

Cake Decorating 2



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INTRODUCTION

In this packet you learn some new ways to ice and decorate cakes using several techniques, colors and designs. This craft project is for anyone who has completed and is familiar with Cake Decorating 1. This packet is intended for anyone from ages 12 to 18 because it requires some advanced decorating techniques and control of hands. There is no limit to the amount of time you can spend on this project. However, you should plan on spending at least a half an hour decorating each cake using the following instruction sets. The following materials will be needed to complete the decorating patterns:

- Decorating Tips: #16 (zigzag border), #67 (leaf), #104 (small rose), #30 (shell border), #126 (large rose)
- Parchment paper
- Plastic bags (for decorating cone)
- Scissors
- Ruler
- Toothpicks
- Frosting (recipes from Cake Decorating 1)
- Frosted cake

These instruction sets assume that you have a basic knowledge of the skills presented in Cake Decorating 1. This basic knowledge should include making and filling a decorating cone. You should also be familiar with the tools and decorating tips, which can be practiced by icing pre-made cupcakes with the borders and writing techniques presented in Cake Decorating 1. Practice improves your control of the decorating cone and will help you learn the appropriate pressure to use on the decorating cone to create even borders. You should also be familiar with techniques such as crumbling, sealing, and icing your entire cake to prepare for decoration as discussed in Cake Decorating 1.

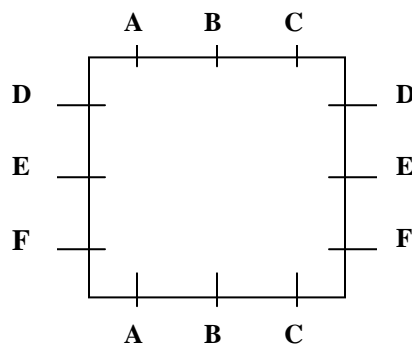
GRANNY'S QUILT

Materials

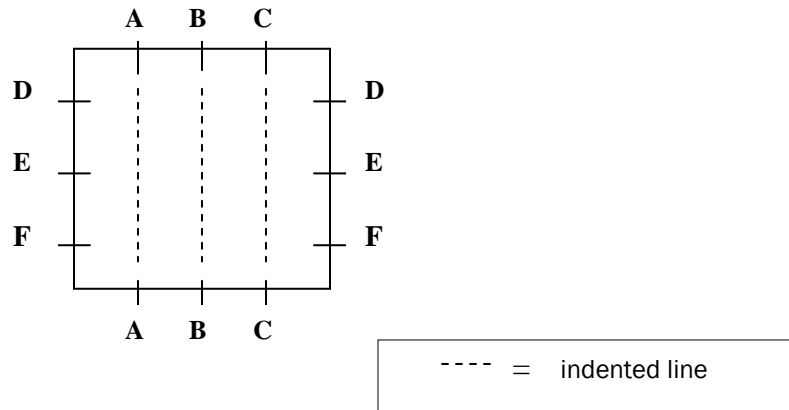
1. Frosted square cake
 - o These instructions are for 8 x 8 cake, but can be adapted to any size cake.
2. Frosting
 - o White for basic icing and borders
 - o Pink and Blue for Flowers
3. Tips #16, 104, 67
4. Ruler
5. Toothpicks
6. Parchment paper
 - o For base of cake
7. Plastic bags
 - o For icing bags

The Border

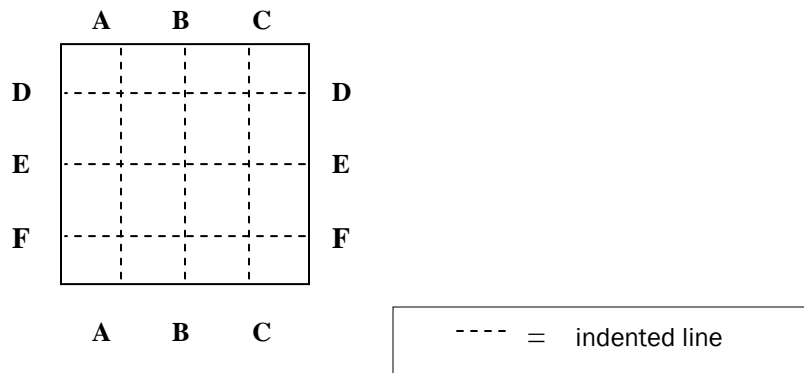
1. Place frosted square cake on piece of parchment paper.
2. Make three icing bags out of plastic bags as instructed in Cake Decorating 1.
3. Using a butter knife, lightly indent the top edge of the cake every 2 inches as shown below.



4. Repeat along additional three sides.
5. Placing butter knife on the first indent on the top of the cake, make a straight line to connect it to the first indent on the bottom of the cake. See below.

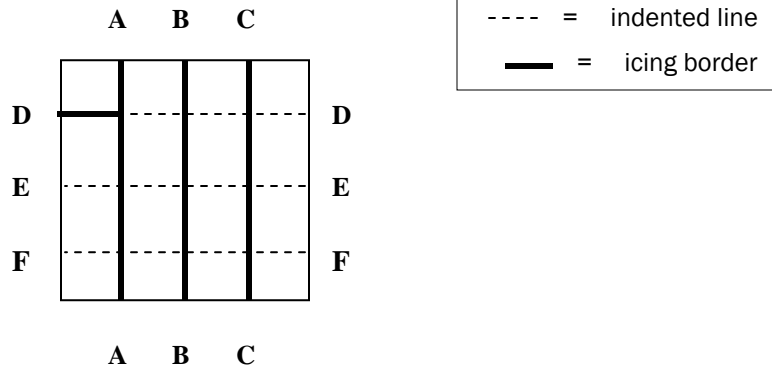


6. Repeat for all indent pairs, creating a grid of 16 squares.



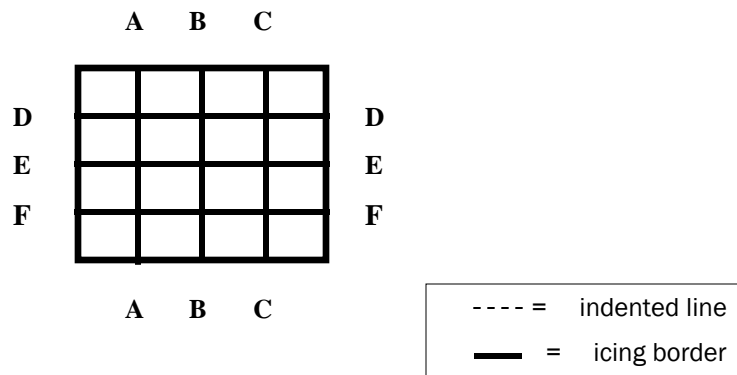
7. Using tip #16 place a white icing **zigzag border** over all vertical indented lines you have just created.
 - a. Hold bag at a 45-degree angle with tip lightly touching surface.
 - b. As you squeeze out icing with a steady, even pressure, move hand in a side-to-side motion for a zigzag effect.

8. Using the same tip and icing start the zigzag border on the first horizontal line and connect it to the first vertical line as seen below.
- o Make sure you lift the icing tip to stop the border when you reach each vertical icing border, preventing overlap of lines.



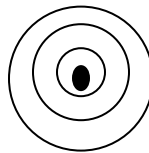
9. Repeat for all horizontal lines.

10. Using the same tip and icing, place a zigzag border around the 4 edges, see below.
- o This will create 16 bordered squares



The Flowers

1. Using tip #104, create a pink **rose** in the upper left top corner square.
[Alternate method for making a rose is provided at the end of instructions.]
 - a. Using a toothpick, place a dot in the square where you want the center of the rose to be.
 - b. Starting very close to the dot, make a small petal like the letter “C.”
 - c. Make another petal in the shape of a backward “C” mirroring the first “C” and slightly lower (see diagram below).
 - d. Make a petal going one-third of the way around the center (see diagram).
 - e. Continue this action to complete the circle; make sure the petals overlap one another.
 - f. Place your tip so it is centered behind where two of the petals join each other.
 - g. Make a petal.
 - This will start your second ring of petals.
 - h. Continue making the second ring of petals in the same manner as you did the first.
 - You may have more than three petals. Refer to the diagram below for help.
 - i. Continue this action until the rose is the size you want.
 - We recommend three to four circles of petals.
 - j. Your final rose will look like the one shown (photo in diagram).
 - Remember, things get easier with practice. Practice on parchment paper first to get the feel for it.



2. Using blue icing, repeat Step 1 in the next square
3. Continue this pattern as shown below, making a rose in every square.

P	B	P	B
B	P	B	P
P	B	P	B
B	P	B	P

P = pink icing
B = blue icing

4. Using tip #67, apply two green leaves to each rose. These can be applied anywhere to the rose and may vary from rose to rose; they should look like those shown below.
 - a. Place tip on cake at 45-degree angle.
 - b. Applying slight pressure, move tip in a smooth motion in the direction you want the leaf to lay, creating a small leaf.

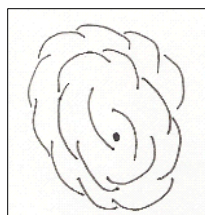


Note: All colors used in this instruction set can be replaced by any other colors of your choice. However, when deciding which color icing to use, take into consideration the patterned look of the cake.

Alternative Rose

To create the rose shown below:

1. Use the same C pattern as described in Steps 1a, 1b, and 1c.
2. Make the same first petal as described in 1d
3. Continue making petals overlapping the last quarter of the each petal; this is done in a spiral fashion as shown in the diagram below. The final result should look like the picture.



ROSES SUPREME



Materials

1. A nine-inch round cake frosted with chocolate or vanilla icing
 - o Instructions are for vanilla, but the same methods could be used replacing “vanilla” with “chocolate” throughout the instructions.
2. Vanilla, green, and pink frosting
3. Decorating tips #30, 67, and 104 (or 126)
4. Toothpicks
5. Parchment paper

The Border

1. Place the frosted cake on parchment paper.
2. Use tip #30 to create a **shell border** with white frosting on the top edge and around the bottom of the cake (along the parchment).
 - a. Touch the tip to the cake surface, squeeze, lift up a little and let a short loop roll back down.
 - b. Bring the tip down at a slight angle to form the tail of the shell.
 - c. Repeat with connected shells evenly around the edge.

The Design

1. Add more frosting to the center of the cake top, making a smoothed mound.
2. Using a toothpick, make a mark to indicate the center of the cake
 - This mark will be where you want the center rose.
 - The center rose can be placed where you would like on the cake, remembering that other roses will be placed around this rose.
3. Using tip #104, create a rose over the toothpick mark as described in **Granny's Quilt** instructions in the "**Flowers**" section.
 - Note that tip #126 can also be used to make a larger flower.
4. Place two additional roses next to the center rose, as shown in the picture above.
5. Create a fourth rose on the side of the cake, along the parchment paper as shown in the picture above.
6. Use tip #67 to create green leaves next to each rose, as described in **Granny's Quilt** instructions.
7. The finished cake should look similar to the cake shown above.

Note: The placement of the roses can be altered to suit your taste. Different colors and flavors of icing may also be used, taking into consideration color combinations of base frosting and rose colors.



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