

Fondant Basics

A few tips and tricks to take away the stress of covering your cake in fondant!



- Knead fondant 3-5 minutes until smooth.
- Sprinkle counter-top with powdered sugar and place fondant on it.



- Roll fondant out to approx 1/8" thickness, using dummy or pan to assure size is large enough.
- Fondant should be diam + height + height + 2"
- *ie. 10"x4" cake: 10+4+4+2=20" circle



- Smooth the majority of bubbles & wrinkles while fondant is still on counter.
- Cover with NEW garbage bag (or saran wrap) to keep soft so crust doesn't develop.



- Ice your cake & do a basic smoothing with spatula or bench scraper (don't wait to use Viva after crusted!)
- * You want to do this AFTER your fondant is ready so you have fresh icing for the fondant to adhere to.



- Using a large tube (PVC pipe works well), lift fondant.
- Note, DO NOT ROLL this as it will leave marks.



- Use a dry pastry brush to lightly brush excess powd sugar away.



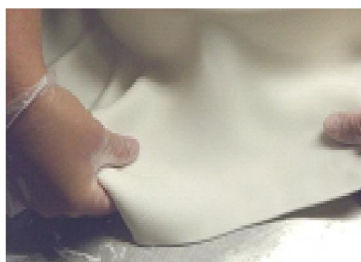
- Hold fondant above iced cake and assure it is centered.
- Gently roll tube over the cake as fondant lays out.



- Smooth the top down before working with sides.



- Gently smooth the sides down.
- 'Sweep' UP rather than down whenever possible to avoid overpulling and tearing the edges.



- Wrinkles:**
- Gently lift the excess fondant and pull into a wide "V" shape to open up the wrinkle.
 - Continue smoothing, repeating as needed to work all wrinkles out.



- Use a pizza wheel to trim up to about 1/2 inch from edge.
- Knead excess fondant together and cover with plastic bag for re-use later.
- Do a close trim with a sharp exacto or paring knife.



- Place on turntable and use a second smoother to help hold cake still while doing finishing smoothing.