

Icing the Cake

Get that ultra smooth finish... it's easier than you might think!



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Step 1:

- Ice the top of the cake, doing just a quick basic smoothing.
- Then ice the side using a large spatula.



Step 2:

- Smooth the sides using a straight edge, such as a bench scraper.



Step 3:

- Holding edge of spatula at 45° angle, use a sweeping motion beginning outside of the cake...



Step 3 (cont):

- ... and move in a level horizontal direction toward center of cake.



Step 4:

- Clean the edge of the board with a spatula, bench scraper, etc.



Step 5:

- Use a dedicated (new initially, and used only for this purpose) needle, T-pin, etc. to poke holes in the top edge and along the bottom of the cake to create "air holes" and prevent 'blow outs'.

Tidbits:

- If using crusting icing recipe, you can follow up (after icing has crusted) with a Viva paper towel, parch paper, wax paper, etc. for extra smoothing. When doing so, use a fondant smoother to keep even pressure and avoid finger crease marks.
- You can also use the hot knife method w/ the bench scraper when smoothing the sides initially. If unfamiliar, simply run HOT tap (or use a pan of boiling water to dip the knife/scraper into) water over the blade, and then shake excess water off. Smooth cake as normal, but the heat will help 'melt' the fat just a bit to give an ultra smooth finish!