

CAKE DECORATING



A Step-by-Step Guide on How to Decorate a Cake

by
Matt Chait, Paul DiCicco, Matt Fedyna, Chris Goryl

INTRODUCTION

This is a step-by-step guide on how to decorate a cake like the one shown on the cover. Cake decorating is fun and it's a skill that will benefit you for years to come. Have fun on your cake decorating adventure!

This step-by-step instruction guide is organized by the listing of materials, description of needed equipment, how to make a frosting dispenser, how to make simple frosting, and how to decorate a cake.

This guide is designed for young people between the ages of 12 and 18. Those who are unfamiliar with working in a kitchen should have an adult around to supervise during the baking and decorating process. Be especially careful when using sharp utensils like knives and the lighting of matches for candles.

The beginning of the guide has a checklist of materials and equipment needed to decorate a cake. Make sure you have all the items on the checklist before you proceed on to the actual decorating directions.

INGREDIENTS & EQUIPMENT

Please check off each box next to the items before proceeding on to decorating cake. You will need everything on the lists below except the items needed for the icing recipe unless you choose to make your own cake icing instead of using store bought icing.

EQUIPMENT

- Butter knife
- Matches (for candles)
- Mixing bowl*
- Measuring cups and spoons*
- Electric mixer*
- Edible confetti
- Candles

INGREDIENTS

- 1 store-bought cake without frosting or 1 homemade cake without frosting
- Frosting (any flavor)
- Colored icing (any color)
- Sprinkles
- Plastic figurines
- 1 lb confectioners' powdered sugar*
- $\frac{3}{4}$ cup of shortening*
- $\frac{1}{4}$ cup of water*
- $\frac{1}{4}$ tablespoon of salt*
- $\frac{1}{2}$ tablespoon of vanilla extract*
- Liquid food coloring (any color)*

*Indicates item needed for icing recipe

RECIPE FOR ICING

The following recipe is for a simple white frosting with which you can use to decorate your cake.

Items you will need:

- 1 lb confectioners' sugar
- $\frac{3}{4}$ cup of shortening
- $\frac{1}{4}$ cup of water
- $\frac{1}{4}$ tablespoon of salt
- $\frac{1}{2}$ tablespoon of vanilla extract
- Mixing bowl
- Electric mixer

After you have gathered all the ingredients and materials, place all of the ingredients into the mixing bowl. Next, use the electric mixer to mix the ingredients on medium speed for about 10–15 minutes. When all the ingredients in the bowl are well mixed, your icing is ready for spreading onto the cake.



Note

In order to make colored icing, you will need to add liquid or paste food coloring, which can be purchased at your local grocery store. Color the icing by adding 2 drops of food coloring to start and mix it in thoroughly.

Be careful, though, because food coloring can temporarily stain your skin, so you might want to get a supervisor to assist you.

MAKING THE PASTRY BAG

The next set of instructions shows you how to make your own pastry bag. Make sure you have your one-gallon plastic bag, a pair of scissors, and set of cake decorating tips.

*****Make sure you have an adult around to supervise you while using scissors!*****

STEPS

1. With a plastic bag and pair of scissors, cut a corner off of your bag, approximately one half inch long.

Note: This distance might change according to the size of your decorating tip. Make the cut a little bit smaller at first to make sure your tip will fit.

2. Push the cake decorating tip through the hole, from the inside of the bag outward. Your bag should now look like the one in the picture.
3. Fill the icing bag half full, loading it close to the decorating tip.



Note

Try to fill the bag evenly without creating any air pockets. This will make the icing come out smoothly without any breaks in the design.

HOW TO APPLY THE FROSTING

The following instructions will take you step by step how to apply the frosting to your cake.

STEPS

1. Place the cake in a freezer for 20 minutes.*

2. Obtain a butter knife.

3. Scoop frosting from the container with the butter knife.

Tip: Make sure that the frosting is at room temperature, this will make it easier to work with.

4. Apply the frosting to the center of the cake.

5. Spread frosting with knife, making sure to cover the whole cake evenly.

Optional: If adding a second layer to the cake, place the second layer on cake and frost the sides and the top.



*Placing the cake in the freezer before applying the icing will prevent crumbs from falling off of the cake during the frosting application process.

HOW TO DECORATE THE CAKE

There are many different items that can be used to decorate your cake. The list below will give you just a few of the many cake decorating possibilities that are available to you in your local grocery store.

Decoration items:

- Colored icing, using a pastry bag (instructions included earlier)
- Candles
- Sprinkles
- Edible confetti
- Plastic figurines

The following instructions will show you how to apply the colored icing to your cake using a store-bought icing dispenser. These same instructions can be used to apply the icing using a pastry bag.

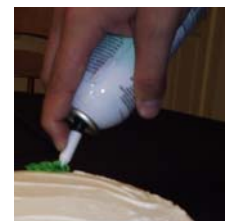
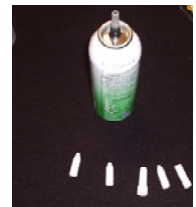
STEPS

1. Select the icing dispenser of your choice and apply the decoration tip of your choice.
2. Hold the dispenser at a 45 degree angle, half an inch above the cake. Begin dispensing the icing by gripping the canister with your fingers and press the tip horizontally with your index finger.

Tip: To dispense the icing using the pastry bag, hold the bag vertically and use gentle, consistent pressure to squeeze the icing out through the tip.

3. Use the icing dispenser to decorate the top of the cake by writing or drawing patterns (such as balloons, stars, numbers, someone's name, etc.) that create a picture on your cake. It is important to maintain an even speed and pressure while drawing the picture on the cake.

Tip: If you are nervous about drawing a picture on your cake, you can practice by drawing the picture on a piece of wax paper first.





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

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