Painting on Cookies and Cakes: A 3-Part Series with Wilton Instructors

Chapter 1 - Part 1: Watercolor Effects with Icing Gel

Part 1 overview

- Hi, I'm Robin. I am a cake artist, I'm a painter and I've taught cake decorating classes for a number of years. A few years ago, I actually decided that I wanted to branch out from the cake decorating world and become a painter. It was a great surprise to me because I never really thought I had the skill to paint and going from there I realized that I can actually marry painting and cake decorating together. Which is so cool, it's so simple and it creates some amazing and awesome kinds of effects on your cakes and your cookies. I'll be showing you how to paint on royal icing and fondant with icing gel colors. You don't have to have any painting skills this is a lot like just using your watercolor paint palette and it's just really simple to do. Along the way in this class I am going to give you some of my tips and my ideas from all my years of cake decorating and painting and I'm going to demystify this whole painting on cake and cookie process for you so that you can really have a lot of fun with it.

Materials

- We're going to need a few simple supplies for painting on our fondant and our royal icing surfaces. Royal icing is the cookie you see here has a nice smooth, ceramic, porcelain finish. It dries very hard to the touch and it just makes a great icing medium for painting on. The other one we got here is a cookie covered in fondant. And again, it has a nice smooth finish. A little bit different, it's not quite as smooth, but it works extremely well for our wet painting techniques. We have a few things from home we're going to need. A paper towel, this will be great for blotting your brushes. We'll be using this white plate as our palette. We're going to be using these pearl dust here to add some accents to our cookies. We're going to be using the White-White icing color. It makes a nice pastel opaque color. We'll be using the Pure Lemon Extract to thin our icing colors. It's perfect for thinning because it evaporates quickly because of the high alcohol content. We have a bowl of water here to clean our brushes. We'll be using lollypop sticks to mix our White-White and our lemon extracts with our icing colors. You have to have brushes to paint right. Well, what's really important is that the silver part here, of the brush, that connects your brushes and your actual brush is food safe. This is called the ferrule and a lot brushes, craft brushes, do not have a food safe ferrule. We're going to use this eyedropper here to mix our lemon extract in with our gel food colorings. We're going to be painting with these icing gel colors. They're very concentrated and they work really well to create a large range of shades. You might be tempted to go into your pantry and grab your grocery store food colors, which you can do but we really don't recommend it because it's not going to give you the ability to play with the opacity, the lightness and the brightness, which the concentrated colors would allow you to do. Once you've gathered all the materials, you can start painting.

Bold stroke cookies

- I'm gonna be painting on royal icing cookies. This particular technique could actually be on fondant cookies, or on a fondant cake. I have already added my White White icing color to some of my palette here, but I want to show you how you actually can do this, so you get an idea of how the White White will change your icing gel colors to a nice opaque, pastel color. So I have to shake this up a little bit to make sure that it's the right consistency. I'm gonna drop a couple of drops of the

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White White there, and I'm gonna take my lollipop stick, which makes a really great stir stick for this whole process, and just mix it up. You can see how this White White is making a nice, flowy consistency, perfect for this technique that we're gonna do. I could use the lemon extract to thin down my gel colors, but it might make them a little bit more watery, and it could disturb the surface of my royal icing cookie if I'm not careful. All right, so I'm going ahead and mixing my other color here with the White White, and again, the White White's gonna make my colors more opaque. Nice soft pastel. And it's going to create a consistency that's perfect for this technique. We are going to begin painting on our royal icing cookies. I have let these sit for about 24 hours, so the surface has become nice and hard. And I'm gonna be using the flat, the large flat brush for this technique. I'm gonna dip the paintbrush into the water, just to dampen it up a little bit. Just a little, slightly so it's not real dry when I put it into my paint medium. I'm gonna load the brush with my nice peach color here. I wanna be careful that there's not too much paint in the brush, so I'm gonna blot it on my paper towel. So, one of the things about this particular technique ... The more paint you have in the brush, the more dense the paint is going to layer up on your cookie. The less paint you have in it, the more wispy, smooth brushstrokes you're gonna get. And, we can either use the flat side of the brush, or the end of it, depending on the width of the line that you wanna achieve. So let's go ahead and give this a try. We're gonna do like a flicking motion with our wrist, and it's gonna give a nice ... Oops! I think I have a little too much paint in the brush. I wanna have less so I get a nice smooth, wispy stroke here. I'm gonna just do a flicking of the wrist process. I'm gonna go straight across this cookie, like that. And you can see how I have a nice feathery looking effect here. I am going to clean my brush. Blot it out. And dip it in a little bit of my pink. And again, I'm gonna take a little of that icing out of it. And I'm gonna go on the edge of my brush this time, and again I'm gonna use the flick of my wrist, and I'm gonna add a few little feathery brush strokes. Very pretty. I'll rinse that out again. I've got these all going in one direction. But I think I'm going to make one go across. I'm gonna use the orange. And, I think I'm gonna use my, the narrow end again, so I get a little bit, um, smaller line. And that whole flicking motion. I'm gonna go ahead and do it on this small cookie. I'm gonna use my smaller brush so that we can get ... This is also a flat brush, but we can get a nice little, a little bit different smaller line, which is gonna work perfect on this tiny cookie. All right, I'm gonna wet my brush down a little bit before I actually load my brush. And a little paint in there. And, like we did before, we're gonna blot our brush a little bit so we can get a nice smooth, feathery effect. And, here we go. We're gonna flick the wrist. Oh, I like that. I like that effect. Nice, wispy, loose colors. Rinse it out. And let's go ahead and try ... I'm gonna try something a little different here. I'm gonna go between my greens with a little orange. And I'm gonna use the side of my brush, so I get a nice skinny little wispy line here, that will provide a really cool accent for my green. I'm gonna turn the cookie just slightly and I'm going to add one more little wispy, maybe two. You can see that I have a few cookies on the platter here, that I created actually a few days ago. We've mixed a little bit of streaks of red and green together. It's important that if you wanna layer some colors up like this, that you be careful and you test it out, maybe on a cookie that you're not gonna actually serve, to make sure that the colors, once layered, don't turn brown or muddy. We're going to go ahead and add another really cool accent, using our Pearl Dust. You're just gonna load your brush with some of the pretty Pearl Dust and just choose whatever area you want to, to add some nice little additional accents with that flicking motion. Like that. I'll do some over here on my ... Just on the edge of this cookie, where the red is, just to add a little bit of shimmer. Like nice, subtle shimmer. So those are a couple things you could do. You can also add an all over shimmer to a cookie. Load your brush up. Again, make sure you don't have too much in there, because this is a

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big fluffy brush that could probably pick up a lot of shimmer. And I'm gonna use this one here. I'm just gonna go across the whole cookie. I don't know if you can see that, but it's nice and shimmery. And it is adding a lot of wow to this cookie.

Splatter cookies

- Our next painting project is all about spatter painting on either Royal icing, phonic cookies, or it could be all over a fondant cake. I'm gonna show you how to thin down our icing gel colors. I have my palette here it has I've thinned out a few of them and I'm gonna show you how to do it so you have an idea. You don't need to add very much of your lemon extract. Just a couple drops. I'm gonna go ahead and add in my lemon extract to both of those colors using my green colors. I'm gonna take my lollipop stick which is a perfect little stirring tool. So I think I'm gonna add a little bit more here so I can create a nice free flowing paint medium. So go ahead and add that in. One thing you have to remember is that the lemon extract with its high alcohol content is going to evaporate very quickly. So if it starts to evaporate you may have to go ahead and add a little bit more lemon extract. Spatter painting can be a really messy technique so I have covered my surface with parchment paper. Because the gel colors will really stain. So if it, if you get any of it on your countertop you're gonna want to clean it up really quickly. So this parchment works perfectly. I prepared my cookies yesterday, they're Royal icing covered. And they've dried really nicely. So they're all ready to go. I'm gonna be using my round brush for this particular technique. And I got this other little brush so that I'm gonna use as kind of my little tapping tool. I'm going to go ahead and dampen my round brush a little bit just so that I have a little liquid in there. And I'm going to load my brush pretty good here with some of the pink icing color. I'm gonna dab it slightly, but I don't know that I'm gonna need to too much. What I'm going for here is nice little spatters all over the cookie. Depending on how much liquid you've got in your brush the more the larger your spatters are gonna be the less liquid the smaller the spatters will be. Another thing to consider is the closer you go the bigger the splatters, the farther out the smaller. So let's give this a try. We're gonna try and spatter all the cookies at once and see what happens. You can just have fun, this is like a really great technique. And it's very random. I'm gonna go ahead and use more pink here on this, ooh, this. See how I got a bigger spatter there. I'm gonna pick up some of this rose petal pink and add that. This color, this is just a little bit more rosy than the lighter pink. I'm gonna try some of this orange. This is just a totally play time. Ooh. Lots of fun here. Can you imagine, doing this with your kids? (laughs) They would really have a lot of fun. This is kind of like creating Easter eggs without having to dip your egg in the colors. All right, let's try some of this peachy color here. And again, I'm gonna try farther away. You can see how I'm getting some nice fine spatter action. And then I'm gonna go ahead and try using my green here, as well. I'm gonna try and get a little closer. I'm really not picking up as much green as I'd like so there we go. Now I'm getting some spatter action. This is totally what I'm looking for. Pretty. This is a crazy fun technique and it is so simple to do.

Blossom cookies

- We're going to be doing simple blossoms using a really wonderful liquidy watercolor effect and we're going to be doing this particular technique on fondant cookies. It could also be done on a fondant cake if you'd like. I have my colors already thinned out here. I've used lemon extract to make them nice and watery. In my bowl I have clear lemon extract and I'm gonna use this to keep them fluid but also if I want to have a little bit lighter base color. I'm going to put some here on my

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palette and I'll be mixing some colors in with it. This is my practice board, as I mentioned we're going to be working on fondant today, fondant cookies. Or you could actually apply this technique to an entire cake. I'm going to be using a small round tip brush and I'm also going to be using the liner brush. I'm going to be, as I mentioned, laying down a little bit of the lemon extract. I want to have real light base for this flower cause this is my real loose watercolor. And it does evaporate quickly so if you need to add more you can. I'm gonna test it out on my fondant. As I mentioned this really kinda my practice board. I'm gonna just test my color. I kinda like that. It could be a little thinner but I think that's pretty good. Let's start working on one of the cookies. Let's start by using some nice peachy color. Oh I like that! So this is looking pretty good. So with this particular technique we're not gonna paint it on the icing. We're going to go ahead and drop the brush and let the watercolor basically flow. This is kind of a base color going on here. I'm just gonna kinda let the watercolor flow to create the petals. I think I need a little bit more color there. And you can drop it in, you can drop in more color to create more depth and variation. I'm gonna pick up some more here. You really need to load the brush if it's kinda dry. If it's too wet that's a problem too because you're gonna need to make sure that it drys a little bit on the surface before you add, layer in additional colors. It's kinda fun when you're doing cookies like this to let the blossoms sort of fall off the edge a little bit. It kinda creates some character and some fun design. Alright, I'm going to add a little bit of the a darker peach color here. Ah, I'm just gonna drop in a little color to create a little bit more petal detail. And then you could also go and go into your pink. A little brighter pink here, creating a nice flowy pink there. I need to take a little bit of it off. And I'm just gonna drop it in, kinda along the edges of this cookie so that the petals kinda come to life. Create a little blend. Now if you get too much liquid on the surface, you can always take your paper towel and touch it lightly and it'll pick up some of the color and some of the excess liquid if necessary. So that's something you can keep in mind. So I'm gonna let this dry just a little bit. I gotta rinse out my brush and I am gonna use some of my leaf green here, the little bit lighter green color. And I'm going to begin adding in some leaves. And we're basically gonna do this the same as we did with our flower. You're gonna touch it down and just let the color basically flow creating your leaf. Not drawing it, not very detailed. This is kinda replicating a more watercolory look. I'm gonna put another one up here. Actually I think I'm gonna make this one kinda bigger. And I wanna turn the cookie and go over to this side. You can see it's just flowing nicely. I'm gonna go back in and add a little bit more point to my leaves. And like with my flower, I can also go in and add a little bit of the darker green here, my moss green, for a little bit of depth and definition. I don't want too much liquid on that. I'm just gonna kinda touch it along some of the edges here to create a little bit of variance in the shadows basically. Sometimes leaves have a little bit of a reddish brown tint to it so I'm gonna take a little of this darker pink and thin it out. I'm gonna just touch it on the very edge of the petal and it's picking up the liquid on the surface, is just basically picking it up and kind of letting it flow. I'm gonna do one right around the tip of this leaf. So now what I need to do is add the center of this flower. We're gonna use the darker rose petal pink and I think the center is dry so this should work out pretty well. I'm gonna use a technique where I sort of dot it a little bit, create a little texture in the middle of this flower. Kinda looks a little like stamens. Pull it out just slightly. Oh, it looks like a little pretty wild rose. We're gonna do our more detailed blossom on the small cookie. Well it's actually really simple but we're gonna do a little bit more drawing versus letting the watercolor flow. Let's see, what do I want to use? I think I'm gonna use a little bit more of the pink this time. And I don't want my brush to be quite as wet, so I'm gonna touch it down here and make sure that it's properly blotted. Touch just the tip of the brush down and then sort of pull it towards you and it naturally creates a petal.

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I'm just turn it around here as I'm working on it. We're gonna try and do five petals here. If it doesn't turn out exactly five for you, it's not a really big deal because flowers are different. I'm gonna add a little bit more extract there. And we'll do another one here. Touch it down, pull it towards you. Touch the point down, pull it towards you. Same process over and over again here. We're getting a bit more of a detailed petal. I'm gonna do a couple of 'em over on the other side as well. Just doing a little bit. And again, these flower can be a bit more drawn so if you want to be a little more pointed you could go ahead and play with them a bit. They're gonna have little green centers. I'm gonna wait and let the flower dry just a little bit before I add those. And we're gonna take the liner brush now and we're going to, I think I'm gonna use my moss green, the little darker green and I'm going to create some stems. I'm gonna test it out here on my fondant just to make sure that the brush is, the color's right and that I have enough color loaded in the brush to create some nice stems that aren't too broken. Okay, I'm just gonna go ahead and create some pretty little stems. I'm gonna do this kinda naturally. I feel like I need one more flower right in the middle. We'll just go ahead and add a little viney look up here. I like to play. Once I get going with this painting thing it's just hard to stop. You get so artistic and creative. So I think my little blossoms are dry enough. I'm gonna go back in and add my centers. I'm gonna do it a little bit like I did for the bigger blossom. I'm gonna touch down, just adding some little dots. You can add just one center dot if you like but I like to have it a little bit more, like a little stamen in the middle of the flower. I like the texture. And you really don't need very much liquid or much color on the tip of your brush. Just a tiny little bit. I have a little garden of posies here. They are so pretty. They have some varying colors. You could actually do this in any color scheme for whatever celebration you're creating the cookies for. One really kind of fun and easy way to do this, is follow the edge of the cookie. Kinda let that be your guide. When the colors fall off the cookie it just looks really pretty, kinda like porcelain painting. Just looks very fragile and lovely. You can create this look on a cookie or a cake with any flower that you can imagine.

Watercolor bloom cookies
- I'm gonna show you how to make some really pretty simple watercolor blooms on this sheet of fondant. It's gonna be very random. And it's gonna be really easy and pretty and simple. We're gonna be using two brushes here. The large flat brush and the round brush. I'm gonna start off with the large flat. Get it a little bit wet, this is a very wet technique. I think I'll start out with this pink here. Test my color here. I'm not really gonna blot much because I think I'm gonna need as much liquid in here as possible to create this particular effect. I think I'm actually gonna need a little bit more of the extract to be a really nice wash. This is just gonna be random all over my fondant surface. And I'm just gonna let it flow. Like that. And I'm gonna go back in, right away. You don't want to let it dry. Oops. With a darker pink. And I'm going to just drop that color in, a bit more. And it's just gonna start to bloom. Let's try it with another color. I'm gonna need quite a bit of liquid. Let's see, which one should I do? I'm gonna try the orange. Again, you can just have a lot of fun playing with these colors. And seeing what comes out on your technique. My orange is kind of going a little bit into my green here and you want to be really careful that that doesn't happen. I'm gonna go ahead and lay down a wash of orange. Actually kind of a peachy orange. And I want to get quite a bit of liquid in there. This is, like I said, very random. I'm not sure I have got quite enough liquid there. My round brush, and getting a little more extract here to thin out this part up at the top. It looks little bit thick. And I'm gonna I'm gonna drop it right into this liquidy spot right here because that's going to carry the color very nicely for me. You can add as little or as much as you want to

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but you're gonna get this, as you can see, with the pink one here as it starts to dry and the darker color starts to flow in to your base color you're gonna get that really nice bloom effect. Let's try some green. Nice light wash. Lay that down. It looks good. I've definitely got some darker green here that I can grab. Just touch it down and you can move it around a little bit, if you want to. With that water, not the water, but the extract in your color is just gonna carry it around naturally. Maybe touch some on the edge like that. So you can see what's happening. This, the orangey pink one here isn't spreading out quite as much but maybe as it dries, it will. Go ahead and paint your whole sheet of fondant. And when it's dry to the touch, we'll cut it out. And I'm gonna use this round cookie cutter and I am going to randomly cut some really fun and interesting shapes. I'm gonna mix some colors together. And I'm also gonna do some that are all one color. But the fun part here is that you can grab some of the unique watercolor flow. And you never know what you're gonna come up with with this. This is very cool. This is working out great. I'm gonna cut the whole sheet apart. And some of them are gonna have more color more of one color, a little less of the other. And again, you can do this in any color palette. Just make sure you're probably not going too dark. I'm gonna go up here and catch some of this peach and green. They look really pretty together. I'm gonna peel away the excess fondant, so it's pretty much gonna come right up. Leaving behind some pretty amazing fancy fondant colored cookie covers. Because, I'm going to be attaching these now to my round cookies. I'm gonna be using this nice sugary edible glue called piping gel on the top of the cookie. And, then we'll just go ahead and pick this up. And attach it. And it's gonna it's gonna stick really nicely. Let's do our second one here. Very thin layer. Because otherwise it might cause your fondant to kind of get soft underneath. So we want, we don't want that to happen. Oops. Fondant is a bit still soft while I'm working with it right now. But it's gonna firm up a little bit. Aren't these pretty? We didn't really have to work really hard and we have created a garden on these lovely fondant cookies. Just by using icing gel colors and a few paint brushes you can be creating some amazing blossoms using the techniques that we've used today. Before you know it, you're gonna be making some awesome designs, very cool effects on your cakes and your cookies.

Chapter 2 - Part 2: Surface Designs with Royal Icing and Buttercream

Part 2 overview

(light xylophone music) - Hi, I'm Robin. I'm a cake decorator and I'm a painter. I've worked for Wilton for a number of years teaching cake decorating classes. One of the things I really love to play around with is painting on cakes and cookies. I'm gonna show you how to paint with buttercream and royal icing. We're also gonna talk about how to color a really beautiful palette of buttercream and royal icings. I'm gonna show you the techniques for spatula painting and also brush embroidery. We'll even cover a really cool technique to create a watercolor effect on buttercream. These simple techniques can be used on cakes and cookies.

Materials

- We're gonna be decorating today on cookies and cakes. These are all ready to go. I actually iced my cookies with Royal icing yesterday. The icing sat for about 24 hours so it's all ready to go. My cake is covered with buttercream. We'll be using piping gel, Royal icing, buttercream. We have water here to rinse our brushes. We've got a couple bowls to mix our buttercream with our concentrated gel colors. We'll just be adding a little bit making some really pretty colors. We have our decorator brushes these are food safe decorator brushes, very important that you're not using your craft brushes for these techniques. We'll be using lollipop sticks to mix our gel colors with our

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icing. I have a nine inch angled spatula which is perfect for these techniques. And then I also have a 12 inch decorator bag fitted with a coupler and a number three tip.

Palette Knife Painting
- We're gonna be doing some palette knife painting, it's a nice, fun, sorta, paint-ey, like really painting on canvas, but your canvas is gonna be this great buttercream cake. And we're gonna be basically using our spatula, to paint techniques that look a lot like in pastel painting along the bottom of this cake. I'm gonna show you how to color the icing first. I've got four colors already done here, but I'm gonna show you how to do this, in case you have never done it. I'm using a concentrated gel color, and I'm gonna go ahead and dip my lollipop stick in here. You don't need to use very much, because as I mentioned, it's very concentrated, and your color will develop very quickly. Actually, the longer it sits, the darker it'll get. I'm going for a really nice bright, leaf green, and, cause I got a couple of shades of green already, and I'm hoping that this will be nice and spring-ey leaf green. I'm gonna use my spatula to mix this up, because it will be easier than using that lollipop stick. You can also use toothpicks to add the color. One thing that's really important when you're using the gel colors, You want to make sure that you never put your lollipop stick, or your toothpick, once it's been inserted in the buttercream, back in your gel colors, 'cause it's gonna contaminate it, so always throw it away. This color's developing really nice, I think this will be a great accent to our other two green colors. Almost got that stirred up, little bit of white in there yet. Okay, I think we're there. So I'm gonna clean my spatula. You always want to make sure in this particular decorating technique to clean your spatula between colors, so that they don't blend together, 'cause then they'll get all muddy, so we want each of our colors as we apply them to the cake, to be nice and clean and clear. So we're not gonna blend them too much. My buttercream cake is all ready to go, I've iced it, and I've let it sit for a little while, and it is not tacky, when I touch it, it's pretty dry, it has a nice dry surface, which is gonna make it great, so that I don't, like, mar the surface, or smear it, or dent it. 'Cause you don't wanna do that. I've also put it in the refrigerator for a little while, and it allowed it to, kinda help to facilitate that setting up process. My cake is on a cake board, and my cake board is sitting on top of a turntable, which is gonna make this whole technique work a whole lot easier for me, 'cause I can turn it as I apply my buttercream icings. I'm gonna go ahead and start applying my various colors of buttercream icing to my cake. One thing that you need to make sure, that you're using American buttercream icing, because that's what allows that crusting over, so the way you know it's an American buttercream, you ice your cake, you leave it sit for about 30, 45 minutes, and when you touch it, it's not tacky, really important. While you might like to use meringue based icings, like Italian, or Swiss, and they're really really yummy, not good for this technique, because they're super soft, and your icing will smear. Let's get started, I'm gonna start with this really pretty peach color, and I'm putting it on just the edge, or the tip of my spatula, and I'm gonna touch the bottom, of my cake, and I'm just gonna pull it up. And you wanna make sure that between applications you're cleaning off your spatula, so it doesn't get too much icing on it. And we're gonna apply these in varying widths and heights. So, I'm just pulling up, and creating that nice nice little washed paint effect, kind of like that pastel painting that we talked about. I'm going to apply this peach all the way around the cake first, and then I'm gonna start filling in with my other colors. I'm going for a really, nice variation of width and height of my little icing streaks, so that in the end we've got lots of action going on. So as I mentioned earlier, you wanna clean your spatula between colors, and I think I'm gonna stay in the same family here to begin with, using my little bit darker peach, and I am gonna go in between those initial colors, and I'm gonna start, well

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I'm gonna move this one out of the way. I might use it again, but for now I'm gonna move it out of the way. I'm gonna start adding my darker peach color. You could also use a tapered spatula, if you wanted to get a little bit thinner line. Gonna add a little shorter one here. Alright, so we've done the peaches. And now I'm gonna start adding a few greens in between. I think I'm gonna go for this soft, sorta moss green. I'm gonna go in between the other colors, eventually these are gonna kinda layer over a little bit, but you're gonna wanna make sure that they don't mix too much. Continue decorating all the way around your cake, adding those splashes of color, until you have it all done. I love the really fun, painterly feel of this cake, I feel like a real artist after I've completed this, and it was so simple. I'm gonna finish it off with a little bit of herbs to give it a nice fresh look, that's all you have to do when you've completed an amazing piece of artwork. This cake has a great garden feel to it, with some fresh herbs, or food safe flowers. It'd make a perfect centerpiece for any occasion.

Watercolor Buttercream Cake
- I'm going to show you how to create a really cool splashy, buttercream, watercolor cake. You're going to love this. It's super easy. And it doesn't require a whole lot of supplies to do. My cake has been crumb coated. That means basically a very thin coat of buttercream has been applied. It doesn't look very pretty right now but give it about five minutes of so and you're going to see some really amazing things happen. I put my cake on top of a turn table so it's going to be easy for me to turn the cake to ice it. Then to also add our watercolor buttercream effects. I'm going to be using a spatula. I'm going to ice this cake just like you would ice any cake. I'm going to start with applying the buttercream on the top. As you ice a cake you just want to make sure that you're always keeping your spatula on the icing. I'm going to spread it along the top. Pushing it out towards the edges. I'm using the edge of my spatula to do this. I'm really using it flat. I need some more over here. Then I'm going to use my turntable to smooth it out. Create a nice smooth top. Then we just pull it off like that, or pull the edge of the spatula off to make a nice clean exit. Then we're going to do the sides. Can always put a little extra icing on as you're applying the first coat. Or the coat here because we're gong to take some off when we're going to smooth it. And see there's no crumbs in my icing which is really nice. So that crumb coating, crumb coat layer of icing really does help. If you're not real experienced with icing cakes you might want to start with a vanilla cake verus a chocolate cake because chocolate cakes are a little bit more crumby. If you do the crumb coat first like we did here today you'll probably be more successful. If you're not real experienced, starting with a vanilla cake might be advisable. Okay, so we are covered. Now we'll do a nice swipe all the way around to try and smooth this out a little bit. It doesn't have to be perfect because we're going for a paint texture. Some of the icing is going to come off in this process. So as you can see I'm gong to be removing icing we put a lot on there. Now I'm taking some off as i just smooth it out. Some people play around a lot with this particular part of the process. Depending on how perfect you want to be you can do that. But you don't have to make it super smooth. If you have any areas that are not completely covered you're gonna want to go back over and fix those up a little bit. Once I have the sides basically how I want them, I'm going to go back to the top and I'm just going to smooth in the edges. Take a nice final swipe across the top. Using the edge of my spatula. And then right off the side. My cake is all iced and I'm ready to start applying my buttercream watercolor splashes to this particular cake to create some really nice magic. I want to make sure that my icing is nice and creamy and thin because it will spread more easily with this watercolor technique. I've added a little water but you could also add milk to make a nice thin consistency for this particular buttercream watercolor technique. You can see how that comes to nice little smooth peaks, it's not

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too stiff. Some of my color is going to be vertical, applied vertical. And some is going to be horizontal. I'm going to go in various places across the cake. Around the cake I should say. Because I want this buttercream effect to look like it's a nice big wash all the way around the cake. We're not going to add too much color because we want to make sure that my colored icing doesn't overtake or add too much with the white. We want the white to be the dominant color. The peachy color here to be that nice, pretty wash. I'll put a little bit more up here. Okay. We're ready to create some magic. You never know what this is going to look like. Once you apply the color buttercream you're going to want to finish this project right away. Otherwise it will crust over and you won't get the same effect. So like when I actually put the buttercream on the cake I'm going to use the same process and I'm going to start to take a sweeping motion around the cake. You can see how we're getting a really cool washy, buttercream watercolor effect here. Some places are darker. Others are a lot lighter. A lot of the icing is coming off so I'm going to go ahead and clean my spatula there. You don't want to play with this roo much. Because you want it to just have that natural look. You can go back in and take off a little color if you want to. Add a little color if you think you need it. Oh, I noticed I have just a little of my cake showing through here, I took a little bit too much icing off. I think I'm going to add a little white there. I got quite a bit of color right in that spot. So I'm going to add a little bit of white icing there to seal it up. I'm going to go ahead and continue to go around here and smooth it out. So we've gone for a real painterly effect on this cake. The last thing we need to do is just clean up the top a little bit. The edges are a little rough. I'm smoothing them in. If a little color comes across the top, it's no big deal. So we're smoothing that in. And again, I'm going to go ahead and smooth it all across. And make it nice and smooth on top. The last thing we're going to do is just clean up the bottom of our cake board. Because some of the icing, whoops. I'm going to go this direction I think. Some of our icing has kind of muddied up the bottom. You can just scrape the spatula right along there. See how that cleans it up. So you have a nice smooth edge. You could also take a paper towel and just wipe it a little bit real close to the, not getting too close to the buttercream because the buttercream will dent and mar. It's soft. But this is working pretty good. We're all done. We've completed this beautiful watercolor effect all around the side of our cake. So nice and flowy.

Brush Embroidery

- Brush embroidery is an amazingly delicate and beautiful technique that you can apply to Royal icing cookies, fondant cookies, or you can actually decorate on a fondant cake. It's really really beautiful. I'm using Royal icing for this technique today. It's pretty thick icing when you make it. And, it's kind of stiff and it dries pretty fast. One important thing for you to know about Royal icing is you cannot introduce any oil or grease to it. Your tools all have to be oil free so you can make sure you wash them really well. Whether it's your bowl, your spatula, your brushes, your bag, they need to be oil free because it'll break it down, if you don't. I'm gonna be adding piping gel to my Royal icing today. About a teaspoon and a half to a half a cup of the Royal icing. And, the piping gel is going to make it the right consistency to pipe out of my decorating bag here in a minute. And it's gonna make the pipe as I pipe it's gonna make it come out nice and smooth and be less likely to break. And also keep it from drying too fast because Royal icing dries pretty fast. I got this pretty well stirred up. It's nice and smooth. Okay. I think we're good. When you're, one other thing when you're working with Royal icing in your bowl you want to make sure that once you've added the necessary amount to your decorating bag that you cover your bowl because whatever's left in the bowl is gonna dry up. And, also, I have a damp cloth over here which I'm gonna use to cover up my

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tip when I'm not actually using it. And also, my decorating brushes so that they don't dry out either. If you don't have piping gel you can use light corn syrup and you'll get the same effect. I'm gonna go ahead and put a small amount of icing in my decorating bag. This decorating bag has a tip number two attached to it. You don't need a lot of icing for the brush embroidery technique, because it's just a small amount that we're actually applying to our surface. I've put the icing in, I've twisted the back of my bag. And then I'm gonna go ahead and I'm just going to fold it over so I don't have a whole lot of bag in the way. My Royal icing cover cookies are all ready to go. They've been sitting for about 24 hours so the surface is nice and firm. And I'm gonna get started with this brush embroidery technique. I like to use the angled, the small angled brush. And, I'm gonna go ahead and dip it in some water to make sure it's just a little bit damp. I'm gonna keep my brush underneath my damp paper towel when I'm not using it. And I'm gonna also make sure that I clean it between my brush embroidery technique so that it doesn't none of the Royal icing actually dries up on the surface. I'm gonna move this out of the way just a little bit. I'm going to freehand pipe my little petals. I'm gonna start in the middle. And I'm gonna stop right there. It's a tiny tiny little tip, the number two. Now what I'm gonna do is I'm gonna take my brush and I'm going to go just a little bit into the my pipe line, and I'm gonna pull it towards the inside of the petal. About a quarter of an inch, I don't have a lot of room to work with here. I'm barely going in to the edge of my piped line of icing. Just pulling it towards the center. If you happen to break through your little petal of icing you can always go back and repipe it. If you want to. I'm gonna clean my brush and I'm gonna go ahead and put it under here to keep it moist. And I'm gonna try using this even smaller brush to see how that works with this tiny little space. Okay. I'm gonna apply my next petal. I'm gonna remove a little bit of this icing in the middle because I see it's building up. All right. Just little brush strokes. Clean off my brush. And let's do our next petal. I think this small flat brush is definitely working a little bit better. It's fitting inside my tiny little petals and allowing me to complete this technique a little more easily. This is a tiny little space here. And these cookies are gonna be so adorable for a little tea party, or a little girl's party. Imagine. Oops. I did that good enough. We're gonna try to do five petals here. So delicate. Oops. Lost a little of my brush work there. Bring it back in. Okay. See if we can fit our last little petal in here. Maybe a small one. Maybe I'll go over just slightly over the top of the other one. These petals could have been positioned a little bit farther apart on the side. Let me take a little of this icing out of the middle. Try to pick up a bit of it. We're gonna add some little dots here in a minute. I got a little bit too much there so I'm gonna pipe over my missed spot. Pulled a little too much icing up. This was gonna be a five petal blossom. But, it looks a little bit more like a pansy, so I'm gonna clean it up a little and add some dots in the middle. I'm gonna take just a little bit more out of the icing out of the middle because it wanted to sort of build it up there as I was brushing towards the center. I'm gonna add three little dots in the center. To finish it off. So that's how you do it on a small cookie. Next, I'm gonna show you how to do it on a big cookie.

Brush Embroidery with Dusts

- Now I'm gonna get started on our big cookie. We're gonna be using the same technique that we used on the small cookie, just a little bit different. I'm going to be using the outside of the cookie as my guide, and I'm gonna be making little, little semi-circles to create my petals. I'm gonna cover up my bag to make sure my tip stays damp, and I'm going to use my angled brush to begin my brush embroidery technique. Remember, we're just grabbing, we're going a little ways into the icing, not breaking all the way through. Making sure we maintain that outer edge. And we're pulling it in about a quarter inch, maybe a little bit more, depending on how you like it. Again, this is your artistic

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endeavor. Got one petal done. I'm doing it one petal at a time, to make sure our icing doesn't dry out. (bag crinkling) Clean my brush off between the technique, making sure that it doesn't get any Royal Icing built up in it. Let's brush that in very nicely. Get this elegant, pretty, embroidered look. You're gonna go ahead and continue these petals all the way around the cookie. Now I'm gonna go ahead and create the little flower in the center. (bag crinkling) (water swirling) (glass clinking) (bag crinkling) (crinkling, clinking) Now I'm gonna complete this pretty little flower by adding some dots in the center. These little brush embroidery cookies are so delicate and so pretty. But I'm gonna take you one step further, and I'm gonna show you how to use color dust, and pearl dust, to add some really lovely accents. I'm gonna load my dry, small, round brush with some pink color dust. And just test it here, just a little bit, looks pretty good. And I'm gonna go over my petals. These cookies are dry. I'm just gonna go over my petals, and I'm gonna add some really pretty layers of pink. You can see how that's really making it pop. It's lookin' like an apple blossom. I really like that look. Then I'm gonna take my big, fluffy brush, and this has white pearl dust in it, and I'm going to just add another layer of some subtle, sparkly shimmer. Very pretty. Kinda see that on the, the Royal Icing around the brush embroidery technique. On this other cookie, I'm just gonna do an all-over white pearl dust effect. Look at how that cookie is shimmering. It's beautiful. So simple, and really subtle. But takes it just over the top. I'm gonna go ahead and get some on this peach, on the edge, here, as well. There we go. You may have never thought about using buttercream or Royal Icing, to paint on your cakes and cookies, but as you can see, it's really simple, and it creates some amazing effects.

Chapter 3 - Part 3: Shimmer Effects with Pearl and Color Dust

Part 3 overview

- Hi, I'm Robin. I am a cake decorator and I'm a painter. Cake decorating has come a really long way. You can use metallics, pearls and color dust to paint on your cakes and cookies to create some amazing effects. I'm gonna show you how to use the color dust and the pearl dust both wet and dry. We're gonna be working on fondant and royal icing. And we're gonna talk about some really cool blending techniques along the way. This is a really simple, easy technique that you can use on any of your home baked goods and even store bought cookies.

Materials

- You need very few supplies to do the techniques we're going to complete today. I have a fondant covered cake here and it's on a turn table. We're gonna be working on royal icing cookies, which I actually flooded yesterday so they've been sitting for about 24 hours and they're nice and dry. We'll be using two different kinds of dust, color dust can be used wet or dry and they dry to a nice matte finish. The pearl dust can also be used wet or dry, and when used wet they have a beautiful metallic look. When you use them dry, they are like shimmery and have a really subtle finish. We'll be using a medicine dropper to mix our colors with lemon extract. It works really great because it has a high alcohol content, evaporate quickly, so the surfaces of our cakes and cookies are not disturbed. We'll be using the lollipop sticks to mix our colors with the lemon extract. We have water here to rinse our brushes, the plate is gonna make a really great palette to mix our colors on. I also have a couple of brushes here. There's a nice fluffy brush set that we're gonna be using for our dry techniques and a couple of brushes here that are gonna be perfect for the detailed wet techniques. You wanna make sure that the brushes that you use are food safe, not craft brushes.

Wet painting with Pearl Dust

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- We're gonna start this class by painting with color dust and pearl dust on Royal icing cookies. To thin out our pearl dust prepare them for painting I've added some lemon extract to these two colors but I'm gonna show you how to do it with my white pearl dust. You want to make sure that you're making a really thin metallic paint here so that it flows really nicely on your cookies. I'm gonna take my lollipop stick and which makes a perfect little stirrer and mixing it all up. I'm gonna make sure my other colors are mixed up well as well here too. I have a couple different colors of Royal iced cookies here. And I'm gonna show you how you can create different metallic effects depending on the color of the icing. Using my large flat brush I'm gonna go ahead and get this wet. And then I'm gonna pick up quite a bit of my pink metallic color. And I'm gonna do this on the white cookie. And I'm gonna do some nice broad strokes to cover the cookie all in one direction because I don't want streaks. So you can see how pretty that is. You can let this dry a little and put another coat over it if you'd like to make it a bit more intense of a metallic look. I also want to show you what it looks like to use the pink dry pearl dust on a white cookie so you can kind of get a sense of the comparison and how they work. I'm loading my fluffy round brush with some dry pearl dust. I'll just make sure that it's looks right. Just give it a try. Same technique, we're just gonna brush it right across the cookie. Get some more in there. It's giving it a nice shimmering effect. Without being quite as intense. A little bit is going around the edge of the cookie itself which is also kind of pretty. On our peach colored cookie here I'm gonna do a little custom color. I'm gonna mix my white and my pink together. Brushing across the cookie in one direction so that we avoid streaking. Wow, that's really pretty. It just gives a little bit more intense pink effect pinky peach effect. This one is a little more pastel. For this last kind of orangey peachy colored cookie I'm going to try something really a little different. I'm gonna mix some yellow and pink pearl dust together and see if I can create more of a peachy color. So this is a little bit of an experiment but let's see what happens. It's definitely giving me a different shade. A little more red. Remember, if you want a little bit more intense metallic look, you can let these cookies dry or the surface dry and then go over it a second time to just layer up the colors and make them more brilliant. I have a couple of cookies that I've already brushed with the pearl dust effect over a nice orangey and pinky background. Now I'm going to take my color dust and I think I'm gonna start out with my little flat brush. I'm just gonna go ahead a bit into my orange here. And I'm gonna try it over the orange first. Can't really see this one too much. Let's try it on the pink one. Using my bigger brush loading with a bit of paint. I'm going to just try and do some nice whispy strokes here. Let's try a little orange. And see how it looks almost just like paint. This is really an intense red. It's very pretty. Okay, maybe I'll just do a couple of straight strokes here. Actually, maybe with my narrow end of the brush. And I'm doing kind of a flick of my wrist just so it's a nice loose line. I'm gonna put these side-by-side. Maybe one just over the top. So you can really play with this. This is just let your artist come out. These color dust strokes that I just applied to the cookies are gonna dry matte. It's really fun to layer your color dust matte strokes on top of the pearl dust to create some really wonderful effects.

Ombre cake with Color Dust

- I'm going to create an ombre painted colored cake. I'm gonna practice here on a sheet of fondant. I have three different colors of color dust, a red, a nice pink, and an orange. And I'm gonna show you how to mix these up. I have more white color dust than I have red here. And that's important because we're looking for a nice hazy soft color, rather than a really brilliant colored red. We're kind of going for a sunset ombre look. That's the red, this is the pink. You could do this ombre effect on a fondant cake in any color, but I chose this nice sunset look. So I'm using this nice fluffy brush for

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blending my colors, and I'm gonna start out with the red. And, get my brush nice and full of the color. And, this is gonna be the bottom of my cake so I'm gonna test it out here with a nice circular motion. I'm gonna apply the color and blend it. Kind of have to work this a little bit to make sure that your colors blend nice and smooth. I'm gonna do one color at a time. Because, I don't want to mix colors in my brush when I'm actually applying this. You don't really have to clean the brush between colors because you're going for a nice transition of color. So I think my red here is pretty good. And I'm gonna do pink next. Fluff that up a little bit, mix it a little bit better. And then I'm gonna just start right at where my red stops. And I'm gonna just begin applying it in a circular motion. So we're going from that darker red at the bottom to the pink. And you can just blend this as much as you want but what you're looking for is a nice transition in your colors. You can see where we've got red and pink. And I really love doing this on a practice sheet of fondant because that way you know how the colors are gonna all work together. It's really important before you actually start applying this to your actual cake canvas. Let's go for the orange now. Okay. Let's start right kind of at that edge of the pink. So I'm gonna add a little bit of the white color dust over the top of this orange area that's a little bit darker. And work on blending that out. It's a little bit darker on that spot right there but I think it adds some nice character. Now I get to start on the real cake, this is gonna be a lot of fun. I have went ahead and premixed some more color here with the white color dust. I have also cleaned my brush out a little bit just wiped it on a piece of paper towel like this to make sure I'm pretty much starting fresh. As I mentioned before, you just want to do one color at a time here and blend up. So let's go ahead and start with our red. And I'm gonna start at the bottom and I'm just gonna go in a circular motion. All around the bottom of the cake 'cause this is our darker color ombre. The beginning of our ombre look. You want to make sure that your fondant surface is nice and dry. You don't want it to be wet. Or even, you know, a little if it's a little bit tacky or damp, these color dusts will stick to the surface more. So you want to be careful about that. I'm gonna go ahead and start with my pink. And again, you don't have to clean the brush in between because you're really going for a nice transition between colors. And we're gonna start with pink. Same process. Just gonna keep going around the cake until I complete this part of our ombre look. The more you blend the softer your transition is gonna be. I'm gonna go ahead and add my orange now. Mix this up a little bit, make sure it's nice and hazy looking, I want my orange to be real soft. And we're gonna go ahead with our third color, we're ombre. I'm gonna carry a little bit of this orange across the top. I think this cake turned out really pretty it was so simple to do and it's so elegant. Now I'm gonna show you what we can do with our practice fondant that we started out with in the beginning. I have some leftover color dust here that's all mixed up. And I got my practice board, so I'm gonna go ahead and just play with some of these colors and have some fun here. And then we're gonna cut out the fondant and apply it to cookies. I'm making some nice big swirly kind of paint it actually looks very watercolory paint-like. Throw in some real intense orange. Mmm, pink I'm gonna put a little bit more intense pink there. A little more intense red. Now I have this really cool swirly water color effect all made in color dust powders. I'm gonna cut out some round shapes with my cookie cutter and I'm gonna sort of start on the edge here because I want to pick up some random movement in my fondant. All the way through. Mmm, popped up on me. I want to get some pink and orange together so I'm gonna go here with it. All right. And over here, I have kind of a pretty wash of color. Kind of streaky looking. A little texture. So I think I'm gonna grab that. You probably want to make sure that your fondant hasn't sat too long 'cause it starts to firm up a little bit. It's a little harder to cut through. Let's see. I'm gonna go down here where it's nice and red. But you could put a lot of colors on your practice board here. You can play with any color you want

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here and do lots of different brush strokes, or round, straight, whatever, to create some different texture. And I'm just gonna go ahead and pull up my fondant. Woooo. Look at those are really pretty. You could actually have your cake and your cookies that kind of match for your party which would be a lot of fun. To attach the fondant to the cookies I'm going to use piping gel. Piping gel is like an edible glue. You don't need to put very much on here just a really light coat of it. And and then you can go ahead and attach your fondant to the surface of your cookie. And just press it down lightly. I just love the texture. This one's got some really great orange and the pink going on together. You really don't need very much piping gel 'cause it will attach really easily. With just a little bit of pearl dust and color dust you can add some amazing accents to your cakes and your cookies. The little vials, they go so far. You could have them in your pantry and pull them out to add details and some shimmer to anything that you're preparing or baking in your kitchen. We even used our practice scraps to create some amazing cookies.

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