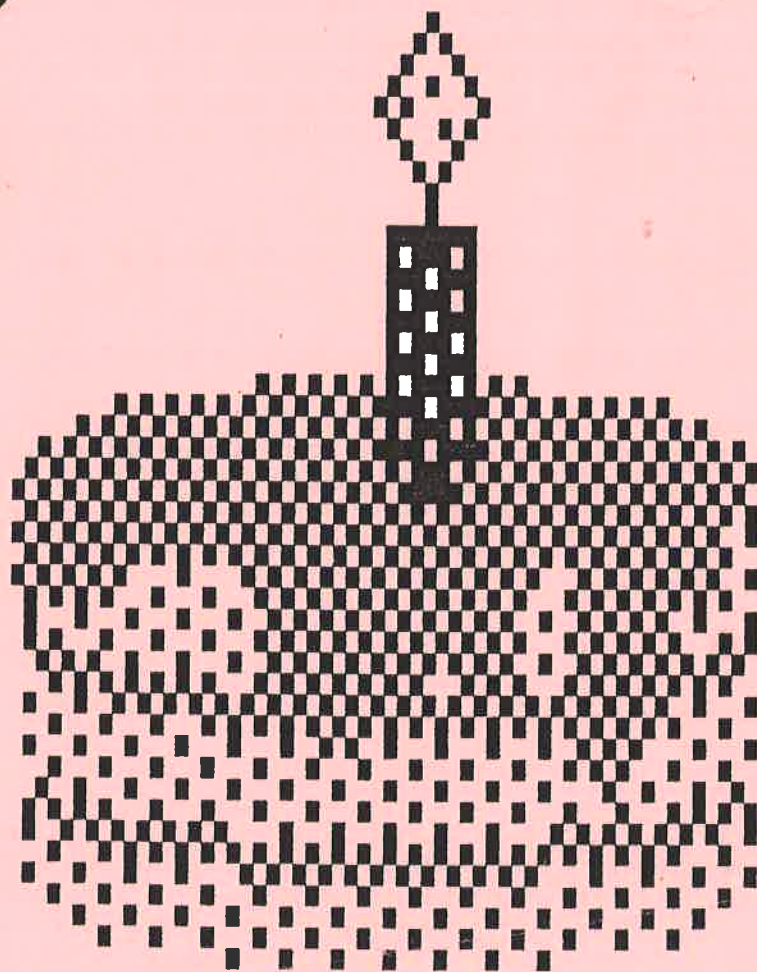


# CAKE DECORATING



UNIT I, II, III

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## CAKE DECORATING

Cake decorating can be fun! Just think of all the beautiful cake decorations you will be able to make for your family's and friend's birthdays, anniversaries and any special occasion. Soon you will be turning out simple and attractive decorated cakes with a minimum of cost and supplies. Cake decorating is a skill which can be developed by practice. No one is born with a natural skill in decorating -- only practice makes perfect. Don't be discouraged if your first attempt doesn't quite live up to your profession standards - your second will be better.

Practice does not always have to be done on a cake -- it can be done on wax paper, scraped up and used over and over. An inverted cake or pie pan also makes a good surface upon which to practice. Begin on this project early in the year, and keep up with it each month. Records are important too. Keep a record of each cake you do, either by a picture or by a simple drawing and short explanation about each cake you decorate.

### UNIT I

(Individuals should be at least 10 years of age)

#### Project Goals:

1. Learn to bake and frost a cake which will be a good base for your decorating.
2. Use professional cake decorating equipment.
3. Begin to develop skill in using a writing tip, a leaf tip, a star tip, and a petal tip (for borders only).
4. Use original ideas for decorating.
5. Bake and decorate a minimum of three cakes (not necessarily all two-layer cakes).

#### Unit I Exhibits:

1. Two-layer cake (white or yellow, 8-9" round), frosted, ready to decorate. Include a 3"x5" card stating the recipes for both cake and frosting.
2. Two-layer, decorated cake (using two decorating tips). Flowers may be used if they are a drop type or freehand type. Do not use flowers made on a flower nail or anything which is non-edible (plastic, paper, etc.). The cake should be placed on a disposable cardboard, covered with a grease-proof paper, plastic doily, or ruffle. On a 3"x5" card, specify: the occasion for which the cake would be served, decorating techniques used, source of design or idea, itemized cost of complete cake, and problems encountered while decorating. Also include a 3"x5" card stating the recipes for both cake and frosting.

### UNIT II

(will begin in 1986)

#### Project Goals:

1. Decorate five cakes for different occasions.
2. Increase skill using the leaf, drop flower, and writing tips.

3. Use a rose tip for flowers and borders.
4. Do flat lattice work.
5. Mix and blend colors, using color chart.
6. Use a combination of two tips for making a more elaborate border, remembering to keep the border in proportion with the size of the cake.
7. Use original ideas for decorating.
8. Combine several techniques to make a pleasing arrangement on a cake. (Use a 8-9" round, an oblong, or a square cake.)
9. Make sugar molds.
10. Decorate a sheet cake with identical decorations on each individual serving.

Unit II Exhibits:

1. One-layer, decorated cake showing the use of three tips (rose tip must be one). Sugar molding may be used in addition to the tree tips. (Any shape cake may be used ... such as a bear, Christmas tree, etc.). On a 3"x5" card, specify: the occasion for which the cake would be served, decorating techniques used, source of design or idea, itemized cost of complete cake, and problems encountered while decorating. Also include a 3"x5" card stating the recipes for both cake and frosting.
2. Two-layer, decorated cake showing the use of four tips (the rose and writing tips must be used). Sugar molding may be used in addition to the four tips. Any shape cake may be used. On a 3"x5" card, specify the occasion for which the cake would be served, decorating techniques used, source of design or idea, itemized cost of complete cake, and problems encountered while decorating. Also include a 3"x5" card stating recipes for both cake and frosting.
3. Decorated sheet cake with arrangement on top. On a 3"x5" card, specify: the occasion for which the cake would be served, decorating techniques used, source of design or idea, itemized cost of complete cake, and problems encountered while decorating. Also include a 3"x5" card stating the recipes for both cake and frosting.
4. Decorated sheet cake with identical decorations on individual servings. On a 3"x5" card, specify: the occasion for which the cake would be served, decorating techniques used, number of servings intended from the cake, and problems encountered while decorating. Also include a 3"x5" card stating the recipes for both cake and frosting.

UNIT III  
(will begin in 1987)

Project Goals:

1. Make 3 tiered cakes and take pictures for your records.
2. Make a separated cake, using pillars.
3. Increase skill with all tips.
4. Make an exhibit board showing various border and flowers.
5. Develop skill in making chrysanthemums, daisies, jonquils, Easter lilies, apple blossoms, and pansies on a flower nail.

6. Develop skill in making side borders of joining flowers and leaves (decorated vines).
7. Make and use royal icing.
8. Experiment with figure piping (booties, bird, chick, swan, etc.). Record with pictures.
9. Make at least one ornament for a cake and take pictures for your records.

#### Unit III Exhibits:

1. One exhibit board showing eight borders and four different flowers (all made on a flower nail). Label borders and flowers with names. Exhibit board should not exceed 18"x18".
2. Decorated, three-tiered stacked cake. A suggested combination is 6", 8" and 10", because of small size, but any sizes may be exhibited. On a 3"x5" card specify: decorating techniques used, occasion for which cake would be served, source of design or idea, itemized cost of complete cake, and problems encountered while decorating. Also include a 3"x5" card stating the recipes for the cake and frosting.
3. Self-made ornament for the top of a cake. Mount on an exhibit board sized in proportion to the size of the ornament. On a 3"x5" card, specify: the size of cake on which ornament would be used, the occasion for which the cake would be served, source of design or idea, itemized cost of ornament, and problems encountered while making.
4. Decorated, three-tiered cake (6 layers of cake) which shows both a stacked and a separate tier. Any size is acceptable. On a 3"x5" card, specify: decorating techniques used, occasion for which cake would be served, source of design or idea, itemized cost of complete cake, and problems encountered while decorating. Also, include a 3"x5" card stating the recipes for the cake and frosting.
5. Exhibit of figure piping mounted on an exhibit board proportionate in size to the design. On a 3"x5" card, specify: the size of cake on which the piped figure would be used, the occasion for which the cake would be served, source of design or idea, and problems encountered while making.

#### General Project Guidelines and Suggestions:

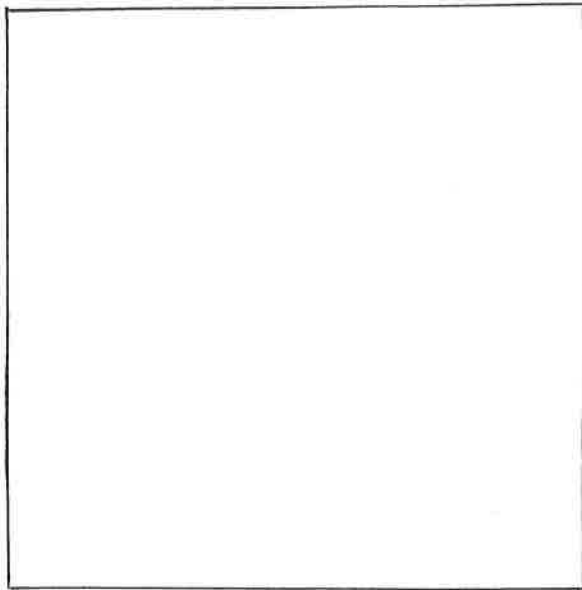
1. Cake and frosting mixes may be used for this project, but be sure to specify brand, etc. on requested recipe cards. You may notice a lower quality product when using the mixes versus that of those made from scratch. Quality will be a consideration when exhibit is judged.
2. White or yellow cakes are recommended for decorating for fair exhibits, but other flavored cakes will not be down-graded when judging.
3. Exhibit cakes must be baked by the exhibitor.
4. The use of original designs is encouraged for all cake decorating, but only exhibits in Unit III will be expected to be completely original.
5. Exhibit boards should be made of a sturdy material and be covered with a non-absorbent paper. They should also be proportionate in

- size to item(s) displayed.
6. For record keeping, use F 0-84-74 Home Economics Project Planning and Record Form plus the cake decorating supplement record sheet. (Sample sheet is on the following page.) Pictures of your experiments should be taken preferably in color, and then mounted on your record sheet with a brief explanation.

JUDGING STANDARDS  
Cake Decorating Exhibits

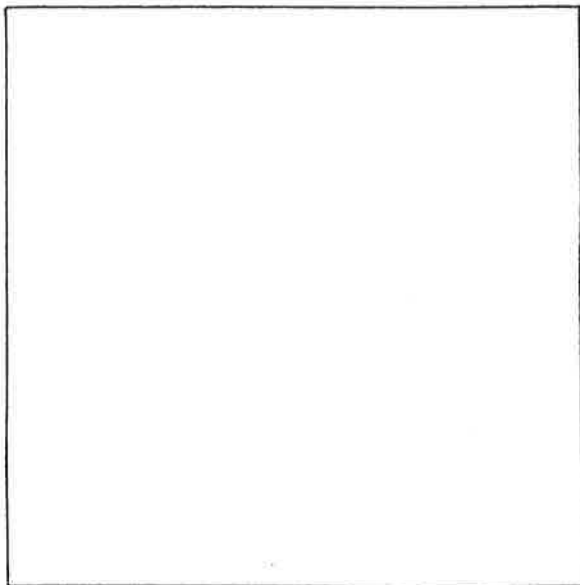
	Needs Improvement	Comments
I. General Appearance:		
A. Cake - shape	_____	_____
volume	_____	_____
texture	_____	_____
color	_____	_____
crumb	_____	_____
stacking of layers	_____	_____
B. Frosting - color	_____	_____
texture	_____	_____
consistency	_____	_____
smoothness	_____	_____
C. Decorations --		
attractiveness	_____	_____
size proportions	_____	_____
color combinations	_____	_____
balance	_____	_____
type coordination	_____	_____
D. Total exhibit (workmanship -- overall appearance)	_____	_____
II. Flavor:		
A. Cake	_____	_____
B. Frosting	_____	_____
C. Decorations	_____	_____
III. Explanation Cards:		
A. Neatness	_____	_____
B. Completeness	_____	_____
C. Reality of information	_____	_____
IV. Originality of Design	_____	_____
V. Suitability of exhibit to unit carried	_____	_____
VI. Suitability of exhibit to class entered (Does it meet the exhibit requirements?)	_____	_____

CAKE DECORATING SUPPLEMENT RECORD  
Use with FO-84-74 Home Economics Project Planning and Record Form



Use this space to tell about the cake decorating techniques you used for this cake. (If figure piping, sugar molds, etc. were hand-made, be sure to indicate.)

Picture or sketch of cake decorated



Use this space to tell about the cake decorating techniques you used for this cake (If figure piping, sugar molds, etc. were hand-made, be sure to indicate.)

Picture or sketch of cake decorated

Additional pages should be added to this record for each decorated cake.

CHOOSE A BLUE PRINT:  
KNOW AND CHOOSE GOOD BUILDING MATERIALS

BAKING THE CAKE

Pan Preparation:

Line pans with oiled wax paper so cake will come out easily.

Or you may want to grease bottoms generously with solid shortening (not butter, margarine or oil), using at least 1/2 tablespoon for each layer pan. (This method, however, may cause a thick sticky surface.) Use a narrow paint brush, pastry brush or waxed paper to spread it evenly.

Dust each greased pan with about 1/2 tablespoon flour or sugar until well coated on bottom and sides. Remove any excess flour by inverting pan and tapping gently.

Another acceptable method is to fit bottoms with waxed paper, leave sides ungreased and use a knife to loosen sides after baking.

For teflon-lined pans, follow manufacturer's instructions.

Cake Baking Clues:

Pour batter into prepared layer or oblong pans. Divide the batter evenly between layer pans.

Place pans on middle rack at least one inch from sides of oven. Pans should not touch. This permits proper circulation of heat, necessary for the layers to bake evenly.

After cake has baked the minimum time, touch center lightly. If no imprint remains, cake is done. A timer is of utmost importance for good success.

When you bake a cake remember: If you use a temperature lower than that called for in the recipe, your cake will probably be pale, and have a pitted surface, heavy coarse texture, low volume and a flat top.

Baking at a temperature that is too high may well result in a cake with dark crust, cracks, and a hump in the center and an uneven texture.

Cooling and Removing:

Allow layers to cool 10 minutes on wire racks before removing from pans. If cakes are left in pans too long, they become soggy and difficult to remove.

If removed too soon, they may crack down the center and fall apart.

To remove cake easily from the pan, place a towel over a second cooling rack. Place the covered rack over the top of the cake. Invert the cake and racks together to transfer the cake to the covered rack. (The towel prevents the wire bars from breaking the crust or leaving imprints on top of the cake.)

Carefully lift the pan from the cake.

A warm tender cake may crack if it rests on its rounded top



surface. To prevent this, place another wire rack on the bottom of the cake. Hold both racks ... and turn right side up. Remove second layer in the same manner. Notice it takes 3 cooling racks to remove 2 layers from pans. Allow layers to cool completely on racks.

If the cake is cooled on a plate or board, it will steam, making the surface soggy.

If desired, you may wish to cool and freeze the cake right in the pan in which it was baked. The cake may then be removed from the pan and decorated while frozen.

#### Cupcake Clues:

Cupcakes have nicely rounded tops and hold their shape best when baked in paper lined muffin pans. (You don't have to grease or wash pans either.) Fill muffin cups half full. Bake according to directions.

#### Baking in Different Pan Sizes:

ODD-SHAPED PANS (for lamb, bell, star, heart and Christmas tree): To measure capacity of an odd-shaped pan, fill pan with water. Measure the water. Use half that amount of cake mix batter. Use any remaining batter for cupcakes; bake as directed on package.

LOAF PANS: Follow package directions except - use 2 tablespoons less water. Bake in two greased and floured shiny loaf pans, 9 x 5 x 3 inches, for 35 to 40 minutes.

MINATURE LOAF PANS: Grease and flour six miniature loaf pans, 4 1/2 x 2 3/4 x 1 1/4 inches, and one layer pan, 8 or 9 x 1 1/2 inches. Follow package directions for preparing batter. Using about half the batter, fill each miniature loaf pan half full. Pour remaining half of batter into prepared layer pan. Bake small loaves 20 to 25 minutes, layer 25 to 35 minutes.

JELLY ROLL PAN (sheet pan): Follow package directions, except - spread batter in greased and floured jelly roll pan, 15 1/2 x 10 1/2 x 1 inch. Bake 20 to 25 minutes. Cool in pan. Frost and cut into squares to serve. Or, invert cake while still warm onto serving platter or tray. Makes about 35 two-inch squares.

SQUARE PANS: Follow package directions except - bake cake in two greased and floured square layer pans, 8 x 8 x 2 inches for 30 to 35 minutes, or 9 x 9 x 2 inches for 25 to 30 minutes.

#### Why Isn't My Cake Perfect?:

##### 1. WHAT CAUSES HEAVINESS, LOW VOLUME OR A RUBBERY LAYER IN A CAKE?

- \*It could be that you either under or overbeat the batter.
- \*You might have used too much water. Be sure to use the exact amount of water called for, no more. See package directions for each flavor.
- \*Maybe your oven was too cool. Be sure your oven controls are



accurate; you can have the local utility company check your oven. If this service is not available or is too costly, check it yourself with a reliable oven thermometer.

\*You didn't "doctor up" the cake mix by adding oil, did you? Our cake mixes contain just the right amount of each ingredient to make a perfect cake. Adding extra oil may upset the delicate balance of the mix formula and cause a failure. For the same reason we do not recommend substituting fruit juice or carbonated beverages for liquid.

## 2. WHY IS MY CAKE DRY OR CRUMBLY OR BOTH?

\*You may have undermeasured the liquid. Be sure to use the exact amount of water called for, no less.

\*The oven may have been too hot. Be sure your oven controls are accurate.

\*You could have overbaked your cake. Most package directions give a range time. Check when the minimum time has elapsed.

\*You didn't, did you, use milk in place of water? Our cake mixes contain dry milk solids. Adding milk can make the cake dry and coarse.

\*Did you skimp or add to the number of eggs?

## 3. WHY IS MY CAKE COARSE-TEXTURED - OR, WHY DOES IT HAVE HOLES AND TUNNELS?

\*Underbeating will cause the coarse texture. Beat the full time given on the package.

\*Again, the oven temperature could have been too high.

## 4. WHY DID MY CAKE FALL?

\*You underbaked it.

\*The oven temperature wasn't correct.

\*The pan was too small. Remember, you must use pan sizes recommended.

\*You couldn't resist - you tested too soon for doneness. Allow the minimum baking time to elapse before opening the oven door.

\*Something moved or jarred the cake before it was baked.

## 5. WHAT CAUSE A WRINKLED TOP AND EXTREME SHRINKAGE?

\*Usually too much water.

\*Or it could be you overmixed. Watch mixing time carefully. Beat cake batter as directed on package. Overmixing actually breaks down the cake structure, causing low volume and extreme shrinkage during the cooling of the cake.

\*Underbaking also can make your cake fall and look shriveled.

\*Again, did you add oil to the cake mix?

## 6. WHAT CAUSE A CAKE TO BE HUMPED OR PEAKED IN THE CENTER?

\*The oven temperature may have been too high.

\*Maybe the pan was too small.

7. WHY DOES A CAKE HAVE A STICKY TOP?

\*Maybe because of humidity. In humid weather, crusts collect moisture from the air and become sticky. This is especially likely to happen if the cakes are high in sugar content, as these cakes are.

\*You may have stored the cake while it was still warm. Always allow it to cool thoroughly first.

\*Perhaps your cake was underbaked, or the oven temperature was too low.

\*Overmeasurement of liquid could be your problem.

8. WHAT CAUSE A CAKE TO STICK TO THE PAN?

\*Not greasing the pan enough.

\*Leaving the cake in the pan too long.

9. WHAT CAUSES A CAKE TO BREAK APART?

\*Cooling it wrong side up. Our tender cakes are even more delicate hot out of the oven. When you turn the cake out on a rack, put another rack on top and quickly reverse the cake so it cools right side up. This will keep it from breaking or cracking.

CLUE: For good looking and good tasting cakes, it is absolutely necessary that you start with a good recipe or a good quality cake mix. The following recipes have been shared by a professional cake decorator. Feel free to choose others if these do not appeal to you.

CAKE RECIPES:

DRIFT OR SNOW WHITE CAKE

submitted by: Alice Ulrich

2/3 C. Crisco

1 1/4 C. sugar

Cream together well and add 1 1/4 cups milk, 1 teaspoon vanilla, and 1/2 teaspoon butter flavoring alternately with the following sifted dry ingredients:

1 t. salt

3 t. baking powder

2 2/3 C. sifted cake flour

Fold in 5 egg whites last which have been beaten first to soft peaks, then 1/2 cup sugar gradually beaten into whites.

Bake at 350 for 35 minutes or until done. (2-9") or (1-6" & 1-10") Serves: 25.

## BASIC YELLOW CAKE & VARIATIONS

	For a Large Cake	For a Small Cake
Grease & flour:	2-9" layer pans or 13x9 pan	2-8" layer pans or 9x9 pan
Cream together until fluffy:	5/8 C. soft shortening (1/2 butter for flavoring)	3/8 C.
Blend in thoroughly:	1 7/8 C. sugar 2 large eggs (1/2 C.)	1 1/4 C. sugar 1 large egg (1/4 C.)
Sift together:	3 C. sifted cake flour or 2 3/4 C. sifted all-purpose	1 7/8 C. or 1 3/4 C.
Stir in alternately:	2 1/2 t. baking powder 1 t. salt 1 1/4 C. milk 1 1/2 t. vanilla	1 1/2 t. 1/2 t. 7/8 C. 1 t.

Pour into prepared pans. Bake until cake tests done -- 350° F., layers 30 to 35 minutes, square or oblong, 35 to 40 minutes.

### VARIATIONS:

Pink and Beige Cake: Follow the basic recipe for Yellow Cake. Divide batter in half. Into one part, add a few drops of red food color. Into the remaining half, for a large cake, add 1 t. cinnamon, 1/8 t. cloves and 1/8 t. nutmeg. For a small cake, add 2/3 t. cinnamon, scant 1/8 t. cloves and scant 1/8 t. nutmeg. Drop the 2 batters alternately by spoonful into prepared pans. Draw table knife through the batter, forming swirls, or marbling, in the batter. Bake and cool.

Buttercup Cake: Follow the basic yellow cake recipe, except use only half the baking powder. To the dry ingredients, add 1/2 t. soda for the large, and 1/3 t. soda for the small cake. use buttermilk or sour milk in place of sweet milk. For further variation, use only half the amount of vanilla, adding a combination of orange, lemon and almond extracts.

Penuche Cake: Use the basic recipe, except use brown sugar instead of white. Add 1/3 t. soda with the baking powder for the large cake, scant 1/4 t. for the small cake.

Maple Syrup Cake: Follow the basic recipe for the large cake, except substitute 1 cup maple syrup for 1 cup of the sugar (use only 7/8 cup sugar). Decrease milk to 5/8 cup (1/2 cup plus 2 T.). Add the syrup with it. Omit vanilla and blend in 1/2 C. cut-up butternuts or other nuts.

CAKE FILLING (for layer cakes)

submitted by: Alice Ulrich

3 T. flour  
1/4 t. salt  
1 C. milk

Cook, stirring all the time, until thick. Remove from stove and let cool.

In the meantime, beat together in a deep bowl:

1/2 C. butter or oleo, softened and 1/2 C. Crisco  
1 C. granulated sugar 1 t. vanilla

Beat until light and fluffy. Then add cooled mixture and beat until smooth. Beat in 1 cup powdered sugar last and spread between layers of cake. Especially good between wedding cakes. May also be used as a frosting on a cake if it isn't to be decorated as it stays soft.

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ANTIQUÉ SATIN WEDDING CAKE

submitted by: Farm Wife News and Delores Ridder

1 pkg. Pillsbury Plus White Cake 3 egg whites  
1 C. water 1/3 C. oil

Heat oven to 325 F. Generously grease and flour 2-inch deep wedding cake pans. In large mixer bowl, blend above ingredients until moistened. Beat 2 minutes at highest speed. Fill cake pans 1/2 full or use amounts listed below. Bake at 325 F as directed or until toothpick inserted in center comes out clean and top springs back when touched lightly in center. Crust will be deep golden brown. (Do not underbake.) Makes 4 1/2 cups cake batter.

Pan Size	Cake Batter	Bake Time
6-inch round layer	1 3/4 cups	45 to 55 minutes
8-inch round layer	3 cups	45 to 55 minutes
10-inch round layer	5 cups	45 to 55 minutes
12-inch round layer	7 1/2 cups	50 to 60 minutes
14-inch round layer	11 cups	55 to 65 minutes
16-inch round layer	14 1/2 cups	60 to 70 minutes

Cool 15 to 20 minutes on cooling rack, then remove cake from pan and cool thoroughly. Be sure cooling rack is large enough to support each layer to avoid cracking of layers.

A typical wedding cake made up of a 12-inch, a 10-inch and a 6-inch tier requires seven packages of cake mix. About 1 1/2 cups of batter will be leftover.

Remember that each tier of the cake is made up of 2 layers frosted together.

CHOCOLATE CAKE

submitted by: Alice Ulrich

Cream: 1/2 C. oleo  
1 1/2 C. sugar  
Beat in well: 2 eggs  
Sift together: 1 1/2 C. + 2 T. flour  
1 1/4 t. baking soda  
1 t. salt  
1/2 C. cocoa  
Stir in flour mixture  
alternately with: 1 C. milk  
1 t. vanilla

Pour into 9 x 13-inch pan or 2-9 inch pans. Bake 25-30 minutes at 350° F.

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CHOCOLATE CAKE

submitted by: Connie Karloff

Sift together ..... 2 C. sugar  
2 C. sifted flour  
1/3 C. cocoa  
Boil and pour over dry  
ingredients. Beat till  
creamy ..... 1 C. water  
1/2 C. lard  
1/2 C. oleo  
Add and Beat ..... 2 eggs  
1/2 C. buttermilk  
1 1/2 t. soda  
1 t. cinnamon  
1 t. vanilla  
1 t. burnt sugar flavor  
Bake at 350° F in 9 x 13-inch pan.

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LEMON FLUFF CAKE

Sift into large bowl ..... 2 C. cake flour  
1 C. sugar  
3 t. baking powder  
3/4 t. salt  
Into small bowl ..... 3 egg whites, beat till  
stiff but still moist  
Add ..... 1/4 C. sugar to these  
Add to large bowl mixture ..... 1 C. milk  
1 t. lemon extract or  
vanilla (or 1 t. vanilla  
and 1/4 t. lemon extract)  
1/2 C. shortening

Beat 2 minutes at medium speed.

Fold in beaten egg whites at low speed for 30 seconds. Bake at 375° F in 2-9" pans. Bake for approximately 25 minutes.

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### Pan Pointers:

The correct pan is important in getting the proper size and shape cake needed without cutting and trimming. (Cutting off the peak can be done but sometimes results in an uneven top.) Cakes baked in too large a pan will be flat and dry. A too small pan will result in a peaked cake. Use a straight-sided pan. Shiny pans will distribute heat more evenly and give a golden color. If you use a glass pan, reduce oven temperature by 25 degrees. To help your cake remain level, take a double strip of old turkish toweling, fold it to a height of pan sides, wet it thoroughly and wring out, then wrap around outside edges and pin before baking cake.

### HOW TO STORE, FREEZE AND THAW

#### To Store Mixes:

Store in a cool, dry place. Cake mixes will keep in unopened packages up to a year, under normal storage conditions. They contain no ingredients that will deteriorate within that time.

#### To Store Cakes (until serving time):

**FROSTED CAKES:** Cakes with creamy-type frosting should be kept under a cake safe, a large inverted bowl, or loosely covered with foil, plastic wrap or waxed paper. Cakes with fluffy-type frosting are best served the first day; if necessary to store overnight, use a cake safe or inverted bowl and slip a knife under the edge so container is not completely airtight.

Cakes with whipped cream or cream fillings should be kept in the refrigerator.

**UNFROSTED CAKES:** Allow cakes to cool thoroughly before storing. Cakes covered before they are cool become sticky on top.

#### To Freeze Cakes:

**FROSTED CAKES:** Creamy-type frostings freeze best. Fluffy-type frostings freeze well but are difficult to wrap because they stick to the wrapper. To avoid some of the sticking, freeze frosted cakes before wrapping. Or insert wooden picks around the top of cakes to hold wrapping away from the frostings. Wrap in moisture-proof material such as plastic wrap or aluminum foil. To prevent crushing, place frosted cakes or cupcakes in sturdy box and overwrap. Do not store frosted cakes longer than 2 to 3 months. Individual slices can be cut, as needed, for lunch boxes or meals for two - no need to thaw the entire cake.

It is best not to freeze cakes with custard or fruit fillings, for they can make cakes soggy during thawing. Cakes filled with whipped cream can be frozen satisfactorily, following the method described for frosted cakes. However, do not freeze for more than 3 months.

Freezing cake batter is not recommended, because some of the rising capacity may be lost during freezing and thawing. (Bake it instead, and invite the neighbors for coffee and cake - or freeze baked cake for later use.)

**UNFROSTED CAKES:** All types of unfrosted cakes and cupcakes can be frozen. Allow cakes to cool thoroughly before packaging. Place baked layers on rounds of cardboard, then overwrap.

Properly wrapped unfrosted cakes remain in top condition for 4 to 6 months.

#### To Thaw Cakes:

Let stand, still wrapped or covered, at room temperature (do not thaw in oven) for the following length of time:

Frosted cakes: about 2 hours or longer if 9" or larger.

Unfrosted layers: about 1 hour

Cakes with whipped cream: 3 to 4 hours, in refrigerator

Cupcakes: about 30 minutes

Individual cake slices: about 5 minutes

#### To Bake in Quantity:

Make 2 or more of any recipe to serve a crowd. However, we recommend that you prepare only one package of cake or frosting mix at a time.

#### Yardstick for Yields:

<u>Size and Kind</u>	<u>Servings</u>
8-inch layer cake	10 to 15
9-inch layer cake	12 to 16
13x9x2 inch oblong cake	12 to 15
8 or 9 inch square cake	9
angel or chiffon cake	12 to 16
11x7 sheet cake	24 to 48

### FROSTING THE CAKE

Frosting adds more than good looks to a cake. It adds flavor, contrast in texture and helps keep the cake moist and fresh. Just as important, a glamorous frosting adds individuality to a cake.

You may use any of the following icing recipes for both frosting and decorating, remember - they must be of the proper consistency or all your decorating efforts will be in vain! For example icing must be of a medium consistency for borders and most flowers, very stiff for flowers with stand-up petals, and thinner for stringwork and writing. (To thin, add a few drops of water); to thicken, add more confectioner's sugar.



### BUTTER CREAM FROSTING

submitted by: Alice Ulrich, Delores Ridder & Rosie Gentrup

1 C. Crisco  
4 C. sifted powdered sugar  
1/4 C. milk

1/8 t. salt  
1 t. vanilla

Use Crisco for shortening. (No other brand will do.)

First beat Crisco with salt a few seconds with electric beater. Then add 2 cups of the powdered sugar. Beat until well blended. Now add the milk and vanilla and beat until smooth. Add the last 2 cups of powdered sugar and beat well.

Thin down the frosting with 1/4 cup more milk for icing cakes and for inscriptions, borders, drop work and leaves.

Add 1/2 cup or more powdered sugar for making roses and flowers.

While using keep icing covered with damp cloth. Store in air tight container in the refrigerator if you do not use it all. This will keep for several weeks to a month.

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### ROYAL ICING

submitted by: Alice Ulrich and Rosie Gentrup

1 egg white  
1 1/2 C. sifted powdered sugar

1/4 t. cream of tartar

Beat altogether at once for 5 minutes at high speed. This gets thicker as you beat.

Royal icing hardens quickly so keep covered with a damp cloth at all times while using. Store in air tight container in refrigerator. Will keep for only a couple of days.

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### PACKAGED ICINGS

You can use almost any icing mix for cake decorating. Just add one-third less liquid than specified on package directions. Taste and cost-wise, however, a packaged frosting may be less desirable.

### HOW TO FROST A CAKE

1. Cool cake 10-15 minutes on wire rack before removing from pan. If a cake rack is not available, an oven rack may be used. Then run spatula or knife around side of pan to release cake.  
Turn the cake out on the rack. Place right side up to cool. (An extra cake rack is helpful for inverting layers.) If the cake is cooled on plate or board, it will steam, making the bottom surface soggy.
2. Cool cake thoroughly before frosting. Brush loose crumbs from sides of cake and roll brown layer from top. By freezing a cake

before decorating, one can avoid a lot of crumb problems. You may find the cake easier to decorate while frozen. If preferred, however, it could be thawed slightly. To keep cake plate clean while frosting, place four strips of waxed paper barely under the edges of the cake to form a square. When the cake is frosted, waxed paper can be slipped out easily.

To eliminate grease problem, you may wish to place the cake on a grease-proof doily rather than on a cardboard. And then the wax paper protectors can be put in place.

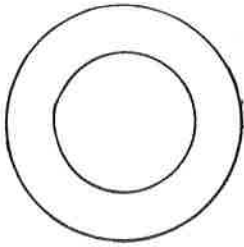
For 2-layer cakes (Use a turn table or lazy susan if possible.)

3. Place first layer top-side down, top cut off to level and crumbed and rolled. Spread 1/4 of frosting to outer edge with spatula (choose a metal spatula with a flexible blade; a stiff blade may dig into the cake), leaving a small amount of extra frosting hanging over the edge.
4. Place second layer right side up on filling. First frost sides of cake with a very light coat to seal in crumbs. (You may wish to thin the frosting slightly for this first coat.) Work quickly, using free, easy strokes. Spread with an upward stroke leaving a ridge of frosting around the top of the cake. Turn cake as you frost. Keep sides straight. (For chocolate or other dark variety cakes which are to be iced in white, thin the Creamy French Icing slightly, apply this thin coating, let dry completely and then apply a second layer of the regular frosting. Always be sure to use enough icing so that the cake does not show through icing.
5. Spread frosting on the top making it as smooth as possible. A metal spatula dipped in water will help finish off the icing more smoothly.

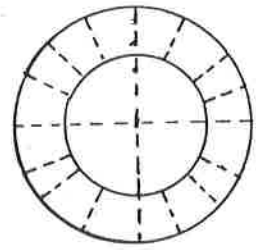
#### CUTTING A CAKE

The first requirement for well-cut cakes is a thin, pointed, very sharp knife. Serrated (a saw-like edge) or scalloped-edge knives are particularly good for sponge-type cakes. They are excellent for yeast breads, too. Insert the point of the knife into the cake and, keeping the point angled down slightly, 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. When you're cutting more than one cake at a time, there is always at least one with a frosting the sticks to the knife. Dip the cake knife in hot water to take the "stick" out of the frosting.

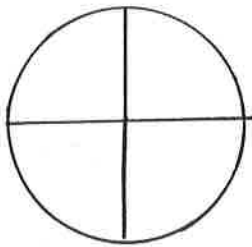
TO CUT LAYER CAKES FOR MORE AND DAINTIER SLICES



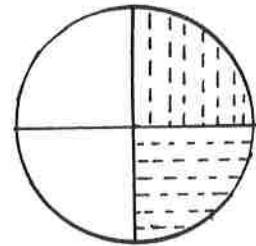
Halfway to the center, cut cake in a circle; then from inner circle. Makes 28 pieces.



OR

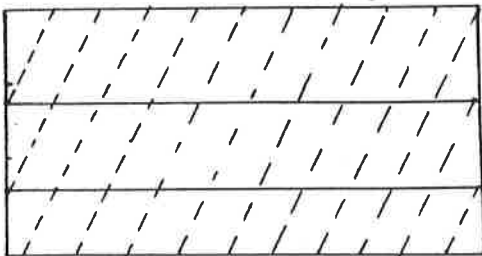


Cut cake into 4 quarters. Then cut each quarter into slices. The pieces closest to the middle of cake can be cut in half. Makes 28 pieces.



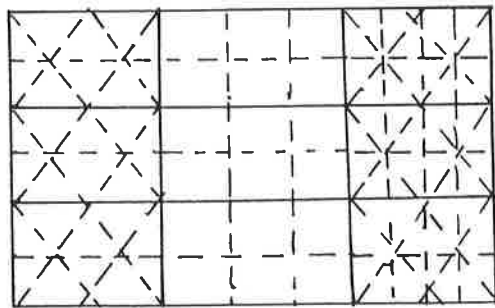
To Cut Oblong Cake for Parties

Cut 13x9x2 inch cake lengthwise into thirds. Then cut diagonally to make diamonds and triangles

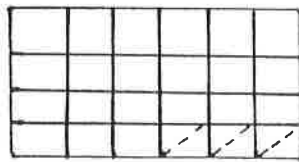


To Cut Sheet Cake for Parties

Cut 15 1/2x10 1/2x1 inch cake into thirds; then cut into diamonds, squares and triangles as shown.



\*For cutting oblong cakes, sectioning the vertical and horizontal lines with string markings may produce more uniform pieces.



To Cut Oblong Cake

Cut 11x7 inch cake lengthwise into fourths and crosswise into sixths for 24 servings. For an additional 24 servings, cut squares on dotted lines.

## BASIC DECORATING SUPPLIES

For this unit, get a minimum of tubes. If desired, use a pastry tube with a coupler.

Tips are identified by number. For this unit you should have one writing tip (#3 or #4); one leaf tip (#67); two star tips (#25 or #26 and #31 or #35); and one petal tip (#103 or #104). These are suggested tips only. Do be sure though, to have one from each group and two from the star group (#13-35).

It is a wise idea to get some type of box to keep all of your supplies together. Tips can be dented or bent, so keep them separated from other supplies. (Keep close tabs on them when washing, too, as they have been ground up in a garbage disposal.) If working in groups, mark all your supplies with your initials for easy identification.

You will need some type of food coloring. Liquid colors are usually less expensive and can be obtained in the local grocery store. They are quite suitable to thin colors, however, when one desire a deep, intense color, you must use a paste color.

Paste colors are available from the following addresses:

Wilton Enterprises, Inc.

2240 West 75th

Woodridge, IL 60513

Maid of Scandinavia

3244 Raleigh Ave.

Minneapolis, MN 55416

## DECORATING TIDBITS

**TINTING COCONUT:** Place 1 cup coconut in jar or plastic bag. Mix 1 to 2 drops food coloring with 1 teaspoon water. Add to coconut. Screw on lid or fold over top of bag and shake until coconut is uniformly colored.

.. Or add about 1 teaspoon colored decorator's sugar to coconut and shake as directed above.

**TOASTING COCONUT:** Place coconut on baking sheet. Toast in 350 degree oven until golden brown, 8-10 minutes, stirring frequently. Watch carefully.

**CUTTING DATES OR MARSHMALLOWS:** Use kitchen scissors. Dip scissors in hot water occasionally to prevent them from sticking.

**CHOCOLATE CURLS:** With a vegetable parer or thin, sharp knife, slice across bar of sweet milk chocolate with long, thin strokes. Semi-sweet or unsweetened chocolate can be used, but curls will be much smaller.

## COLOR

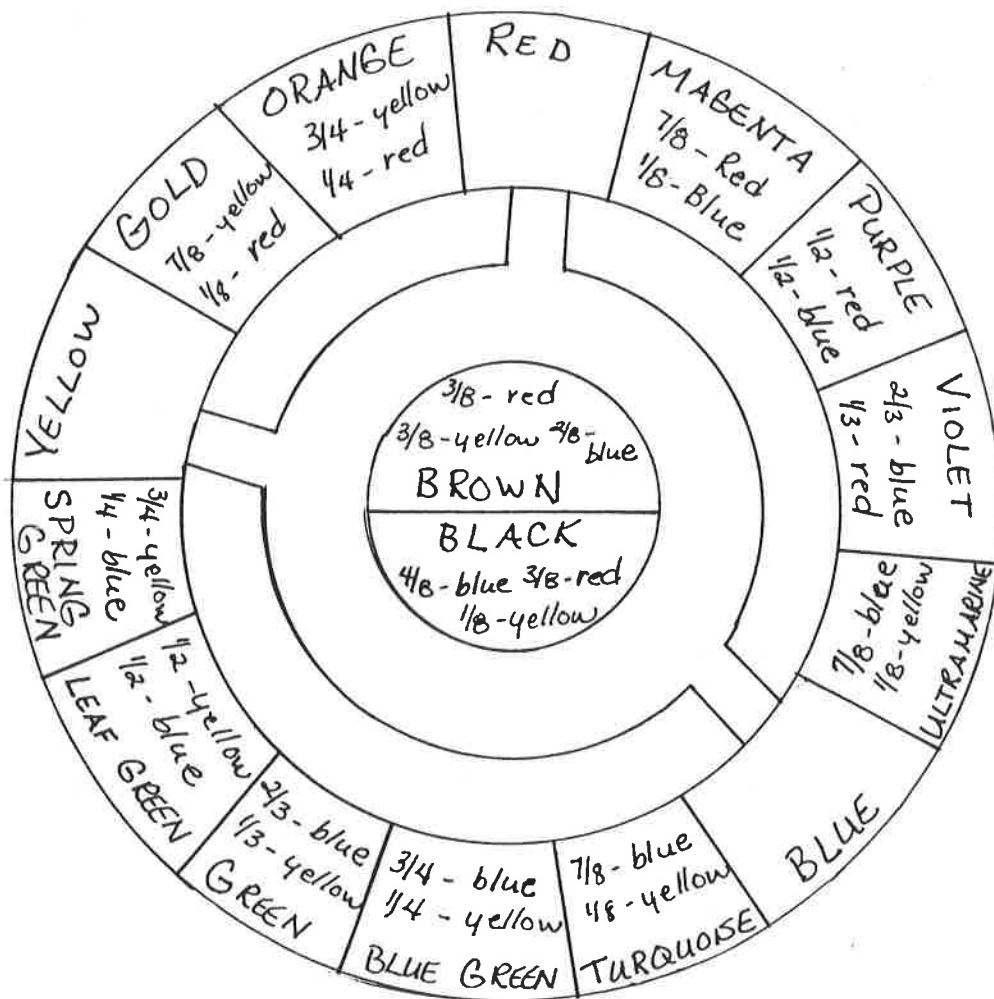
Knowledge of the proper techniques will help you in obtaining natural coloring, dramatic effects, unusual combinations and in general, will help make your decorated cakes look more beautiful, colorful and outstanding.

There are three forms of food coloring on the market - paste, liquid and powdered. Paste colors are preferred. They do not change

the consistency of your icings as liquid colors will do. They are much stronger, giving you deeper, darker colors. Paste colors are more concentrated and a little will go a long way.

Color Chart:

The blending of colors is fun to do. Here are some color combinations you will find useful. You may come up with many others.



Ex. Gold --- 7 drops yellow, 1 drop red

### Spatula Stripping:

This is one of the most usual color blending methods. After placing a tube in the cone, use a small knife and put a one-inch strip of colored icing down the entire side of the cone. After stripping the cone, fill the remainder of the cone with white icing. (Example - if you want to make some yellow and white roses, the yellow will appear on the inside of the rose and the white should be out at the tips. This simulates the way nature bleaches out the rose at the tips of the petals. To do this, you should strip the large side of a No. 104 tube in yellow icing with a strip approximately 1/2 inch thick and one inch wide and the remainder would be filled with white icing. Then as you make your rose, the petals are yellow, except for the tips which are white.)

This methods of stripping can and should be used on border. In making a shell border with a large star tube, the cone should have a narrow strip of colored icing on one side. The rest of the cone is filled with white icing. This gives the border a beautiful two-tone effect.

### Color Stripping:

This is a new idea in stripping your cone with many different colors and still use a plain white icing. For a fall leaf effect, strip the cone in three places. First with brown coloring on each side, then with green in the middle. These strips should be about 1/8 of an inch wide and extend from top to bottom of the cone. After stripping is completed, the cone is filled with pastel green icing. The leaves will have a beautiful three tone effect; a pastel green leaf with brown on each side and a deep green shade in the center. All of this is done simply by making three strips.

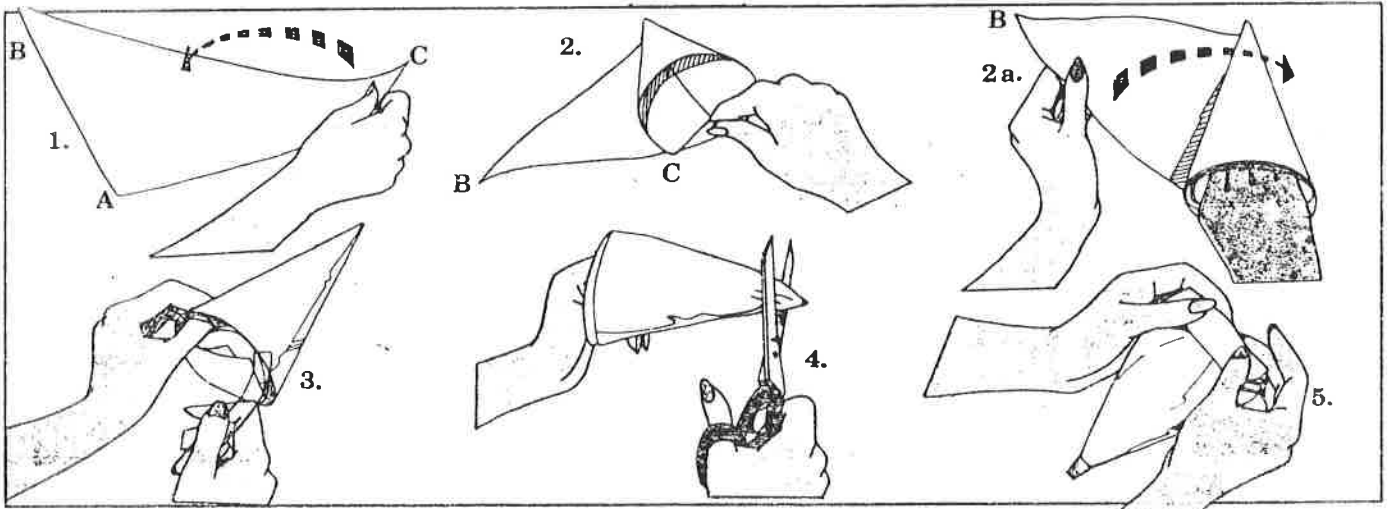
## CONSTRUCTING AND HOLDING A CONE

One of the things that discourages the beginning cake decorator from using paper cones is not knowing how to construct one properly. With a few minutes practice, you can become very proficient in making a cone.

The idea of making a cone is to roll the paper into a cone-like shape. The top of the cone is cut off, and the tube is dropped into the cone. The cone is then filled with a decorating icing and closed up by folding or rolling the top over. Although any type of paper can be used, the best is a vegetable parchment. If this is not available, waxed paper may be used. The heavier the waxed paper, the easier it is to construct the cone. Brown strapping paper is satisfactory if not used for any great length of time. It absorbs moisture and will break when wet. Vegetable parchment comes in various sizes and cuts.

## HOW TO MAKE A PARCHMENT BAG

1. Mark your parchment paper triangle points A, B and C to correspond with the diagram. Lay triangle flat with point A facing you. Hold Point C between your right thumb and forefinger.
2. Roll corner C up and over to center base point A. Holding points A and C together, roll corner point B up and wrap around to meet backs of points A and C to form cone.
3. Adjust outside seam where all 3 triangle points form "W" and tip of cone is sharp. Tape outside seam near top to hold bag together.
4. Cut  $3/4$ " off tip of cone. Drop the tube into the bag so  $1/2$ " of the tube is exposed. If necessary, as with larger tubes, trim bag a little at a time until tube fits correctly.
5. Hold the bag base. With a spatula, push icing down into the bag. Pull spatula out against the side of bag to remove all icing, and repeat procedure until bag is half full. Triangle fold the end of the bag closed and, as you decorate, continue to fold down the end of the bag to force the icing into the tube.



### How to Construct a Smaller Cone:

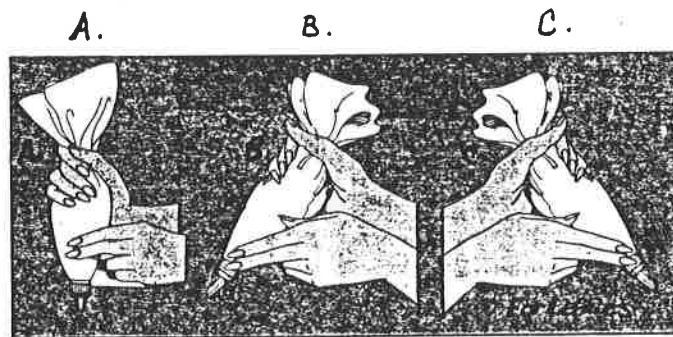
For a smaller cone, an oblong piece of parchment paper may be cut in half and the same procedure followed using the long side of the triangle to construct the cone. As the cone becomes empty, it is necessary to continue folding the top down as the icing is forced out.

The advantage of learning how to cut your cone is that you can vary the size of string work without having to buy a number of different sized tips. One can also do this without a tip by cutting a small opening in the tip of a filled cone. Remember to curve your cut slightly rather than a straight cut in order to get a nice opening.



Using Your Cone:

1. Correct Position - The angle at which you hold your decorating bag and tube must be correct in order to produce a satisfactory decoration. To hold the decorating bag correctly, grip the bag near the top with the twisted or folded end locked between your thumb and fingers. For the decorating bag there are two basic positions: the 90 angle, the decorating bag is held perpendicular to the decorating surface, (see picture A). In the 45 angle position the decorating bag is held at a slant to the decorating surface, (see picture B). Since most decorating tubes are symmetrical, their positioning corresponds to that of the decorating bag. However, some tubes are wider or serrated on one side and have a correct position of their own. You will become acquainted with these positions as you learn to decorate.



*For Lefties*

2. Pressure Control - The amount of pressure and the steadiness with which it's applied to the decorating bag will determine the size and uniformity of any icing design. Some decorations require an even pressure, others a varying application of light, medium or heavy pressure. The more you control the pressure, the more exact your decoration will be. Only practice can teach you the proper pressure application for a technique.
3. Special Note to Lefties - If you are left-handed, hold the decorating bag in your left hand and guide the decorating tube with the fingers of your right hand. (See picture C.) If the instructions say to hold the decorating bag over the right, you should hold your decorating bag over the the left. A right-handed person will always decorate from left to right. A left-handed person should always decorate from right to left. The only exception to this rule is when you are writing or printing. When decorating a cake on a turntable, rotate the stand counterclockwise as you decorate. For flower-making on a flower nail, turn nail clockwise in right hand as you pipe petals using left hand.

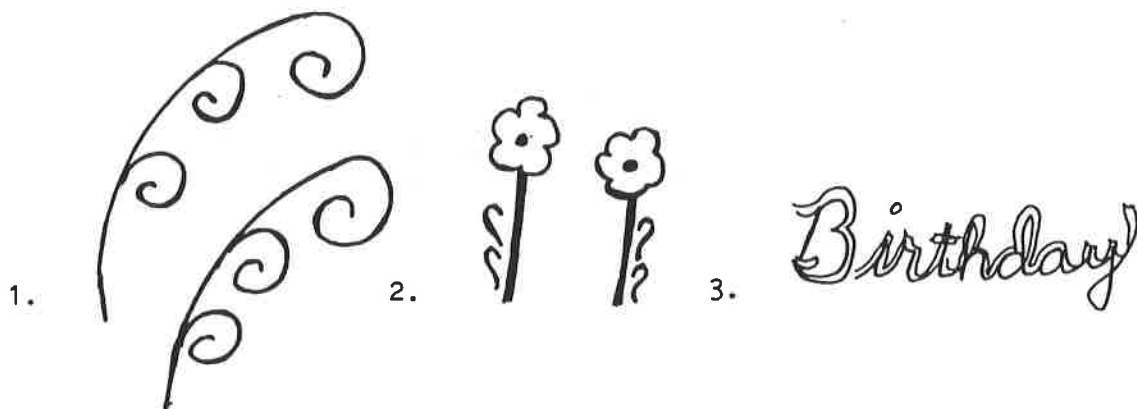
## DECORATING YOUR CAKE

No one is born with a natural skill in using a pastry tube - only practice makes perfect. So don't be discouraged if your first attempt doesn't quite live up to your professional standards, your second will be better. An inverted cake or pie pan makes a good surface upon which to practice. The frosting can then be reused for practice.

### Decorating Tips:

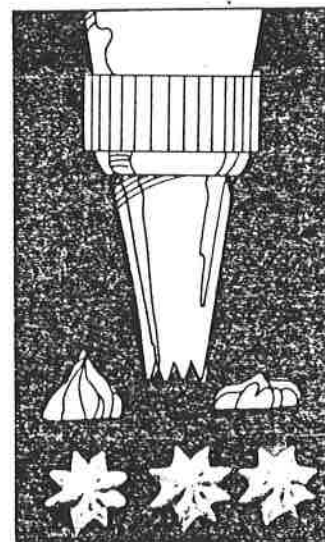
#### WRITING TIPS: (#1-#12)

This tip is used for stems and certain flowers such as lilies of the valley and forget-me-nots (1,2). And as its name implies, it is used for writing and lettering. (3) This can also be used for lattice work, color flow and figure piping.



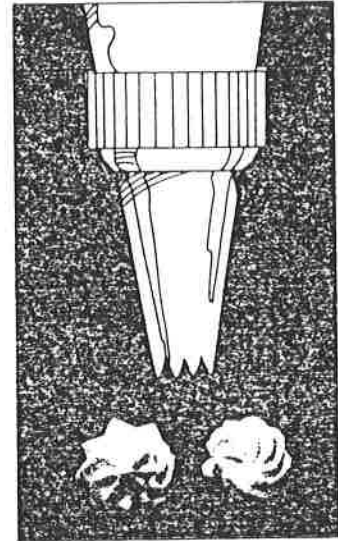
#### STARS:

Hold bag at 90 with tube slightly touching practice surface. Squeeze bag to form a star, then stop pressure, and pull tube away. Increase or decrease pressure to change star size. An entire cake or just one area can be covered with stars made very close together so that no cake shows between stars.



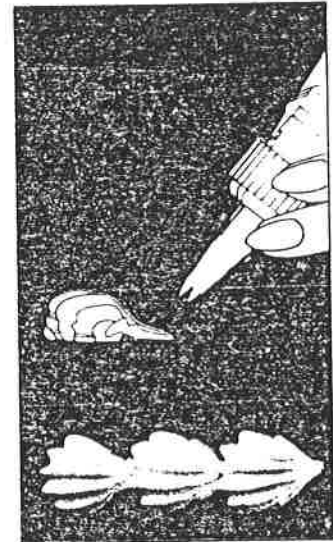
### STAR PUFFS AND ROSETTES:

Both of these decorations use the same basic procedure. Hold bag at a 90 angle to practice surface with the tube slightly above the surface. Squeeze and move hand to the left, up and round in a circular motion. Continue motion past starting point and into center of decoration, stop pressure, pull tube away and you've made a star puff. To make a rosette, stop pressure when you reach starting point of decoration, pull the tube away.



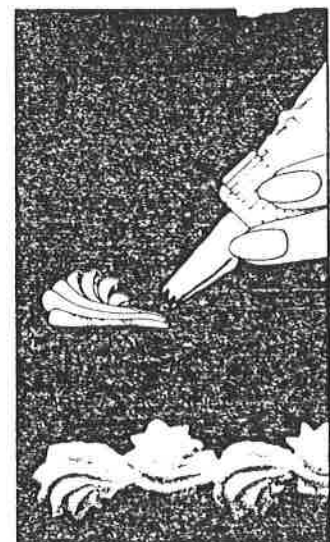
### SHELLS:

Hold bag at 45 angle with tube slightly above practice surface and end of bag pointing toward you. Squeeze with heavy pressure and slightly lift tube as icing builds and fans out into a full base. Relax pressure as you pull tube down and towards you to make a tail. Stop pressure completely, pull tube away. When you make shells, always work toward yourself starting each new shell slightly behind tail of previous shell.



### REVERSE SHELLS:

Hold bag at 45 angle with tube slightly above practice surface. Squeeze to let icing fan out as if you were going to make a regular shell, then swing tube around to the left in a curve as you relax pressure to form a tail of a shell. Stop pressure, pull tube away. Repeat procedure, only this time swing the tube around to the right as you form tail of shell. Continue procedure alternating directions for a series of reverse shells.



#### BASIC LEAF:

Hold bag at 45 angle to practice surface, fingertips on bag facing you. Squeeze and hold tube in place to let icing fan out into base, then relax and stop pressure as you pull tube away and draw leaf to a point. To add ruffle - move tube back and forth slightly as you draw leaf to a point.

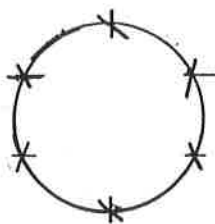
#### DROP FLOWERS: (Star tips #13-15, also special drop flower numbers)

You can use either to drop flower tip or a star tip for this flower. Put the top of the tip directly above the cake and force icing through until you get the size of flower desired.

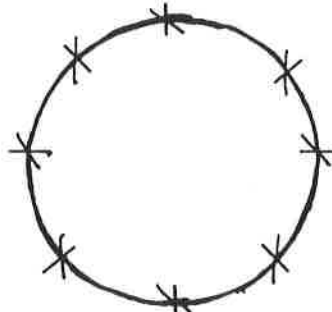


#### BALANCING DESIGNS

For cakes that you may wish to use a side border on, you will need to divide it into 6 to 8 equal portions. This will form a well balanced design. Use a small dot of white icing at each "x" to serve as a guide.

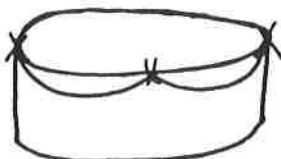


8" cake



10" cake

Then using the desired tip for the side of the cake, drop a zigzag line drape from "x" to "x". A small star tip or a rose tip make an attractive drape. Be careful, though. Do not make any side drapes too heavy and over-balance the total cake design. On cakes that you want to place simple designs, this method of marking off the cake will help you place them at equal distance.



Marking off the top of the cake in this manner is also necessary when using lattice work on the cake top. You can also use various sized pans as a lattice guide. (Round-sized pans work nicely.) Press the desired size lightly to the top of the cake (Figure 1). Then run straight lines in a contrasting color (Figure 2a).

Figure 1.

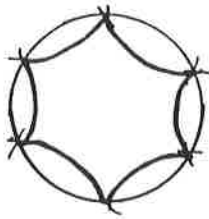
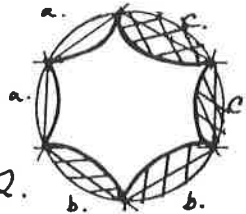


Figure 2.



Run another set of lines in the opposite direction (Figure 2b). Finish around the outside of the lattice (inside of the cake) with a small shell design. (Figure 2c). Your cake is now ready for a border design.

HINT - An inverted cooking pan or large bowl makes a nice cake stand which will put your work up to a better working height. You can decorate while at either a sitting or a standing position.

### BORDERS

Borders are a basic decoration of most cakes. They smooth a cake's edges, cover flaws and cracks, and give the cake a uniform appearance as well as adding decoration. There are four general type of borders - a top border, a side border, a top and side border, and a bottom border.

Top borders are put on the cake at about a 45 degree angle. This covers the edges or corners of the cake and also gives the border a more attractive appearance.

Side borders are put on by holding the cone in a comfortable position at the side of the cake. Hold the tube off to the side of the cake.

Top and side border enable you to combine two techniques. First pipe on the top border, then use a string border around the base of the top border. Be sure to hold the tube a slight angle.

Bottom borders are worked around the base of a cake and is piped on at a 45 degree angle to the cake.

A star tip can be used in many ways for a border. Make individual stars close together all around the edge of the cake. This same tip can be used in a back and forth motion around the edge of the cake.

Using the same tip, a shell effect can be made by forcing icing through as for a drop flower, then pulling toward you and releasing pressure. Continue this same pattern around edge of the cake. Vary type of shell by holding the tube at different angles to the cake.

## DROP FLOWER BORDER

### Ribbon Border:

Use a rose tip for this border. Either the narrow or the wide part of the tip may be used for different effects. Drop a string guide line first - then use the rose tip and move up and down slightly while following the guide line. Try to keep your pressure even.

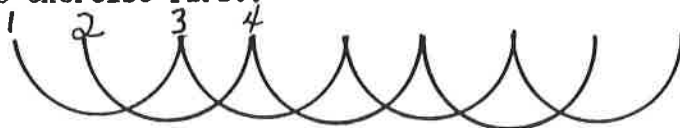


### STRING WORK:

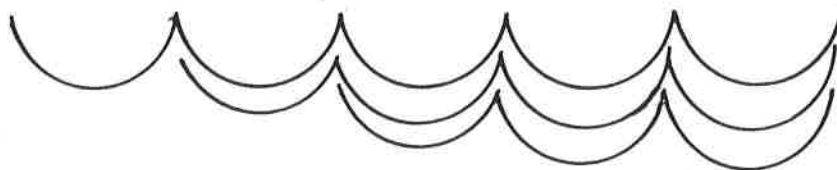
String work is not difficult to do -- the secret lies in using icing of a thinner consistency than for most decorating uses. It is recommended that you use a buttercream icing. A royal or boiled icing may be used, but you may experience problems with drying and cracking in moving and serving.

For practice, use the side of a cake pan. Touch the tip to the pan and let gravity pull the string down to the desired length. Move hand horizontally as you squeeze. Then touch tip to pan to complete one drop.

Try this exercise first.



As your skill improves, you can try many variations of a drop string or combine it with another tip for other varieties.



### COMBINE STRING WITH FLUTED RIBBON BORDER:

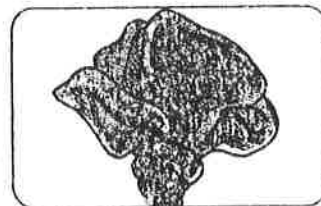
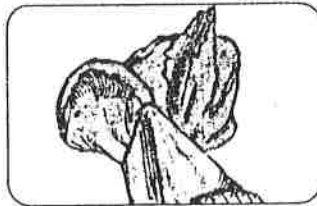
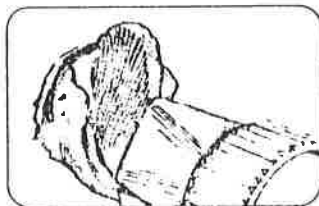
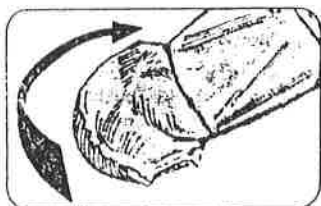
Do string work on top. Using a #104 tip, do ribbon border. Complete with another string.

## FLOWERS

The simplest of all flowers to make is the sweetpea. Before attempting any of these flowers on a cake, we suggest that you practice them on a sheet of wax paper or the top of a cookie sheet.

### SWEET PEA:

1. Make base petal. Hold bag at a 45 degree angle to practice surface, fingertips on bag facing you. Touch wide end of tube #104 to surface, point narrow end slightly up and away from surface. Squeeze, move tube up around to the right and back down forming cupped base petal.
2. Make center petal. Hold bag at 45 degree angle to practice surface so that back end of bag points towards you. Touch wide end of the tube to bottom of base petal, just inside cupped edge, point narrow end of tube straight up. Squeeze, raise tube slightly and let icing roll into center petal. Stop pressure, lower tube, pull away.
3. Make side petals. Touch wide end of tube to bottom left edge of center rolled petal, point narrow end up and out to the left. Squeeze, lift tube slightly, stop pressure, lower tube, pull away. Repeat procedure for right petal, starting at bottom edge of center petal.
4. Add calyx to flower base with tube #3 and thinned icing. Hold bag at 45 degree angle to practice surface so that end of bag points toward you. Insert tube into flower base and hold in place as you squeeze to build up icing. Relax pressure as you draw tube down, narrowing calyx to a point.



### ROSE BUD:

(Note - the wrist movement for making the rose buds is very important. For a dry run, practice moving your wrist up and down slightly but smoothly.)

1. Make base petal. Hold bag at a 45 degree angle so that end of bag points over your right shoulder, fingertips gripping bag face you. Touch wide end of tube #104 to surface, point narrow end to the right. Squeeze, move tube forward 1/4", then back.
2. Make overlapping center petal. Hold bag in same position as step 1, with wide end of tube touching inside right edge of base petal, narrow end of tube pointing slightly up above base petal. Squeeze and hold tube in place as icing catches inside edge of base petal and rolls into interlocking center bud. Stop pressure, pull tube away.



3. Make sepals and calyx with tube #3 and thinned icing. Hold bag at a 45 degree angle to base of bud with end of bag pointing towards you. Touch tube to bud, squeeze and pull tube up and away from flower, relaxing pressure as you draw sepal to a point. Add two more sepals and tube #3 calyx.



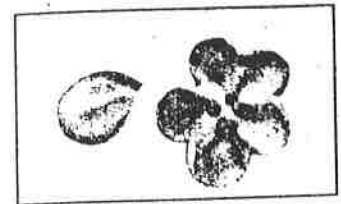
#### HALF ROSE:

1. Make a rosebud omitting sepals and calyx. Hold bag at a 45 degree angle so that end of bag points to the right, fingertips gripping bag face you. Touch wide end of tube #104 to bottom left side of bud. Squeeze, move tube up, around to the right and down, relaxing pressure.
2. Make right petal. Hold bag in opposite position as for left petal. Touch wide end of tube to bottom right side of bud. Squeeze, move tube up, around to the left and down to center of bud base. Stop pressure, pull tube away.
3. Make sepals and calyx with tube #3 and thinned icing. Follow same procedure as for step 3 of rosebud, starting at bottom center of half rose. Add 3 sepals and calyx for finished half rose.



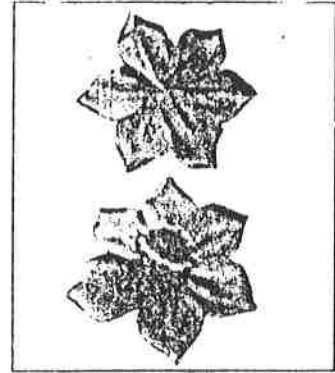
#### APPLE BLOSSOM:

1. Use tube #101, or 101's, and hold bag at a 45 degree angle to flower nail with wide end of tube touching nail center, narrow end pointed out and 1/8" away from nail surface.
2. Squeeze bag and turn nail as you move tube 1/8" out from nail center and back, relaxing pressure as you return to starting point.
3. Repeat procedure to make four more petals. Add tube #1 dot for flower center.



DAFFODIL AND JONQUIL:

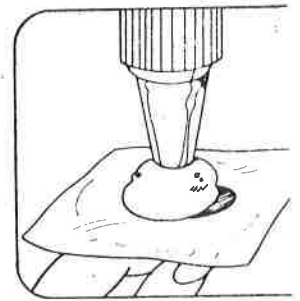
1. Use tube #104. Hold bag at a 45 degree angle to nail, with wide end of tube touching nail, narrow end pointed out and almost parallel to nail surface. Squeeze and as you turn nail, move tube out about a 1/2" and back to center of nail to form petal. Repeat procedure for five more petals.
2. Dip your fingers in cornstarch and pinch ends of petals to points.
3. Pipe row-upon-row of tube #2 string circles and top with tube #2 zigzag for flower center.



AMERICAN BEAUTY ROSE:

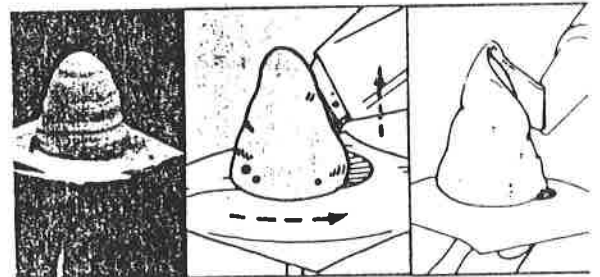
Make the Rose Base:

1. Use tube #10. Hold bag perpendicular at a 90 degree angle to nail with tube lightly touching center of nailhead.
2. Squeeze with a heavy pressure, keeping tip of tube in icing until you've made a full, round base.
3. Ease pressure as you raise tube up and away from nailhead, narrowing base to a dome head.



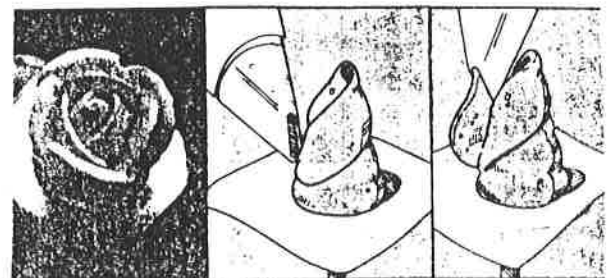
The Center Bud:

1. Use tube #104. Hold bag at a 45 degree angle to nail with wide end of tube just below top of dome, and narrow end straight up.
2. Squeeze, pull tube up and out away from top of dome stretching icing into a ribbon band, as you turn the nail counterclockwise at the same time.
3. Relax pressure as you bring band of icing down around dome, overlapping the point at which you started.



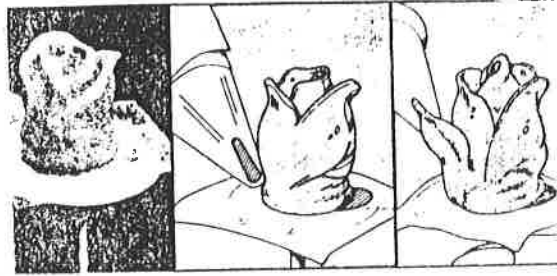
1st Row of 3 Petals:

1. Touch wide end of tube #104 to midpoint of bud base. Turn nail counterclockwise and move tube up and back down to midpoint of bud base forming first petal.
2. Start slightly behind end of 1st petal and squeeze out a 2nd petal same as first.
3. Start slightly behind end of 2nd petal and add a 3rd petal, ending this petal at starting point of 1st petal. Now you have a full rosebud made on a nail to use just as you would a rosebud made on a flat surface. TIP: make center bud shorter for best results.



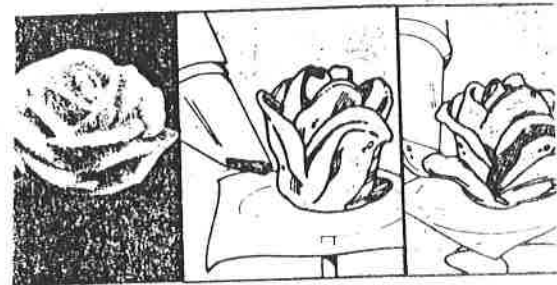
2nd Row of 5 Petals:

1. Touch wide end of tube #104 slightly below center of a petal in 1st row, angling narrow end of tube out slightly more than you did for 1st row of petals. Squeeze and turn nail counterclockwise, moving tube up and then down to form 1st petal in second row.
2. Start slightly behind this 1st petal and make a 2nd petal. Repeat procedure for a total of 5 petals, ending last petal at the 1st petal's starting point.



3rd Row of 7 Petals:

1. Touch wide end of tube #104 below center of petal in 2nd row, again angling narrow end of tube out a little more. Squeeze, turn nail counterclockwise and move tube up and down forming 1st petal. Repeat for a total of 7 petals.
2. Slip waxed paper and complete rose off nail, attach another square of waxed paper and start again. Keep practicing until your roses look as pretty as the one here.

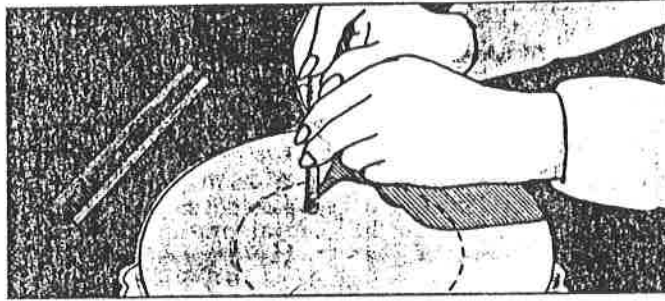


HERE ARE SOME COMMON MISTAKES IN MAKING THE AMERICAN BEAUTY ROSE:

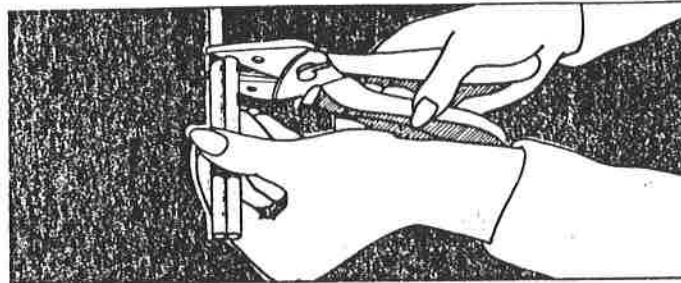
1. Making the rose too flat. This results when the dome or base of the petals is not high enough or when each row of petals is not started below the preceding row.
2. The petals are too tight. This is caused by holding the tube in toward the dome.
3. Petals are flat looking, caused by holding the tube to the side or away from the dome or base.
4. Wavy petals, squeezing the bag too heavily or turning the nail too slowly will result in this.

It is evident why the rose is a difficult flower to execute properly. Have patience and practice it diligently.

## ASSEMBLY OF A TIERED CAKE

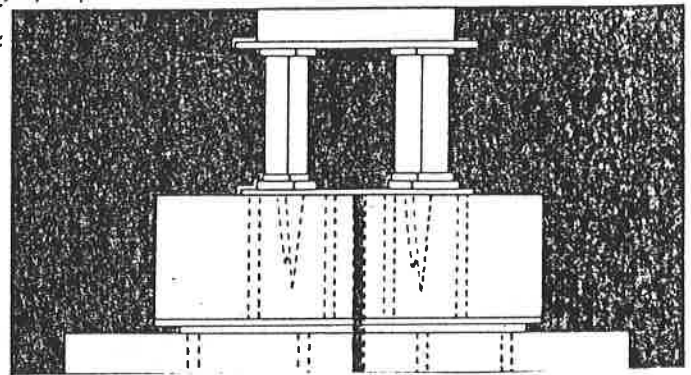
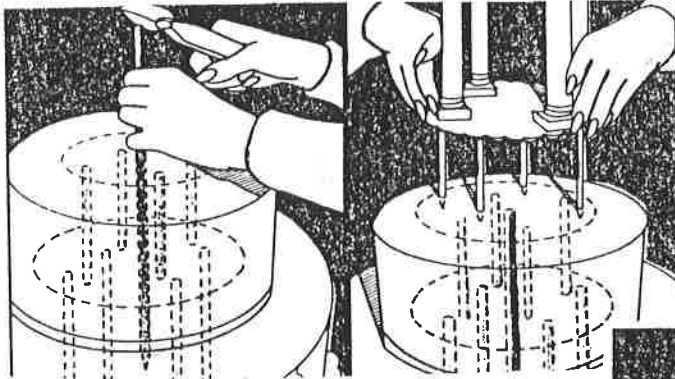


1. Ice all tiers first. Place bottom tier on a sturdy base plate or a trimmed cake board cut 4" larger than tier diameter. On centertop of this tier, press a cake board circle 2" smaller in diameter than the tier to placed above it, to imprint outline. Remove cake circle and push a dowel rod into cake within circular outline, until rod touches base plate. Lift up rod and use sharp pruning shears to cut off end beyond icing mark. Use this rod as a guide to cut six more dowel rods the same length. Push all seven rods into tier cake base, so they're equally spaced within the circular outline and even with the cake top.



2. With dowel rods in place, position next tier setting on cardboard base. Use cardboard circle 2" smaller in diameter to imprint an outline on second tier and repeat step 1 using five dowel rods. Now, sharpen the end of another dowel rod with a kitchen knife and push through both tiers of cake to cardboard circle base. Hit end of rod sharply with a tack hammer to drive rod through cardboard to bottom cake tier. Clip rod even with top of second tier using pruning shears. This serves to secure tiers, keeping them in place for safety when transporting.

3. Insert pegs in base of separator plate, pillars on top; and push separator plate pegs into tier top.



4. Set top cake tier on corresponding size separator plate and position atop pillars for a three-tiered cake. Remove this top tier, and any tiers separated by plates, when transporting cakes.

#### ORNAMENT TOP

Ornament tops are usually chosen so that a bride has a memento of her wedding cake. A large variety of tops in a wide price range can be chosen from the store. Ornament tops may also be designed by the decorator by using small plastic figurines purchased at a hobby shop or using your sugar molding combined with net or tulle and paper or icing flowers. Another example might be to make up a variety of sizes of royal icing roses and arrange on the top tier of the cake. An iced cupcake centered to give more of a 3-D effect may also be used.

Another example would be to pipe royal icing through a shell tip on wax paper in the form of an arch, a valentine, etc., let dry and then insert in desired place on top of cake. Then flowers or figurines may be placed in front.

Ornament tops should not be limited to weddings. Use them for special parties, birthday and anniversaries.

Individual taste will be the rule in choosing your ornament design but do remember that simplicity is your best design. Keep the ornament proportion in line with the cake. It should neither overpower or be lost on top of the cake and should fit in with the total design.



of cornstarch in a thin cloth and tie to form a bag. Dust inside of mold lightly with bag.

3. Place pre-cut cardboard or 5" corrugated circle over mold, and turn upside down. Sugar will dry hard in approximately three hours, depending on the humidity. Sugar may be swiftly dried by placing in preheated oven (200 F) for five minutes or placing in direct sunlight. BE SURE TO REMOVE FORMS FROM VINYL MOLDS BEFORE DRYING.
4. Multicoloring Sugar Molds: Different colors may be used in one mold by mixing separate batches and applying the colors in the mold where desired. Color is added to the pre-mixed batch by using a small amount of food coloring and blending to the shade desired. Faces and figurines can be artfully colored by inserting the desired sugar shades in the mold then packing the remainder of the fold with uncolored sugar mix.

NOTE: Use a small brush to remove excess sugar from mold. Then fill mold with a different colored sugar mix.

You may use plastic bells, cookie cutters, or many other items for molds.

#### CREAM CHEESE MINTS:

3 oz. cream cheese, softened  
1 lb. sifted confectioner's sugar  
Desired flavoring to taste  
Food coloring to desired color  
Dash of salt

Mix all ingredients to form stiff dough. Roll mint mixture in a small ball. (Size of ball is determined by size of mold.) Roll in granulated sugar and press into mold. (Rubber molds work best.) Remove from mold and repeat process.

#### FIGURE PIPING

Figure piping is an interesting subject normally looked upon as being advanced and difficult work. Two reasons the novice encounters so much difficulty in figure piping are:

1. Improper consistency of the icings.
2. Following incorrect procedures.

There are two methods of figure piping. The fill-in method and the pressure formation method. The fill-in method is accomplished by drawing an outline of the subject and then filling in with icing. The pressure formation method is a technique of pressure control. Be squeezing and relaxing pressure as the cone is moved along, almost any formation in icings can be obtained.

For best results, boiled icings, royal icing, or piping jelly is used. In using icing, it is imperative that the icings be whipped thoroughly and then thinned down slightly. When it is squeezed through the cone, it flows out smoothly and does not roll. If it is too thin, the icing will not hold its shape. After the proper steps are known, your only mistake will be in your pressure control.

Design ideas may be found in magazines, on greeting cards, napkins, etc. Or use your imagination.

### CLOWN:

This design is very good to use on a child's cake. Use a large star tip (any of #28 to 31). Fill cone with equal strips of two bright colors and white. Use a writing tip in a white cone to make a small circle for the face. (Figure 1.) Build the body by squeezing heavy just above the cake surface and move down slowly. (Figure 2.) Then build arms and legs in desired positions in the same manner. (Figure 3.) Then using a writing tip in desired colors, build gloves and shoes in an exaggerated form. Using a small rose tip, flute a ruffle around the neck, wrist, and ankles.

Several clowns may be arranged in different positions and even made to look as though they are climbing the side of the cake, falling off, or standing upside down.

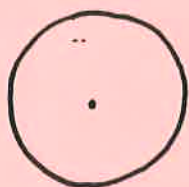


Figure 1.

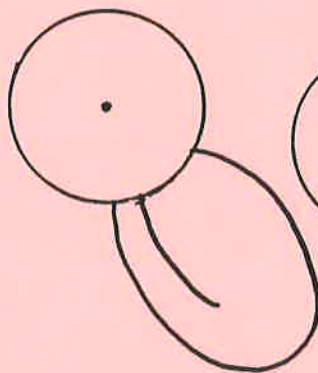


Figure 2.

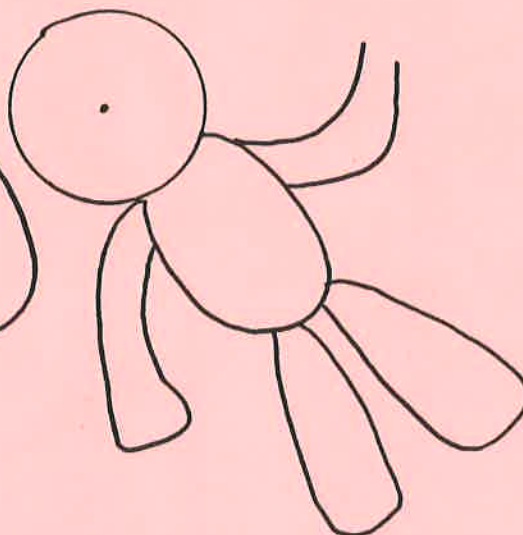


Figure 3.



## RESOURCES

There are a wide variety of cake decorating books on the market and available in bookstores. They along with magazines and other cake decorators are excellent resources for ideas for your cake decorating. Don't be afraid to try a variety of different ideas and your own creative abilities as you create your decorated cakes.

### RESOURCES USED IN DEVELOPMENT OF THIS PROJECT:

Cake Decorating - original copy prepared by Gage County Extension Service and revised by Mrs. Roy Auxier and Mrs. Linda Buethe.

Cake Decorating - Unit I and II from Stanton County

Cake Decorating - from Antelope County

Wilton Yearbook 1981 Cake Decorating

Recipes and Ideas from Delores Ridder, Alice Ulrich, Rosie Gentrup and Connie Karloff.

## CAKE DECORATING SCORE SHEET

TOTAL POINTS	DESCRIPTION OF PRODUCT	CONTESTANT'S SCORE
25	General Appearance	
20	Frosting ...  Smooth Even Coloring	
20	Decorations ...  Attractive Size Proportions Color Combinations Balance	
20	Original Design	
15	Workmanship	

