
The Wilton Method: Three Ways to Ice a Cake with Wilton Instructors

Chapter 1 - Introduction

Overview

- Hi, I'm Emily from Wilton. In the Wilton Test Kitchen we consider ourselves the voice of the consumer. So, we develop products and recipes to give you the best and easiest experience at home. I'm gonna show you how to quickly and easily ice a cake, and then texture it three ways using a comb, a fork, and a spoon. (fun music)

Chapter 2 - Materials

Materials

- To ice these three cakes, I'm gonna need some materials. I'll need a turntable, a cake. In this instance, I'm using a six-inch cake. A set of icing combs, a fork, a spoon, a straight spatula, an angled spatula, a silicone spatula, and about three cups of thin consistency butter cream which I happened to tint a beautiful lemon yellow.

Chapter 3 - Icing Techniques

Icing comb, fork, and spoon

- Before I can add texture to my cake, I need to add a thick layer of icing to the cake. I have about three cups of thin consistency icing, and I'm going to show you quickly, how to add that layer. Using my silicone spatula, I'm going to add a large dollop of icing right on top of my cake. And you always want to have a thick layer of icing between your spatula and your cake. So, it seems like a lot right now, but you're gonna use all of it. As I'm icing, I am turning my turntable, and pressing out. This creates a very smooth and even top. I don't want to make this too smooth, or too thin, because I still need to comb it. SO, now that my top is done, I'm going to add a little more icing, and start icing the sides. Flipping my spatula upside down, I'm going to start spreading a thick layer on the sides of the cake. I want to keep my layer thick, because I'm going to remove a little bit of icing, while I comb the sides. And you want to make sure you get all the way to the bottom. If you get a little bit of the icing on the turntable, or on your board, don't worry about it. I'm just gonna keep pressing away, kind of going back and forth, it helps create a smooth texture. You want to make sure not to get any crumbs in your icing, because you want this to look smooth and beautiful, and crumbs are just going to deter from that. So, I'm going to keep adding icing until I get all the way around. Just turning my turntable. Smoothing as I go. And this doesn't have to be perfectly smooth, because I am going to comb over this. Spread it on there. Never feel like you're putting on too much icing on. It's easier to put it on now, than try to put it on later. Just about there. Okay. So, I'm going to take my spatula, and just holding against the cake, just lightly smooth. I'm just removing a tiny bit, if any. I just wanna try to get this as even as possible, so my combing looks as even as possible. And once I've kind of gone over the sides a few times, I can go over the top again. And see how I'm just constantly turning my turntable, trying to keep things as level as possible? You can even get down to eye level, to check the top, to make sure that you don't have a dome of icing. We'll just remove that. There we go, nice and smooth. And with the comb, I'm actually not going to comb the top, I'm just going to comb the sides. But, with the fork and the spoon, I'm going to go all over the cake. It's looking good. I am trying to get my icing as smooth as possible, because when using the comb, if you have less indents, or less irregularity in your icing, you're gonna have a smoother and cleaner

look. This isn't as important when we get to the spoon or the fork. But, It's really important when you do the comb. This set of combs comes with a variety of teeth, that create different texture, but they all work exactly the same. Let me show you how to do this. I'm holding my comb at a 45 degree angle to the edge of my cake, not a 90. So, this is 90, this is 45, give or take. I want just the tips of my comb to go into the icing. I'm going to try to do this in one turn. So, you can grab the front of your turn table, and try to go all the way around. Okay? I'm only going to do the sides, I'm not going to do the top. 45 degree angle, I'm just putting the tips of the comb in the icing, and I'm going to start to turn. (smoothing sound) This texture looks great as is, but if you wanted to add a little more, you can put some fresh fruit on top, or some sprinkles, or add a beautiful bottom border. So, now I'm going to move onto the fork texture. Let me just take my cake off my turntable. And I have another cake already iced, ready to go. Now moving onto my fork. You can texture this two ways. You can either go straight up and down, or I can create a wavy pattern. I'm going to show you both, but let me start with the up and down. I'm just going to put the tines right in the cake, and go straight up, and turn the turntable. Go straight up. And as you start to collect icing, just wipe it off on a towel. Straight up. And if you're not loving the way this looks, don't worry, you can always re-smooth ice. I'm about halfway around my cake, so I'm gonna start creating a curvy pattern with my fork. So, just again, going up, we're going back and forth. It's the same tool, just creates a completely different look. And I like using the fork for creating water, or tree texture, or any kind of rough texture. But it also just creates something visually interesting. It's doesn't have to be for anything specific. Okay, and just blend it right there. So, you can see how different the curvy versus the straight. Let's finish the top by marking, kind of, the center, so you know where all your lines should go. So, I just kind of like to make a few marks in the center. And then I always have a focal point to go back to. So your center doesn't start going this way or this way. Okay. I'll do some straight, and then I'll change, and do some curvy. So, these are going to overlap a little, the straight. Which is fine. Again, this is just creating texture. Just making your cake more visually interesting. And I'm always going right back to the center. Okay, and I'm just about halfway done. Then I'm gonna do some waves, just going back and forth with my fork. And you can also change how you deep into the icing you go. You can go a little deeper for a more intense ridge. Or you can stay for a little softer, and it won't be as intense, it'll be a softer wave, or a softer line. Okay. There you have it. There is the wavy, and the straight. So, again, just another way to, quickly and easily texture your cake. And the last one I'm going to show you, is how to use a spoon. I am using a teaspoon, you can use a big spoon, a small spoon, it's whatever you'd like. And you're just going to move organically all over the cake, to create a unique texture. I like to start on the sides, and then finish with the top. Holding my spoon upside down, I'm just gonna go back and forth. You can pick it up and stop. You can do one fluid motion. And it's nice because you can kind of create peaks, and little divots with the spoon. And sometimes it's fun to keep it, and almost do the same thing you did with the fork. Or just kind of make little indentations. That is what's great about the textured ice cakes, they're very organic, and just flow any which way. And they always look very visually interesting and stunning. I'm going to move to the top, and just continue my swoops, and swirls all over the cake. Keep it going. And if you want it a little smoother, you can see I've got all these peaks all over, you can just go back over it, it's really whatever you want. This kind of spoon icing can be very soft and beautiful, or it can be a little more intense, and have those peaks, and spikes. These three textured cakes look beautiful and dynamic. And you saw just how easy it was to create each one. If you want to learn more, check out our four week course on cake decorating.