

Helpful Hints in Cake Decorating

- Food Coloring – Windex removes stains from hands and clothing.
- Dawn Soap works best for clean-up.
- Shortening – Crisco (white) works best.
- Put a dab of icing on the center of the cake board to keep the Styrofoam from sliding. Put board on a lazy susan to keep from sliding.
- Dip spatula into boiling water, dry and then go over icing to smooth.
- After air is squeezed out of icing bag, put twisty on top of bag to keep icing in the bag. (for beginners)
- To keep crumbs out of icing – Thin some of the icing to pudding consistency, then spread thin icing on cake and let dry. After a hard crust forms and if a crumb has surfaced, poke it down into the cake with a toothpick. Then do a final icing.
- Use Royal icing for State Fair.
- Drop flower with the center using one technique, and then the leaves with a second technique.
- #352 leaf tip works best.
- Border is required
- Cake boards should support your cake:
 - a. Single layer, triple thickness 3/8”
 - b. Larger cakes, 1/2” thickness