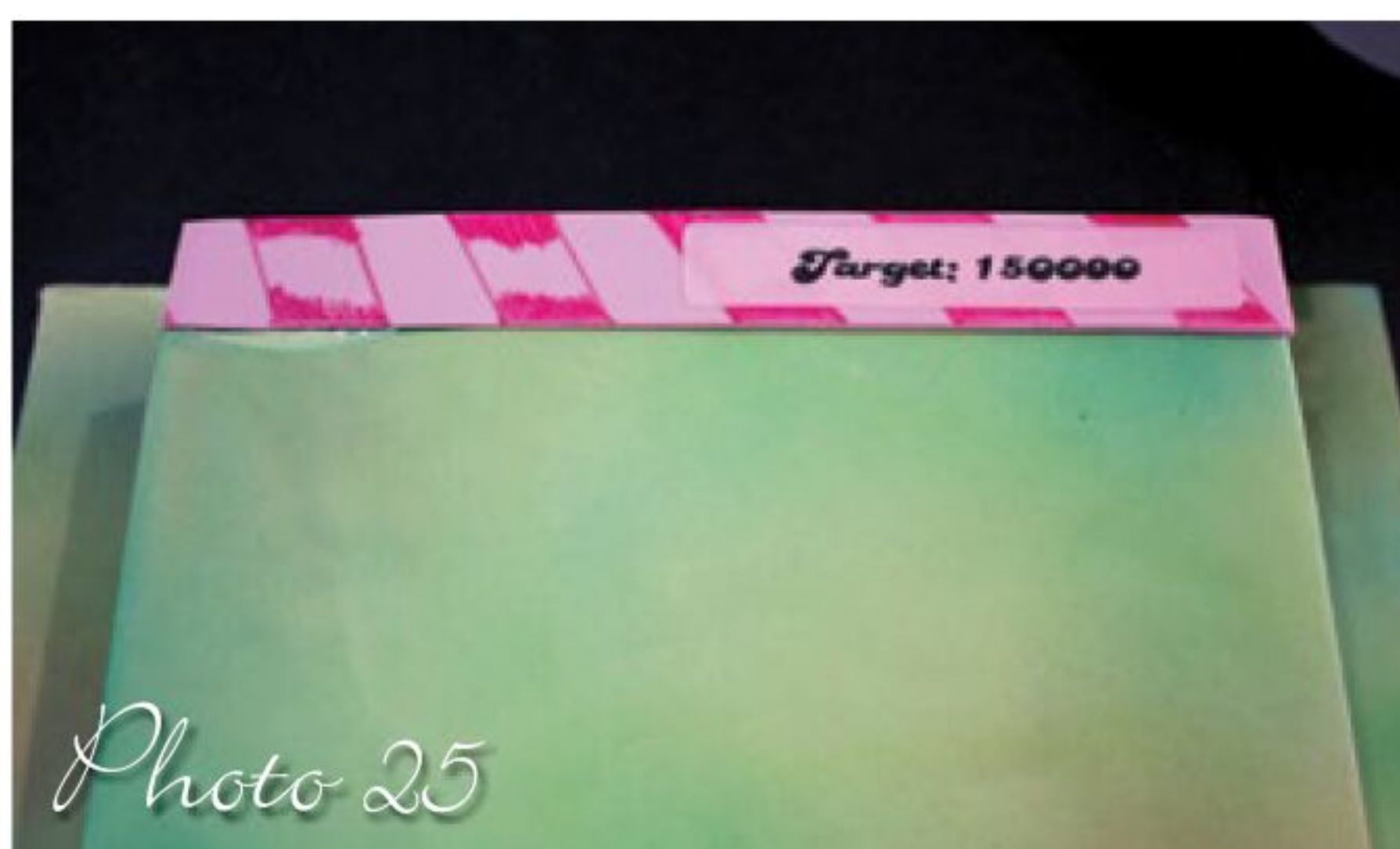
BLUE CANDIES

Roll some small balls of blue fondant and flatten slightly with your finger. (Photo 13) Roll out some blue fondant and use the pizza wheel to cut a thin strip of icing. (Photo 14) Brush some sugar glue across the middle of each blue ball and stick a piece of the strip to the top of each. (Photo 15) Trim away any excess.

PURPLE GRAPE CANDIES

Roll out some of the purple fondant and use the small flower shaped cutter from the assorted cutter set to cut as many shapes as required (Photo 16). Use the end of the paint brush or small ball tool to make a small indent in each petal of the flower and in the centre also. (Photo 17) Brush a small amount of sugar glue over the flower and then add a purple sugar pearl to each indent. (Photo 18) Alternatively you can roll small balls of fondant and stick them on instead.





GREEN SQUARE CANDIES

Roll out some of the green fondant and use the smallest square to cut as many pieces as you need. Carefully shape the squares slightly between your thumb and first finger to match the shape on the game. (Photo 19)

COLOUR BOMB CANDIES

Roll some chocolate brown coloured fondant into balls and shape so that they have a flat base and domed top. (Photo 20) Brush sugar glue over the top of each and then roll in 100s and 1000s so no brown can be seen from the top. (Photo 21 & 22)

Once you have made all of the candies you require, mix a small amount of the white powder colour with the decorator's alcohol to create a paint. Brush a small highlight on each candy. (Photo 23) Once dry, spray the candies you have made with the clear glaze spray to give them a nice shine and set aside to dry. (Photo 24)

USING THE EDIBLE IMAGE

Edible images are really useful for creating realistic effects on cakes that would ordinarily be difficult and/or time consuming to recreate any

other way. Once you have worked out the size of your cake and the level you are recreating you will generally be able to find a google image of it. Enlarge the image to match the size of your cake and then crop the parts that you will need. Print as an edible image. In this example the top part of the screen was printed (icons and score) and the banner across the bottom that displays the progress. The candy crush logo was also printed, cut out and stuck to the front of the cake.

STEP 1

Roll out some pink fondant and cut a strip to measure across the top of the cake

STEP 2

Use a ruler to mark some diagonal lines to the piece of fondant referring to your print out for size and stripe placement. Colour them in with the pink texta. If you prefer you can mix petal dust with decorator's alcohol and paint it on. Stick this strip to the top of the cake.

STEP 3

Peel the backing off the edible image

and brush the back with a small amount of piping gel. Stick this onto the striped strip. (Photo 25)

MAKING THE GREY GRID

Each level of candy crush is different. Use your printout as a guide for the size and shape of the grid(s) that you require.

STEP 1

Roll out some grey fondant for the background grid. Use a ruler and pizza wheel to cut a grid to match the printout. Use the ruler and a cutting wheel to make indents in the grey to create the squares on the grid. (Photo 26)

STEP 2

Attach the grey grid to the top of the cake with a small amount of sugar glue.

STEP 3

Mix some grey petal dust with decorator's alcohol to make a paint. Brush some of this into the grooves of the grey grid to create some depth. (Photo 27)

MAKE THE CHOCOLATE

Roll out some chocolate brown fondant and cut a grid the size you require. Use the ruler and the cutting wheel to add the squares as done previously with the grey.



Brush a small strip of black across the bottom edge to create depth. (Photo 28)

CAGED CANDIES

Some candies are enclosed in a black "cage". Make flat versions of the candies you need for these squares and stick them in place. Make up a small amount of royal icing following the directions on the packet and colour black. Pipe the

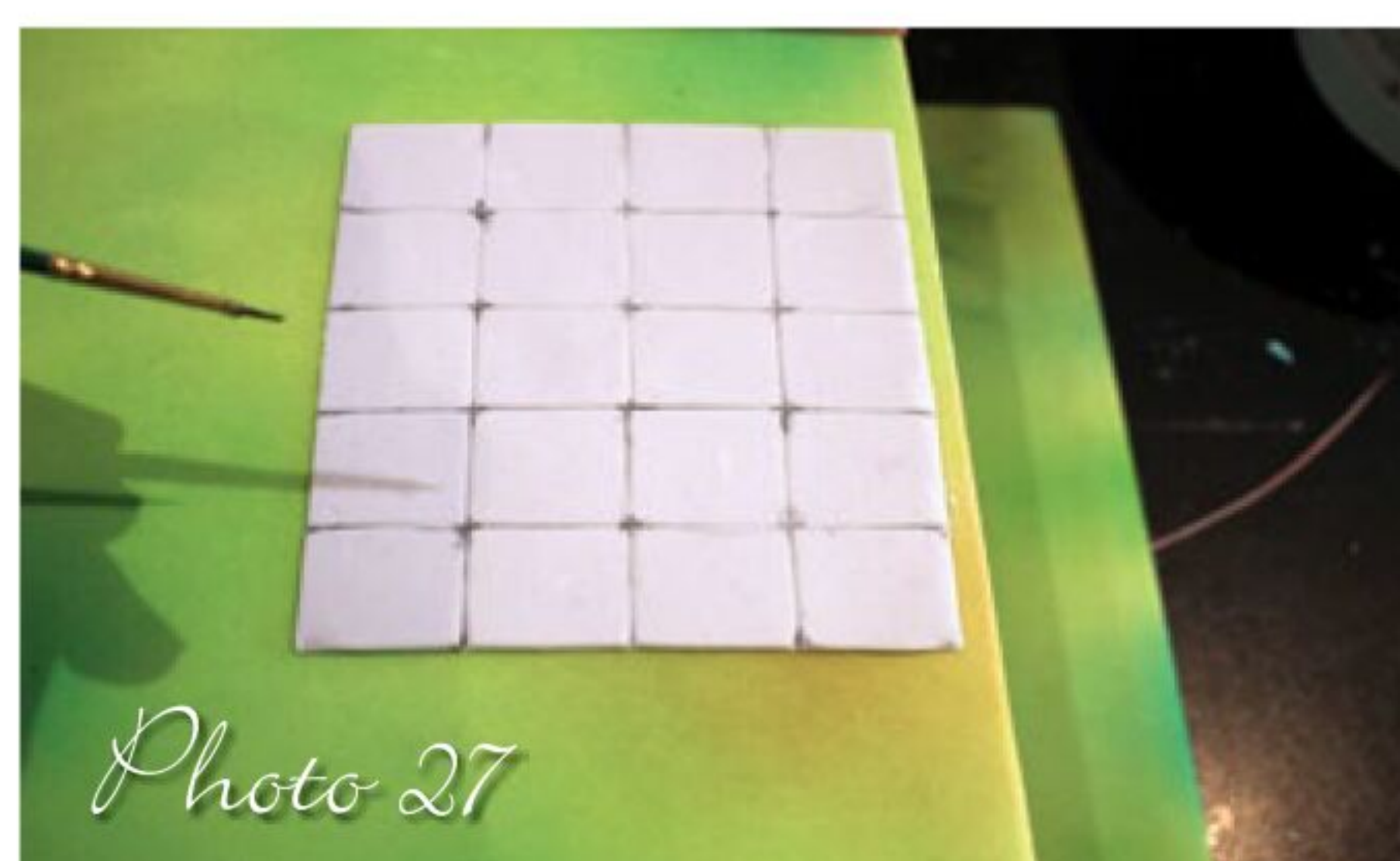


Photo 27



Photo 28





border around the edges of each square and then the cross over the top of each. (Photo 29)

FINISHING OFF

Stick the candies in place on the grid and around the cake board as desired. (Photo 30)

Roll out some yellow fondant and cut out a large circle. Cut it to fit the bottom corner of the cake and use the brown texta to add in the details – the arrow and the arch with the circles. Stick this to the bottom corner of the cake with sugar glue.

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Photo 29



Photo 30



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What makes Cake Lace different to the others on the market?

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Where can you buy it?

Claire Bowman's amazing range of delicate Cake Lace products are available now at Cakes Around Town online or in-store 1/2 Sudbury St, Darra QLD.

www.cakesaroundtown.com.au

Recipe

Peanut Butter Cookies

INGREDIENTS

- 2 cups Smooth Peanut Butter
- 2 cups Caster Sugar
- 2 Eggs

EQUIPMENT

- 2 Trays lined with Baking Paper
- Stand mixer with Paddle Attachment

These cookies are a perfect Fathers Day or housewarming gift and can be presented so many ways.

Pre-heat oven to 160 degrees.

STEP 1

Place peanut butter, sugar and eggs into stand mixer bowl. (Photo 1)

STEP 2

Place paddle attachment to mixer. Mix to combine the three ingredients only. Do not overmix. (Photo 2)

STEP 3

Roll teaspoon amounts of mix and place on lined tray leaving a gap between the cookies. (Photo 3)

STEP 4

Continue until all mixture is used. You will get approximately 42 cookies.

STEP 5

Gently press down on each cookie with a fork. (Photo 4)

STEP 6

Place trays into a preheated oven on 160c for 10-15 minutes. Keep a close eye on your biscuits.



Ingredients



STEP 7

Remove from oven and set aside to cool for 10 minutes. Cookies will firm up as they cool. (Photo 5)

STEP 8

Gently place on cake rack to fully cool after 10 minutes. (Photo 6)

Wendy Marshall
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Tutorial

Preparing and Covering your Cupcakes

INGREDIENTS

- Flavoured syrup or sugar syrup
- Cupcakes
- Ganache (approx 20g per cupcake)
- White fondant (we use white Bakels and Satin Ice)
- Hotwater

EQUIPMENT

- Jug
- Paring knife
- Palette knife
- Circle cutters
- Rolling pin
- Flexi smoother

STEP 1

Trim your cupcakes using the paring knife. You are making space for where the ganache is going. Depending on the design of the cupcakes you can shape either a dome or cut it flat.

STEP 2

Ensure that your ganache is a lovely smooth consistency, similar to peanut butter. Use your palette knife, scoop up some ganache and spread it onto the cupcake. Make sure the ganache goes all the way out to the edge of

the cupcake case. You want to completely enclose your cupcake.

STEP 3

Once you have done a rough coat on all your cupcakes, fill a litre jug with hot water. Dip your palette knife in the water until it is hot and use it to smooth the ganache on the cupcake. You need the cupcakes to be completely smooth now as any bumps will show through the fondant later on. Gently run a finger along the outside of the cupcake case to tidy up any stray bits of ganache.





STEP 4

Let the cupcakes set for approx 30 minutes.

STEP 5

Using flavoured syrup or sugar syrup, paint a thin coat of syrup on top of the cupcake. This will help the fondant to adhere to the cupcake.

STEP 6

Roll out your white fondant until it is approx 3-4mm thick. Using a circle cutter, cut out discs that cover the top of the cupcake.

STEP 7

Hold a disc in one hand and a cupcake in the other. Place the cupcake onto the disc and gently smooth the fondant on using your hand. You may have to use your thumb to gently adjust the size of the fondant if it is slightly too big. Then take your flexi smoother and gently polish the cupcake until it is smooth all over. They are now ready for decorating!

Whimsical Cakehouse
Ph: 1300 110 210
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Basic Tools and Equipment

Some useful items to help you decorate your cakes and cupcake



Piping bag

*Tip:
Spatulas
are also
useful for
picking up
small pieces
of sugar
icing without
distorting
the shape of
the item.*

1. WOODEN CAKE BOARDS & CARD BOARDS

These come in a variety of thicknesses and shapes. Thicker cake boards are light weight but still sturdy enough to hold the weight of a heavy, multi tiered cake while the thinner cardboard variety are used between tiers on stacked cakes or for presenting small cakes on.

2. DOUBLE SIDED TAPE

When putting ribbon around the bottom of a cake, use this between the two ends to hold it in place.

Do not use it directly onto the cake. It is also useful for attaching ribbon around the edge of the cake board for decoration.

3. LARGE ROLLING PIN

For rolling out large amounts of fondant icing when covering cakes.

4. ROYAL ICING DRY MIX

Instant royal icing mix is quick and easy to prepare by simply adding water until the desired consistency is achieved. It is used for piping details as it sets hard and is also used to stick things together. It can also be used to cover a cake and for adding details to figurines such as hair.

5. ICING SUGAR SHAKER

Put icing sugar or corn flour into one of these shakers and sprinkle some onto work bench to avoid fondant icing from sticking to the work surface.

6. SUGAR GLUE

This edible glue is used to stick decorations onto a cake covered in fondant and also when making sugar flowers or figurines from fondant. Apply a small amount with a paint brush for best results.

7. DECORATOR'S ALCOHOL

This is used to mix with petal dusts to create a quick drying paint and can also used to remove any unwanted icing sugar/corn flour that may be on the surface of the cake.

8. COCKTAIL STICKS

Use cocktail sticks for adding colour to icing. Dip one end into the colour and wipe it onto fondant icing.

9. CAKE SMOOTHERS

Cake smoothers help to create a smooth finish when covering cake boards and cakes with fondant icing. Using two will help create sharp, neat edges and will avoid any unwanted finger/hand marks.



10. BALL MODELLING TOOL

The ball tool can be used to cup small flowers and petals by pushing it into fondant on a soft petal mat. It can be used to create textured patterns such as the dimples in a golf ball and can also be used to soften and frill petals in flower making.

11. FRILLING TOOL

By rolling this tool along the edge of a strip of icing or a flower petal a soft, frilled edge will be achieved. The points on the end of this tool can also be used when making figurines by making indents for eyes, nostrils etc.

12. CRAFT KNIFE

These fine, sharp knives are useful for cutting out templates and edible decorations as well as trimming edges of cut shapes.

13. PASTRY BRUSH

Use this brush for applying sugar syrup or jam glaze to the cake before adding the fondant to the cake.

14. PLAIN EDGED KNIFE

Useful for cutting and trimming fondant icing around the bottom of the cake once it is covered. The plain blade ensures there are no uneven patterns left in the icing.

15. SPATULA/PALETTE KNIVES

Palette knives are used for spreading buttercream or ganache and are an essential tool when using royal icing for stencilling cakes. They are also useful for picking up small pieces of sugar icing without distorting the shape of the item.

16. SMALL NON-STICK ROLLING PIN

For rolling out small amounts of fondant icing when making decorations.

17. CUTTING WHEEL

These are used for cutting small, detailed shapes. The wheel cuts through the icing without dragging the edges. It can also be used for marking the surface of soft fondant to achieve different effects such as a quilted effect or a wood grain.

Frilling Tool



Basic Tools and Equipment



Paint brush

18. PAINT BRUSHES

A variety of different brushes will be useful for different purposes. They are used for applying sugar glue, brushing away unwanted icing sugar, applying petal/lustre dust, painting details on figurines or picking up small items to avoid squashing them.

19. METAL CUTTERS

There is a huge range of cutters available to make decorating your cake quicker and easier. A set of rounds is useful especially when decorating the top of cupcakes with disks of fondant icing and a set of assorted shapes is useful when a variety of shapes are needed in different sizes.

20. SOFT PETAL MAT

This firm sponge mat softens when pressure is applied to the surface. It is used with the ball or frilling tool to thin and soften the edges of fondant when making petals, leaves and frills.

21. RULER

Useful for cutting straight edges and for keeping continuity in decorations that need precise measurements.

22. SKEWERS

Wooden or plastic, these are used for supporting the upper tiers of stacked cakes and also provide internal support for large, irregular shaped cakes. Wooden dowels must be food grade for safe use inside cakes.

23. CAKE LEVELLER

Available in different sizes and styles these tools assist when making cakes

perfectly level and cutting even layers. The blade can be adjusted to the desired height.

24. COUPLER

This plastic fitting connects piping nozzles to the piping bags. They help to prevent leakage and allow nozzles to be changed over easily.

25. PIPING NOZZLES

Nozzles come in a range of different sizes and shapes to achieve different effects. It is useful to have a variety of plain, star and special tips for different finishes.

26. PIPING BAGS

Disposable piping bags are designed to be used once and then thrown away. The end can be cut to accommodate small couplers/nozzles or the larger cream tubes.

Other piping bags made from vinyl or a thermo material are also available. You can also make your own from parchment or cellophane triangles.

27. LONG SERRATED KNIFE

Useful for leveling and cutting layers into cakes. They are also useful for carving shaped cakes.

28. NON STICK MAT

Available in a range of sizes and materials these mats provide a surface for rolling out fondant or modeling paste. Although a small amount of icing sugar/corn flour may still be needed to prevent sticking, not as much will be needed as for a normal kitchen surface.

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