

CAKE DECORATING 1



*Written by
Samantha Moro, Monica Mook, Jessica Burns, and Andrew Sirianni*

Introduction

The goal of this project is to teach you (13- to 18-year-olds) the basic skills that are required for cake decorating. You will learn what equipment is needed to decorate cakes and how to use that equipment. While skill and practice are important to cake decorating, the most important thing is creativity and willingness to try different techniques. The more techniques you try, the more elaborate designs you will be able to create. Provided in this instruction packet are several lessons that give step-by-step instructions for everything from making the actual icing to actually creating beautiful designs with the star and writing tips. Simply read through the packet and follow the lessons in order. In the front of the packet is a glossary of common baking terms and supplies along with pictures to help identify all of the baking equipment being used. Keep this packet nearby and refer to it as needed. Once this project is completed you will not only have cakes that taste great, but ones that look great too.

This project requires a flat surface to work on and about an hour to complete. Be careful when using the knife or any other sharp object. Don't be afraid to ask an adult for help with cutting the cake, using the electric mixer, or if you have any other problems. Also, keep in mind that cake decorating takes practice, and just because your design doesn't turn out the way you want it the first time, it doesn't mean that your cake won't still taste good! Have fun!

Supplies



Spatula

A thin, flat tool that is useful for mixing and spreading frosting.

Couplers

Plastic or metal attachments for icing bags. These allow the tips of the icing bag to be changed without changing the entire bag.



Decorating Bag

You can buy a premade plastic bag that is used to ice your cake.

Star Tips #16 & 30 (or 28, 29, 31, 32, 33, 34, 35 instead of 30)

Pastry bag attachments that are useful for making designs with frosting, especially borders.





Mixer

An appliance that is used to mix or beat the ingredients of a recipe.

Cake Pan

A deep pan that is usually circular or rectangular shaped and used for baking cakes.



Knife

A cutting instrument consisting of a sharp blade attached to a handle.

Waxed Paper

A type of paper coated with wax that is used for wrapping and prevents water from spoiling the food.

Writing Tips #4 (or 3, 5, 6)

Pastry bag attachments that are useful for making detailed designs with frosting.

Icing Recipe

Ingredients*

- 2 lbs sugar
- 1 cup shortening
- ½ cup water
- pinch of salt
- 1 teaspoon vanilla or almond flavoring
- 2–3 tablespoons cocoa (optional)

*If the icing is going to be used to both frost and decorate the cake, double this recipe in order to have enough icing.

Definition

Beat: To mix ingredients vigorously, usually with an electric mixer.

To Make Icing

Beat ingredients for 3 to 5 minutes using a high mixer speed. If you want to make chocolate frosting, beginning adding the cocoa until you achieve the desired amount of chocolate taste. In other words, add 2 tablespoons of cocoa, and a little bit more at a time until it tastes good!

For best results when using the icing to decorate a cake, it should be fairly thick and gooey but not runny.

After the icing has been made, it can be kept for 2 to 4 weeks at room temperature.

Crumbing, Sealing, and Icing a Cake

Description

This lesson will give you basic knowledge and tips on how to crumble, seal, and ice a layer cake.

You will learn

- crumbing technique;
- sealing technique; and
- frosting techniques.

Supplies

- Two unfrosted layers
- Frosting (use homemade recipe listed on page 4 or buy from the store)
- Spoon
- Spatula
- Powdered coloring or food coloring
- Couplers
- Sharp knife (ask adult for help)

Instructions

Crumbing

1. Carefully brush off all loose crumbs on cake. You can either save these to decorate and top your frosting or throw them away.

Sealing

1. Using a spoon, place some of your frosting on the bottom layer of cake.
2. Place the cake on a plate with the frosted side of the cake pressed into the plate. This will keep your cake in place while you are icing and decorating it.
3. Frost the top of the bottom layer: Spread icing from center to the edges.
4. Place the second layer on top of it.
5. Spread icing from the center to the edges.
6. Wait a few minutes for this “sealing” to set.

Frosting

1. Using a spatula, frost the sides of the cake first: work from the bottom to the top.
2. Place the remaining frosting, frost the top of the cake.
3. Spread the frosting on top of the cake out evenly.

TIP

For smooth frosting:

1. Dip the spatula in cold water.
2. Then dip the spatula into the frosting.
3. Press the frosting covered spatula flat to the side of the cake.
4. Press the frosting covered spatula flat to the side of the cake.
5. With your other hand, turn the cake until the sides are smooth.
6. To smooth the top, dip the spatula in cold water.
7. Then dip the spatula into the frosting.
8. Work from side to side, applying even pressure to ensure a smooth coat of frosting.

Filling a Decorating Bag

Description

You will fill a decorating bag with icing so that you can decorate your cake.

You will learn

- how to fill a decorating bag.

Supplies

- Decorating bag
- Coupler
- Tips
- Icing
- Spatula or Spoon

Instructions

1. Place the coupler in the bottom, narrow end of the bag.



2. Place the desired writing tip on the coupler.

3. Place the coupler ring around the outside of the coupler to keep the writing tip in place. Screw it tightly into place.



4. Put icing in your cone with a spatula or spoon, filling the cone no more than half full for ease in handling.

5. Fold the top of the cone as shown, holding the sides as you continue rolling down to force icing out of the decorating tube.



6. As you decorate, continue to roll down the top as needed.

Using the Star and Writing Tips

Description

This lesson will help you practice using the star and writing tips. New techniques will be discovered during this lesson.

You will learn to

- gain greater control;
- develop range of techniques using star tip; and
- achieve variety by changing angle and pressure.

Supplies

- One cake
- Frosting
- Powdered coloring
- Waxed paper
- Star and writing tips
- Couplers
- Paper cone or bag
- Dishcloth in plastic bag

TIP

For more icing colors and tip sizes, share supplies with others.

Instructions

1. Get a piece of waxed paper to practice on.
2. Try changing the angle at which you hold the tip and observe the variation you can achieve.
3. Hold cone sideways and move in a zigzag fashion.
4. The term pressure is used to describe how hard you squeeze the bag while decorating a cake. The harder you squeeze, more icing will come out of the bag creating a thicker line. Change the pressure with which you “squirt” the frosting and see what happens.
5. Pull away from design while still exerting pressure.
6. Stop pressure, then pull away.
7. Practice changing the speed with which you move the tip.
8. Try different sizes of star and writing tips.
9. Select your favorite variations and use them to decorate your cupcakes.

More Decorations with Star Tips

Star Patterns

Description

You will make star patterns to decorate your cake.



You will learn how to

- properly hold the bag when making the stars and
- make the star pattern.

Supplies

- Decorating bag filled with icing
- Cake to decorate
- Star tip (#16; any star tip will do, depending on desired star size)
- Coupler
- Patience

TIP

To change the size of the star, change the pressure of squeezing the bag or the star tip number.

Instructions

1. Take a star tip.
2. Hold bag at a 90-degree angle.
3. Hold bag so that the tip is almost touching the cake surface.
4. Squeeze the pastry bag until a star is formed.
5. Stop the pressure before.
6. Pull the tip away.
7. When making multiple stars together, make sure they are bunched together with no spaces in between.



Rosette Patterns

Description

You will make rosette patterns to decorate your cake.

You will learn how to

- properly hold the bag when making the rosettes and
- make the rosette pattern using a star tip.



Supplies

- Decorating bag filled with icing
- Cake to decorate
- Star tip (#16; any star tip will do, depending on desired star size)
- Coupler
- Patience

Instructions

1. Take a star tip.
2. Hold bag at a 90-degree angle.
3. Squeeze bag.
4. While squeezing move your hand left, up, and then around in a circle.
5. Stop squeezing when you are almost back at your starting point.
6. Pull tip away.



Zigzag Patterns

Description

You will make zigzag patterns to decorate your cake.



You will learn how to

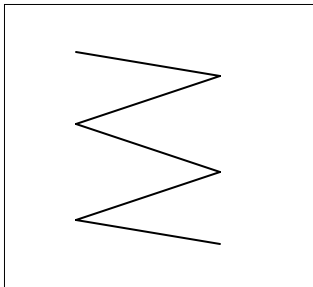
- properly hold the bag when making the zigzags and
- make the zigzag pattern using a star tip.

Supplies

- Decorating bag filled with icing
- Cake to decorate
- Star tip (#16; any star tip will do, depending on desired star size)
- Coupler
- Patience

Instructions

1. Take a star tip.
2. Hold bag at a 45-degree angle.
3. Touch the tip to the surface of the cake.
4. Squeeze icing with an even steady pressure.



5. While squeezing move your hand in a side-to-side, zigzag motion.
6. Stop pressure.
7. Pull tip away.

Decorate Your Cake!

Description

You will make star, rosette, zigzag, and writing patterns to decorate your cake.

You will learn how to

- incorporate the learn patterns into your cake decorating.

Supplies

- Cake to decorate
- Star tip/tips (#16; any will do, depending desired star size)
- Coupler
- Decorating bag
- Icing
- Food coloring to color the icing
- Patience

TIP

To get different color icings, use a few drops of food coloring to dye white icing.

Instructions



Copying a Picture onto a Cake

Description

This lesson will help you transfer a picture onto your cake.

You will learn to

- gain greater control;
- develop range of techniques using star tip; and
- transfer pictures into cake decorations.

Supplies

- One cake
- Frosting
- Powdered coloring
- Waxed paper
- Star and Writing tips
- Couplers
- Paper cone or bag
- Dishcloth in plastic bag
- Picture from a coloring book
- Toothpicks

Instructions

1. Decorate the cake layer by tracing a picture from a coloring book onto waxed paper.
2. Lay waxed paper on the cake and carefully poke through waxed paper outline with a round toothpick into the icing.
3. Remove the waxed paper and connect the dots with a toothpick to recreate your design.
4. Outline with the writing tip.
5. Fill in the outline with star and writing tips.

Clean Up

1. Wash (with soap and water) and dry equipment before putting them away.
2. When washing you can turn the decorating bag inside out to wash the inside of the bag. (only do this if you are planning on reusing the bag)
3. Turning the bag inside out also allows you to get the coupler out easier.
4. To clean the inside of the tips out you can use a Q-tip or a toothpick to get into hard to reach places.
5. Enjoy your decorated cake! 😊



Prepared under the supervision of Jan Scholl, associate professor of agricultural and extension education.

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