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# The Wilton Method: Mastering Buttercream - Baking and Icing 101 with Wilton

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## Chapter 1 - Introduction

### Series overview

- My name is Stephanie and I'm from Wilton. In this class, I'm gonna teach you how to fill your cake layers and ice a cake smooth. Then I will show you a few texture techniques using items that you probably already have in your home, prepare and fill a decorating bag, and create a simple border to finish your cake. Now that we know how to make beautiful cakes, we're gonna talk about another sweet treat. Cupcakes, of course. When it comes to cupcakes, we're gonna talk about choosing the perfect baking cup, different ways to fill the actual cupcake, and I'm gonna show you how to ice a cupcake smooth. Then I'm gonna show you some cool techniques using those tips to decorate the cupcakes. Have you ever seen a really cool picture design that you really liked, but you weren't too sure how to put it on your cake? I'm gonna show you how to do exactly that today using a piping gel transfer. In the final class of this series, I'm gonna show you some flower techniques and with that, of course we're gonna need some leaves. The great thing about these techniques is that you can combine them to get different designs. So get creative and you'll be surprised with what you can do. Let's get started, 'cause the sooner we make them, the sooner we can eat them.

### Overview

(upbeat instrumental music) - Hi, my name is Stephanie and I'm from Wilton. In this class, I'm gonna teach you how to bake, fill, and ice a great cake. I'm also gonna teach you the three essentials of the Wilton method of cake decorating. I'm going to discuss the basics for making a great cake. Then I'm gonna show you how to level and torte your cake. Make icing, tint your icing. I will also show you how to fill your cake layers and ice a cake smooth. Then I will show you a few texturing techniques using items that you probably already have in your home. Finally, I'm gonna show you how to prepare and fill a decorating bag and create a simple border to finish your cake. A beautiful, smooth, flat surface is a great canvas for you to start creating an amazing cake for your friends and family.

## Chapter 2 - Materials and Preparing a Great Cake

### Materials

- We have many great tools to help you be a successful baker. You can find all the class materials I'll be using in the PDF. I'm going to be baking a layered cake that's perfect for decorating. The tools I'm gonna use are two eight-inch round, two-inch deep pans, Wilton's Bake Even strips, either Cake Release or Bake Easy, you can use one or the other, a spatula, a cake tester, a cake leveler, or a serrated knife. You can use one or the other. The very first thing you wanna do is choose what pan you're gonna use to bake your cake with. Now, there's tons of pans out there for you to choose from. You can use a non-stick pan, which has a non-stick coating, and it's a little bit darker of a surface. So, it tends to bake your cake a little bit faster. I recommend if you're using a non-stick pan to either reduce your time or temperature just a little bit. You can also use an aluminum pan, which is what I'm gonna use today. These pans are amazing. They last forever. They have a nice straight edge, so it gives your cake a very clean corner. With these pans, you wanna use some kind of non-stick vegetable spray. I'm going to use Bake Easy, but you can also use Cake Release. I'm gonna talk to you about the three C's of cake decorating. Crowning, cracks, and crumbs. First, I'm gonna

talk about crowning and cracks. We'll get to those crumbs later. Crowning is when you have that dome on your cake, and the reason why you get that dome on your cake is the metal from the pan conducts heat, which causes the outside of your cake to bake faster than the inside, and while the inside is still rising, it can sometimes crack, like I have a cake right here. You see this crack? That's exactly what we want to avoid. And I have another cake right here with that dome. That's another thing we wanna avoid. We want a nice flat surface when we're decorating our cake. One thing you can do to help get this flat surface is use the Wilton Bake Even strips. With the Bake Even strips, you'll get this nice flat surface. The Bake Even strips are really easy to use. First, you're gonna take them and fit it around your pan. We have this nice convenient loop. All you wanna do is put it around your pan and tighten it. Once it's been tightened on your pan, take the Bake Even strips off of your pan, but don't move that loop right there. And this is a very, very important step. Next, you wanna soak it in cold water. Once it's well-saturated, go ahead and take it out and wring it out. You don't want it dripping wet, but you do want it well-saturated in cold water. And then you go ahead and you put it back on your pan just like that. Fill your pan two-thirds full with batter, go ahead and put it in the oven according to the instructions on your favorite cake recipe. Once you take your cake out of the oven, you're gonna use your cake tester, insert it in the middle of your cake, and if the tester comes off clean, you're good to go. If you don't have Bake Even strips, you can easily get rid of those crowns and cracks by leveling your cake. I'm gonna show you how to level your cake using a serrated knife, but you can level and tort your cake also using a cake leveler. So, to use a serrated knife, I'm also gonna use this turntable right here. It's totally optional. If you have it at home, I highly recommend using it, but you don't need it for this. So, take your serrated knife, go ahead and line it up on the edge of your cake where the pan stopped, and it started to dome. You're gonna turn your turntable as you start a sawing motion, and this is why your turntable is so great. I'm gonna leave my hand and the serrated knife in one sawing motion, and I'm gonna turn the turntable, and it's gonna do all the work for me. And make sure you keep it level with that edge of your cake. I'm gonna go in a little bit more to get the center of my cake, continuing to turn my table, and there we go. Perfect. Now, I'm gonna take the top off, and now you can use it, you can make cake pops, or you have a great little snack while you're baking your cake. Now that we have a nice level cake, we're gonna go ahead and tort that same cake. Torting is when you cut your cake in half to add those layers, and you can put some filling in there. To tort this cake, I'm gonna use this cake leveler, but remember, you can also use a serrated knife like I just showed you. Take your cake leveler and line it up on your cake where you want to cut. So, I want to cut it in the middle. We have these numbers on the side so you can make sure it's even across. So, if I have it, let's say I have it at five on this side, I wanna make sure this side's also at five. So, I'm gonna kind of hold it up to my cake. I want it in the middle right there, so I'm gonna try the number seven and see. So, I'm gonna move it up to seven. Move it up to seven on the other side. Okay, I'm gonna put it back on my cake. Let's line it up here. Perfect, okay, so seven's exactly where I want it. So, I'm gonna go ahead, and I'm gonna do a sawing motion. I'm gonna put my hand on top of the cake to kind of hold it still, and I'm just gonna go ahead and saw back and forth as I move across the length of the cake. Perfect. Alright, and now I'm gonna use this cake lifter right here to lift off my layer. Now, you don't have to use a cake lifter if you don't have one. You can use another cake board or a plate. And I'm just gonna very gently take off my cake, and now we're ready to make our icing and fill our cake.

### **Chapter 3 - Icing Basics**

How to make buttercream icing

- To make our icing, you're gonna need the following things: a mixer, four cups or one pound of pure cane confectioner's sugar or powdered sugar, one tablespoon of meringue powder, seven to eight teaspoons of milk or you can also use water, just a pinch of salt, and one teaspoon of flavoring. You're also going to need one cup of solid vegetable shortening, a spatula, and we're gonna color our icing, too. So, you can use Wilton's Color Right System, or you can use our gel colors, in which case, you'll need these toothpicks right here. We're gonna start by putting our one cup of shortening in our mixer. Now, if you want to measure it out, you can. Just make sure you pack it down into your measuring cup and level it off with a straight edge. But a lot of time in the grocery store, you can find it pre-measured out like this, and it makes it so easy. It's all about convenience. Then, we're gonna add seven to eight teaspoons of milk. This is eight teaspoons I have right here, so I'm just gonna add almost all of it, but I'm gonna save a little bit, and we'll see if we need to add that again later. We're gonna add one teaspoon of flavor. Now, I'm using Wilton's No-Color Butter Flavor, but there's also three other flavorings that you can choose from. There's vanilla, lemon, and almond. I'm using butter though because it's my absolute favorite. I think it smells amazing. Okay, so we're gonna put it in there, and we're gonna turn our mixer on, and we're gonna put it on the low setting, and we're just gonna let the liquids incorporate into the shortening. Okay, you wanna make sure you use solid vegetable shortening. That's what's gonna give you the best texture. Okay, so now we're ready to add in our sugar. We're gonna go ahead and throw in our meringue powder. Now, the meringue powder is to stabilize the icing. It's not a necessity. So, if you're baking for somebody with an egg allergy, you can go ahead and leave this out. And then we're gonna add just a pinch of salt for flavor and I like to say a little bit of luck. Alright, and I have a measuring cup here just to add in a little bit of sugar at a time so it doesn't all explode at me. We've all had that happen. Alright, so I'm just gonna add in a little bit of my sugar at a time. About a cup or so. Okay. (mixer running) Throughout the process, you wanna make sure you stop it every so often and scrape down the sides of your bowl just to make sure everything gets well-incorporated. (mixer running) Now, all the ingredients are well-incorporated, and it's nice and creamy. If yours is kind of dry, it looks like crumbly pie crust, go ahead and add that last teaspoon of milk or water. Mine is nice and creamy, so I'm go ahead and leave it out. So, the recipe I just showed you makes about two and a half cups of stiff-consistency icing. I'm gonna go ahead and color that icing using Wilton's Color Right System. Now, this system is amazing. It comes with eight bottles of color, and with those eight bottles, you can achieve basically any color you can match. Your school colors, your team colors, you can do anything with it. So, I'm gonna go ahead and just drop some of the blue in here. Alright. It's ultra-concentrated, so you just need a little to achieve a very vibrant color. Alright, so I have my blue in there. I'm gonna go ahead and add a little bit of brown. Alright, perfect. Now, I'm gonna turn on my mixer, and go ahead and blend those colors. (mixer running) Alright, don't forget as you're mixing to stop periodically and scrape down the sides of the bowl. Go ahead and scrape down the paddle attachment, too. (mixer running) Alright, now I have this beautiful blue color to ice my cake. We also have another way to color icing using gel colors, and I'm gonna show you how to do that. So, to use the gel colors, you're gonna need toothpicks. So, go ahead and take your toothpick and when you first open up, just give it a little stir. Now, this color's also very concentrated, so you just need a very, very little bit. So, go ahead and get some color on your toothpick, and you're gonna add that into your icing, and go ahead and mix it up. Now, let's say I add this pink, and I want to add a little bit more color. I would use a new, clean toothpick. You never want to put the dirty toothpick back in your gel. Go ahead and keep stirring it until all your color is incorporated.

## Chapter 4 - Decorating Bag

Three essentials of cake decorating

- There are three essentials to the Wilton method of cake decorating. The first essential is icing consistency. Now, there are three icing consistencies. Stiff, medium, and thin. If you remember before, the recipe that I showed you made two and a half cups of stiff. So this is our stiff icing right here, and I'm gonna show you how to see if you have the correct consistency for stiff. And it's something that we call the spatula test. So you're gonna stick your spatula into the icing, and if you shake the cup a little bit, your spatula is gonna stay straight up and down. Now, this consistency is great for roses and more intricate flowers. Then we have our medium consistency. You add about one teaspoon of water for every one cup of stiff icing. So we're gonna do our spatula test on this. Go ahead and put your spatula in, shake it just a little bit, and you can see it kinda falls just a little bit over to the side right here. That's medium consistency. Now, we're gonna use this for a majority of the techniques we're learning in this class. It's great because it holds up really well, but it's still very easy to work with. Our final consistency is thin. So I'm gonna stick the spatula in here, and when I shake it, see, it falls right over to the side. Thin consistency is good for icing your cake, also for writing and printing on your cake. To achieve thin consistency icing, add two teaspoons of water for every one cup of stiff icing. The second essential is bag position. Now, there's two main degrees when we talk about bag position. There's 90-degree, and I'm referring to where the top of the bag is pointing, so 90-degree is straight up and down, and then there's 45-degree, where it's at a 45-degree angle. When I tell you to hold your bag at a 45-degree angle, there's three positions on the clock I'm gonna refer to. There's three o'clock, 4:30, and six o'clock. For left-handed decorators, there's six o'clock, 7:30, and nine o'clock. The third and final essential in the Wilton method of cake decorating is pressure control. Now, there's three pressure controls. Light, medium, and heavy. I'm gonna demonstrate 'em for you right here. I'm gonna apply light pressure on this one. And then medium pressure. And then finally, heavy pressure. As you can see there, I'm using the same consistency icing, same tip, same angle, and I achieved three different looks just by changing my pressure. When you're learning new buttercream techniques, always go back to the three essentials. Icing consistency, bag position, and pressure control. As long as you have all three of those correct, you should achieve exactly the look you're going for.

Using a decorating bag

- I'm gonna show you how to prepare and fill a decorating bag. Now there's two main ways to do this: with a coupler and without. So I'm gonna show you both ways. First, to prepare your bag with a coupler, go ahead and open up your bag, and you're gonna take the bottom half of your coupler and you're gonna put it narrow side down into your bag and you want to push it as far as it can go without forcing it too much. Okay. Then take your scissors and you're gonna mark just below the threads and take your scissors and rock it back and forth, okay, and then pull the coupler up just a little bit and see where we marked it right here? We're gonna go ahead and take our scissors again, just cut that off, put the coupler back through, because the bag has a little bit of stretch to it, you can see one of the threads is coming through, that's perfect, that's exactly how we want it. Now you go ahead and put your tip on the end, take the bottom half of the coupler, and screw the tip on, and that's how you prepare a bag with a coupler. To prepare a bag without a coupler, go ahead and take the bag, the same way, but this time, we're gonna drop the tip directly into the bag, and same as before, push it down as far as it will go without forcing it too much, take the scissors again and we're gonna mark about half way, because this is a larger tip, this is a tip 1M, pull the tip back, where

we marked it with our scissors, again we're gonna cut, and then go ahead and put your tip back through, and that's how you prepare a bag without a coupler. Now, we're gonna go ahead and fill our bags. To fill a bag, go ahead and fold the top half of your bag down and you never want to fill your bag more than halfway full. There's two main reasons for this: first of all, it's a lot less stress on your wrist. Second of all, it gives you better control of the bag. So now that we have it folded down, go ahead and make a little cup with your hand, like this, take your icing, scoop it into your bag, go ahead and press it down, take a little bit more. Okay, and once your icing is in, go ahead and fold up your bag and I'm gonna push the icing down to the bottom, okay, and then twist the top of your bag and you always want to hold the bag between your thumb and your pointer finger. This keeps the icing from coming out the end. For beginners, I also recommend using a bag tie while you get use to holding your hand in this position.

## **Chapter 5 - Filling and Icing Cake**

### Filling cake layers

- I'm going to show you how to fill your cake using the dam method. Now the materials I'm going to use are a decorating bag filled with icing, scissors, a tapered spatula, filling, you can use your favorite filling, I'm using lemon curd right here, a turntable, now this is totally optional, if you don't have a turntable, you don't have to use it but it's extremely helpful so I highly recommend it, your cake obviously and a cake lifter. Again, you don't need to use a cake lifter if you have another cake board or a plate, you can use that, but I'm going to use a cake lifter right here. First thing, I'm going to take my bag that I filled with icing and I'm going to cut off the end. You don't need to use a decorating tip for this. You're just going to pipe some icing. All right, so now we're going to pipe a dam on the outside of our cake, and this is where the turntable comes in extremely helpful. So I'm just going to squeeze out a line of icing as I turn the turntable, and go the full length of the cake. There we go. So now I'm going to put my filling in the middle here. I'm just going to put in some lemon curd. Oh, it's going to be delicious! All right, and I'm going to use a tapered spatula to spread this all out. A tapered spatula is very helpful because it has this pointy edge right here. It helps me get straight up to the edge. So I'm going to go ahead, I'm going to spread out my filling. You want to make sure that the filling is not higher than the dam. This will keep your filling from seeping out the sides of your cake. All right, just get this last little spot over here. All right, perfect. Now that we have our filling in the cake, we're going to go ahead and put our second layer on top of it. Now even though we leveled our cake, you always want to use the bottom of the pan as the top of your cake. This is always going to be the flattest surface for you to work off of. So we're going to very gently line it up and then place the top layer on top and you want to press it down very, very gently just to make sure it all sticks. Not too hard. There we go, perfect! Now we have a delicious filling inside of our cake.

### Smoothing icing

- I'm going to show you how to ice a cake very smooth. To do this I'm going to use parchment paper, an icing smoother, an angled spatula, a turntable, again a turntable is optional but it's extremely helpful, and of course my icing. Now before we get started I'm going to talk to you about the third C, crumbs. I like to call crumbs a cake decorator's worst enemy. There is nothing more annoying than getting crumbs stuck in your icing. So to prevent this there's a couple things you can do. You can start off by doing a crumb coat, that's when you do a light layer of icing on your cake, you let it crust over before you do your final layer of icing. Another method you can do when you're

using your spatula, always be sure you keep icing between your spatula and the cake. If you do for some reason get crumbs in the icing, clean off your spatula and be sure not to put the crumb filled icing back in your bowl. This will prevent it from getting back on your cake. So I'm gonna go ahead and ice my cake right here, with the angled spatula. I'm gonna take a good amount of icing, and I'm gonna start by spreading it on the side. All right. And you may be looking at this and thinking, "Oh gosh, that's a lot of icing." I'm doing that on purpose. I want a lot of icing on my cake and when I smooth it out I'll take some of this icing off. So I'm gonna go ahead and cover all the sides, oh, and you see, look at that, I got some crumbs in my icing right there. I'm gonna go ahead and I'm gonna take those crumbs off. Finish off the sides here, okay. All right, then I'm gonna go ahead and put icing on the top of my cake. Again I'm gonna use a lot of icing, because when I smooth the cake out later I'm gonna take a lot of this off. So make sure it goes all the way to the edge. You want nice clean corners. Gonna make sure I get all the corners here actually. Okay. There we go. Now that my whole cake is covered, we're ready to smooth it out. Now you can use your spatula for this part, but I'm going to use this icing smoother. It's very easy to use, it's nice and tall, so it goes the full height of my cake, so to use this what you want to do is you're gonna put it up against the side of your cake, and turn the turntable as you leave it in place. All right, and right here you can see the cake. I took off a little too much icing. So let me show you what to do if that happens. I can go ahead and take my spatula, put some icing back on, all right. And then I'm gonna go through one more time with my icing smoother, just very gently. And as the icing builds up, go ahead and put it back in your bowl. Nice and smooth. There's still some lines along the side of our cake, but we'll smooth that out later with the parchment paper. Now we're ready to do the top of our cake. With the icing smoother, you're gonna want to start off at the edge, go inward and when you get to the center, sweep up. I'm going to show you that right now. Sweep up when you get to the middle and always, always, always clean off your icing smoother before you do the next round. So, up, oh, I have a little spot of cake showing again. We're gonna fix that in just a minute, I'm gonna finish off the rest of the cake. All right, sweep up, clean it off. Sweep up, and clean it off. Okay, very good. Let's go head and fix that spot right here. Take my spatula and put some more icing on it, and we're gonna do the same motion, sweep up. This is another time when the turntable comes in handy, because I do the same motion but I turn the cake, so I don't have to go along the cake and move my arm, it's just the same motion and I move the cake. The turntable does all the work for me. So you see there are still some marks in there from the icing smoother. That's where the parchment paper comes in. We're gonna let our cake sit and crust over. And what that means is that the buttercream will be to the point where you can touch it with your finger and it won't come off. Now you can let it sit like this, or you can put it in the fridge and that will kind of speed up the process. When your cake has set up and crusted over, just like this, see I'm touching the top and nothing's coming up on my finger, this is perfect. Now we're ready to use our parchment paper. So I'm gonna go ahead and I'm gonna take my parchment paper, and we're gonna smooth out this line right here with our parchment paper. So I'm going to gently put it against the side of my cake, and you can use the palm of your hand, or you can use a clean spatula like I have right here. And just very, very gently, you don't want to go too much into the cake, and then very carefully pull your parchment paper away and it will smooth out your line. I'm gonna go ahead and I'm gonna do this to the rest of my cake and I'm gonna have a very perfectly beautiful, smooth cake. There's another really easy way to ice your cake, and that's with a tip 789, so I'm going to show you that right now. So I have my tip 789 right here, prepared with a 16 inch decorating bag, and my icing. I have my handy little turntable all ready to go. And I have a spatula and an empty bowl which we'll use in just a minute here. So I'm going to take my

bag with my tip 789, and I'm going to put the serrated side down against my cake at the bottom right here, and I'm going to start squeezing and as I turn the turntable to apply a layer of icing to my cake, and it's a lot of icing, but if you remember before, we want a lot of icing on the cake, because we're going to take it off with the spatula later when we smooth it. So I'm going to do a second layer right here. It's going to overlap just a little bit and this is where my turntable comes in extra handy, because it's doing all the work for me. Okay, and I'm going to have a little layer on top. And it's going to fold over the side of my cake. Beautiful. All right. Okay, and I'm gonna do the top of my cake, and I'm just gonna go on the top and I'm gonna go around right here. Just get all the icing on the cake. And you can see this is taken me like, less than a minute and look at all the icing I have on my cake, it makes it so easy. Just do one more circle in the middle. There we go, perfect. All right, now I'm going to take my spatula, and I'm gonna go ahead and smooth it out, and I'm going to put the excess icing in my bowl right here, okay? I'm going to hold my spatula and just turn my turntable. Go head and put it back in the bowl, you'll want to keep your spatula very clean throughout this, so when you see the icing build up, put it back in your bowl. Taking the edge of my spatula and I'm just gonna smooth out my icing with my turntable. All right, and you see I took a little bit too much off at the bottom? I'm gonna go ahead and just as before, I'm gonna put more icing and I'll smooth it out in just a minute. Just clean off the rest of the cake here, make it nice and smooth. Get rid of all my extra icing. I'm going to go right back to my spot right here, I'm going to use my tip and I'm going to put a little bit more icing and then I'll go ahead and I'll smooth it out with my spatula. So just like that, just a little bit of patchwork right there. Make sure my spatula's clean. All right, I'm just gonna smooth it out, take off any of the extra. All right. Very nice. So now I'm liking how the side of my cake is looking, so I'm ready to do my top. So just like I showed you before with the icing smoother, we're gonna take the spatula from the edge of the cake and sweep up when we get to the middle. And with the turntable I can just do the same motion as I turn the cake. I'm going to start at the edge, and sweep my way up when I get to the middle before I go back again. I'm gonna get rid of all that extra icing. Okay. And just so you know I'm gonna use this icing to decorate my cake with. Any extra icing you have, always use it to decorate your cake, we're not going to throw it away, we're not going to waste it. Another technique that you can use, a very helpful hit to smooth out all these cracks right here you can also use some confectioner's sugar, which I have right here. Just put a little bit on your finger, and go to your cake and just pat down the cracks with your finger. And the confectioner's sugar will get absorbed into the icing, so don't worry about the white marks, and it keeps the icing from sticking to your finger while you're doing this. Now you can drive yourself crazy trying to get this perfectly smooth, but remember at the end of the day, you're just gonna eat it.

#### Icing techniques for texture

- I'm gonna show you some cool techniques you can do to add texture to your cake, using items you probably already have in your house. The first one is called the teaspoon swirl. So you're gonna take a teaspoon, and you're gonna use the back of it, and you're gonna go along the side of your cake and just do swirls. There's no rhyme or reason to what I'm doing, you're just giving a cool little texture. Ooh, I showed a little bit of the cake there, so I'm gonna go over that with more icing. Perfect. You're just gonna do some swirls. All throughout the side of your cake. I'm gonna do it on top, too. Gives it a cool, textured look. All right. Perfect. Next, I'm gonna take my tablespoon, and I'm gonna do a technique called the tablespoon imprint. So again, you wanna use the back of your spoon. We're gonna go along the side of the cake in the scallop motion. Just in rows right here.

Gonna clean off my spoon, just to get rid of the extra icing. I'm gonna go back to my cake and do another row of scallops. One more at the top here. Brush it off, okay. And then for the top of this, you do the same thing that you did with the teaspoon, you're just gonna do swirls. Okay, and then another technique you can do is the fork tine drag. Now, this is really easy, and it's a cool look. Take the tines of your fork and drag it along the side of your cake in a zigzag motion. You can also do in a straight motion. I like the straight, so that's what I'm gonna do. Okay. Just cover the sides of your cake. Oops. All right, and then for the top, you go from the middle and go straight out and cover your cake like that. Oh, I missed a spot right here, so I'm just gonna go back over it. Go back in here. Okay. And then the final thing you can do is the butter knife pull. So I'm gonna use the smooth side of my kitchen knife, I'm gonna start at the bottom and pull it up to the top. Just gonna continue that. And same thing with the other ones, just clean off all the extra icing. Gives you a nice, clean utensil. Finish off my cake. Okay. And for the top with this technique ... For the top of a cake, you wanna start at the inside and work your way out. And you have this cool effect of the icing coming off the side of the cake. It's kind of a funky look, looks pretty cool. All right, so those are some easy things that you can do with utensils you probably already have to give your cake some really nice texture.

#### Finish cake with star border

- I'm gonna show you a buttercream technique to make a star which will give a really nice, cool, simple border to my smooth cake. So I have a decorating bag prepared right here with medium consistency icing. I'm gonna hold my bag at a 90 degree angle. I have a tip 18 right here and I'm holding it about 1/8 to 1/4 of an inch off my board and I'm gonna squeeze to form the star, stop squeezing and then pull my tip away. It's very important that you stop squeezing before you pull it away otherwise your star will have a little bit of a peak to it. So let me show you that one more time. Apply pressure, form my star, stop squeezing and pull away. The first few times you try a buttercream technique like this, I recommend using Wilton's practice board and then as you work with it and start to get more comfortable with the technique, go ahead and try it on your cake. I have my cake right here all ready to go. I'm gonna go ahead and use that star technique and apply the border. Now since I'm working on the side of my cake, you may need to adjust your angle just a little bit. But I'm gonna start right here and I'm just gonna pipe my star. Remember stop pressure before you pull away. Perfect and I'm just gonna do that all along the bottom of my cake. This is another time where the turntable comes in very handy 'cause I can turn the turntable and just keep my hand in the same place as I apply the border. Now we know how to bake and prepare a beautiful cake to start decorating. Always remember your three essentials when learning buttercream techniques and we're gonna have lots of fun decorating lots of beautiful cakes.