
The Wilton Method of Cake Decorating: A 4-Part Series with Wilton Instructors

Chapter 1 - The Wilton Method of Cake Decorating: Bake a Naked, Layered Chocolate Cake

Part 1 Overview

(playful music) - Hi, I'm Emily from the Wilton Test Kitchen. Over the next four weeks, I'm here to show you how to bake the perfect chocolate cake, how to work and roll fondant, how to make beautiful and simple drop flowers, and how to decorate cupcakes with buttercream. (playful music) In this week, we're gonna start by talking about the three Cs, which are crowning, cracked tops, and crusty edges. These are things that you wanna avoid when you're baking the perfect chocolate cake. (playful music) ^From there, I'll talk about how to prep your ingredients, ^and how to start your recipe. You wanna make sure that everything is really nice and organized before you start baking. Then, we'll go on to actually making the cake, and all the steps involved in mixing, and baking, and cooling. We'll learn how to level and torte your cake, which I'll explain later means dividing it into multiple layers so you can have a taller cake. We will be making two different cakes. One, it's gonna be a bare-sided cake, also known as a naked cake, and then the last thing we're going to do is smooth ice a cake so you get that perfect, smooth, beautiful look that you see on Pinterest and in magazines. (playful music)

Materials

- We'll be baking the perfect, chocolate cake, and then I'm going to show you two ways to ice it. ^For the chocolate cake, you will need flour, sugar, ^brown sugar, pure vanilla extract, baking powder, ^eggs, milk in a liquid measuring cup, salt, baking soda, cocoa powder, and mayonnaise. For the buttercream recipe, you're gonna need sifted confectioner's sugar, shortening, butter, a little bit of milk, clear vanilla extract, and then clear piping gel or corn syrup. You will also need a lot of tools for this class. Some of them are a stand-mixer with a paddle attachment, two eight-inch aluminum pans, something to prepare your pans with, we're going to be using Bake Easy spray, dry measuring cups, teaspoon measurements, a spatula, an angled spatula, and two serrated spatulas, a large and a small, disposable decorating bags, a number 12 tip, a number 366 tip, a 1M tip, a cake smoother, cake boards, toothpicks or a cake tester, a cake leveler, which we're gonna use to crown our cake and divide it into layers called torting, a cake lifter, bake even strips, and a large bowl. I know this looks like a lot of stuff, and it is a little intimidating, but we work to make these products so that you can have the best baking experience possible. As we go through the course, I'm going to make sure to point out things that I think are pretty necessary and some things that maybe you can sub with something you already have at home.

Make Cake

- Some of the common problems that we've seen in home baking are crowns, cracked tops, and crusty edges or crumbs. We call them the three Cs. So if I reference three Cs, that's what I'm talking about. This is an example of cracked tops. As you can see, these are very deep cracks inside the cake which we don't want. It doesn't look very nice, and it will affect the structure of your cake, especially when you start stacking them. Next is a cake with a crown or dome on top. This happens when the cake bakes unevenly, and the center rises before the sides do. And as you can see, we also have another really big crack on this one which again can affect the structure. Lastly is a cake with crusty edges or crumbs, and this is a problem because when you start icing your cake, you can

scratch your spatula against the crusty edge which will result in crumbs in your icing. Ultimately, we want to eliminate the three Cs, and one of the easiest ways to do that is choose the right type of bakeware. I have three examples here. The first one is nonstick bakeware. This is the least intimidating bakeware. I see a lot of novices using nonstick bakeware which is great. It has a nonstick coating so your cakes release nicely. There's no crumbs on the outside. The only issue with using nonstick is it has sloped or angled edges. So if you want a very straight cake, it'll be a little harder to get it with a nonstick. The next pan is cast iron, which I have here in a cascade fluted tube pan. The cast iron is great for shaped pans, especially things that have this much detail, because it's heavy duty, and it'll help bake a very strong and sturdy cake. And the last pan I have is actually aluminum which is the cake pan we're gonna be using today. This is aluminum which I personally feel is the best type of bakeware. I like it because it has even heat conduction which means that your cake is gonna bake more evenly, and it's gonna help reduce that crown which I talked about earlier. It also has very straight 90-degree sides which will help when you start stacking your cakes. Another way to reduce the three Cs is having a foolproof recipe. So I've got my recipe handy. I always wanna keep it on hand just so I can always reference it and make sure that I'm following all the ingredients and I'm following the actual procedure step by step. You can print out this recipe on the website, and we always wanna tell people to read through it a few times. You wanna make sure that you're not gonna forget anything and last minute be, "Oh, I forgot the salt," or, "Oh, I forgot the milk." You wanna make sure you have everything laid out, ready to go. So before I can even start talking about mise en place and prepping, I wanna go and I wanna turn my oven on. So I'm gonna preheat my oven to 350 degrees. I briefly mentioned mise en place which literally translates to everything in its place. Not only do you wanna make sure that you have all your ingredients, but you want everything at room temperature like your eggs or your milk because once you start mixing your batter, if something is a little colder than the rest of your batter, you're gonna have little pockets of either flour or butter, and that's just not what you want. So I have almost everything completely laid out, but there are a few ingredients that I wanna show you step by step how to measure. One of them, for instance, is flour. This one is really important to measure a specific way. I'm gonna need three cups of all purpose flour. I'm just gonna spoon it into my cup, and I'm doing this because I want the natural aeration of the flour and I don't wanna pack anything down. So you almost want to overfill your cup just like this, and I'm gonna take a straight spatula and just run it right across. That way, it's nice and level. So I'm gonna do that two more times and get a total of three cups. And as you can see, baking is pretty messy. So don't worry if you make a little bit of a mess on your countertop. From here I'm gonna add one cup of sifted cocoa powder. That goes right in. I'm gonna add two teaspoons of baking soda which will go right in. I'm gonna add half a teaspoon of salt which I have right here. And then I actually want to show you how to measure baking powder. This is, again, a dry measurement. I'm just gonna go in and scrape it clean, just like what I did with the spatula, and this is one teaspoon of baking powder. And that is all my dry ingredients in this large bowl. I'm gonna take my spatula and just kind of mix everything together to get everything nice and incorporated. You don't want a clump of anything while you're mixing. So that looks pretty good. I'm gonna move on to what's called my wet ingredients which includes liquids, any kind of fats or butter, in this case, it's gonna be mayonnaise, and sugar which a lot of people don't think is a wet ingredient but it actually is. The first wet ingredient I want to measure out is my brown sugar. This again is very particular the way you measure it, like you did flour. I'm gonna take my spoon and actually spoon it in. This, unlike flour, you want it packed. So I'm actually gonna push it down with my spoon and make sure that it's fully in there just like this. And I'm gonna

need a cup and a quarter of brown sugar. So here's my cup. Okay, I have my cup of brown sugar. That's gonna go directly into my mixing bowl. Now I'm gonna add my quarter cup of brown sugar, and I have my quarter cup measuring cup right here. I wanna just make a note that I am calling this wet ingredients but I'm not using a liquid measuring cup. I'm still using the dry measuring spoons. So here's my quarter cup right into my mixing bowl. And now I have my one cup of sugar already measured out. That can go in. And this is granulated sugar. There's a difference between brown sugar and granulated sugar. That goes right into the bowl. And lastly, I'm gonna add my fat, which in this case is mayonnaise, which I know sounds a little crazy. No one thinks of adding mayonnaise as a fat, but it's kind of a retro ingredient. It was used a lot kind of back in the day, and it creates a really moist and dense cake, and that's why we're using it in this recipe. I'm gonna put my paddle into the bowl, and I'm gonna mix it on medium speed for about two minutes until all the ingredients are nice and incorporated. My ingredients are starting to look really incorporated, but I wanna take a second and scrape down my bowl. And feel free to periodically scrape the sides of your bowl while you're mixing because you wanna make sure you don't have any clumps of ingredients in the bottom. So this is looking pretty good. I'm gonna put this down and mix it for about another minute. I'm gonna take a second and just clean up a little bit. It's nice to have a clean work surface. That way, you're not kind of clunking all over everything. And I'm gonna start adding my eggs which are right here, my vanilla extract. And then from there, I'll go into my dry ingredients and alternate it with my milk. I have six eggs here at room temperature, and I'm gonna be mixing on a medium low speed. I'm gonna try to do it one at a time, but you never know. Occasionally you might get two, and that's okay. So on medium low and just one at a time, drop it in. And I don't wanna add my next egg until it's fully incorporated and I don't see any more yolk. Just about now to add my next egg. Okay, ready to add my next one. And once all of my eggs are added, I'm gonna turn the mixer off and scrape my bowl down. Okay, next egg. Oh, like I said, there goes the two. Sometimes this happens, and that's okay. You just wanna mix a little longer until you don't see the yolk anymore which is just about now. So I can add my final egg just like that. And it's looking great. And as you can see, it's a really smooth batter, and that's because all my eggs were at room temperature. I'm gonna turn my mixer off, lift the paddle, and scrape the bottom and get the sides too. And if anything's on the paddle, just give the paddle a quick scrape. I'm now ready to add my pure vanilla extract. So I'll put my paddle back down and again, at medium low speed. I'm gonna dump in my teaspoon and a half of pure vanilla extract. I'm using pure vanilla because it is chocolate cake, and the color won't affect the cake at all. So I'm not seeing any more streaks of sugar or of egg or of pure vanilla extract, so I'm gonna turn off my mixer and add the last of my ingredients which are all of my dry ingredients that we measured out before and my one and three quarters cup of room temperature milk. You'll notice that the milk is in a wet measuring cup whereas everything else was measured with a dry measuring cup. This is because you can get down to eye level and actually see that you're measuring one and three quarters cup, whereas in here, you kind of have to eyeball it and it wouldn't be as exact. I'm gonna start adding my dry ingredients and my liquid which in this case is one and three quarter cups of milk. I'm gonna do my dry ingredients in thirds and then my wet ingredients or my milk in halves. That way, I start with my dry and I end with my dry. So my mixer is gonna be on low speed so I don't over beat my dry ingredients. That's very important. So on low, using a dry measuring cup, I'm gonna put about a cup in. You don't have to be very exact, but you wanna do this alternating, so about a third of the dry, a third of the wet, a third of the dry, a third of the wet. I'm gonna start adding it in, being very careful to get everything in the bowl. Add just a little more to get about a third. And you want this to start mixing in. And once it starts to look

a little bit like this, once everything starts to get incorporated, I'm gonna add about a third of my milk. Nice and slowly, you don't want it to splash up and get in your face so go slow. And give that a second to mix, and then back with the dry. As I mentioned earlier about slowly adding your dry ingredients, you don't wanna overdevelop the gluten inside your flour because you're gonna get a really dense and almost overworked cake, and that's not the texture that we ultimately want. Now that my second incorporation of milk is in, I'm going to turn off my mixer and like I did earlier, just lift my paddle and scrape my bowl. You'll be amazed how much just sticks to the bottom of the bowl, so it's just a great thing to get in the habit to stop and scrape your bowl. I'm gonna add the last third of my milk. That's gonna go right in. As you can see, your batter is changing. It's getting very chocolatey, very thick, which is exactly what we want. I'm gonna finish by adding the last bit of my dry ingredients, again, right in. And at this point, since there's not much in the bowl, you can just kinda give it a little shake, and it can get poured right in. I'm gonna mix until this is just incorporated. Like I mentioned earlier about the overdeveloping the gluten, you just wanna mix it until you don't see anymore dry bits of flour. And that's just about where we are, so I'm gonna kill my mixer, turn it off, take my paddle. And there's a little bit of flour right here. I'm just gonna tap it on the edge of my bowl. And what I like to do so, again, I don't overdevelop any gluten, I'm gonna remove my bowl and take my spatula and just fold this little bit of flour that's on the sides. This is just a very gentle mixing. And folding is when you scrape to the bottom and go up, scrape to the bottom and go up. And this looks fully incorporated, so now I'm ready to prepare my pans. Normally, especially if you're a novice baker, you should prepare your pans immediately after you preheat your oven. I already have one pan prepared but I just wanna walk you through this one. We've got a few options to prepare your pans. I am gonna use the spray, which is Bake Easy spray. It's a vegetable pan spray. I like to use it because it's really easy and really fast, but there are other options. There's also Cake Release which is great for shaped pans or anything that has a lot of grooves. But this, you have to use a pastry brush to kind of get in all those nooks and crannies. Or you can do the traditional way of having a little bit of shortening and a little bit of flour in your pan. Any of these ways work. I'm just gonna use the spray. So it's good to do this over a garbage can, just not over the flour so you don't slip. I'm gonna do a nice even coating of spray. Take a paper towel and just give it a quick wipe. That way, nothing is pooling. Before I put my batter in, I'm gonna add my Bake Even strips which I briefly talked about but I'm gonna go a little more in depth. What they do is they work as an insulator so you have an evenly baked cake, and it helps reduce the three Cs that we talked about earlier. I just dipped them in water and give them a nice squeeze so they're not dripping, and that's gonna go right on the bottom of the pan. There are these two straps which I'll point out to you in a second, and that'll help you adjust your Bake Even strips. So these are the two straps right here. And you want it nice and snug so they don't fall off. Both my pans are prepped and ready to go. I'm gonna eyeball and add half of the batter into each pan. So don't be concerned if it's not 100% the same. We just want it as close as possible. And this is kind of a thin batter so be careful not to spill it. I'm just gonna scrape my bowl completely. I don't wanna miss anything. You want all that ooey gooey chocolate goodness. And there we go. And these are all ready to go. I'm gonna bake them in a 350 degree oven for 58 to 62 minutes. My oven's already preheated. Remember, we did that in the beginning. And you wanna make sure that your rack is right in the middle of the oven like this one. So be careful. Your oven is hot. If you're a little more comfortable, you may wanna put an oven mitt on for this, but just be very careful. One right next to the other. So I set my timer for 58 minutes. So you always wanna check your cake about five minutes before that because everyone's oven is a little different. And when I say check my cakes, what I'm gonna do is I'm gonna look to see

if the cake has shrunk a little bit. It'll start to come away from the sides of the pan. And then I'm gonna take a toothpick or a cake tester, whichever you have, and actually insert it into the middle of the cake and pull it out. If the toothpick or cake tester comes out clean, that means my cake is done. If not, if it comes out with some wet batter on it, I'm gonna close the oven and set my timer for the additional five minutes. That way, you'll always have an evenly baked cake every time.

Make Buttercream Icing

- I remove my cake from the oven and it has been sitting on the cooling grid for ten minutes, and now I'm gonna flip it out of the pan. You wanna use something that's completely flat like a cake board to flip your cake out or if you have a very flat plate you can use that as well. So I'm gonna put my cake board over the top and just flip this entire thing, and just be careful, remember the pan is very hot so use your oven mitts. I'm gonna lift straight up and there's my cake, and since I don't want any weird grid lines on the top I'm gonna put the cooling grid back on top and flip it over. So that was my bottom, and this is now my top. You're going to flip and cool both of your cake layers for about forty-five minutes to an hour. You wanna make sure it's a hundred percent completely cool. So, while my layers cool I'm gonna start working on my buttercream. So, again we're gonna need our stand mixer and all the ingredients and tools we talked about earlier. I've got half a cup of butter, half a cup of shortening, I've got four cups of sifted confectionary sugar, I've got some clear vanilla extract, and about two tablespoons of milk. To start this, you wanna make sure that your butter is completely at room temperature, that way it's really nice and soft and pliable. So I'm gonna add my shortening and my butter right into my bowl, and mix this on a medium speed for about three to four minutes or until they're completely incorporated, and don't worry if you don't have a stand mixer like this one, you can also use an electric hand mixer for the icing and the cake. And I turn this to medium and let it go. So I'm going to stop my mixer just like I did with my cake, you don't want anything sticking to the bottom, and for this recipe I'm using half butter and half shortening, but if you want to use all butter that's perfectly fine, you'll have more of a butter flavor, but you won't have the structure that shortening gives you or if you want a pure white icing you'd use strictly shortening. So rather than having half butter half shortening, all shortening for the pure white. I'm gonna turn my mixer back on low rather than medium because if you've ever done this, I know I've done this many times, if you add your powdered sugar while your mixer's on medium or high it's just gong to shoot right back in your face. We really don't want that. We're gonna go half a cup at a time adding our powdered sugar. This goes right in, and it's kind of a labor of love, it's gonna take a while and there's a lot of adding, but it's worth the wait, I promise. I'm gonna add my next scoop of confectionary sugar once the sugar really incorporates into the butter. So it looks like we're just about there. I'm gonna add another scoop, and don't be concerned, it's gonna look a little lumpy, it's gonna look a little dry, especailly when all this sugar's in there, but that's a hundred percent what it's supposed to be. We're gonna add milk a little later and that will soften it up. So just keep adding on low. I'm gonna add the little last bit of powdered sugar, as you can see my machine is getting a little tired. You can hear it kind of churning, that's perfectly fine. The last bit goes in. I'm actually gonna turn the mixer off again and re-scrape my bowl. So, off it goes. And look how thick it is, some people get a little concerned about how thick this actually is but once we add the milk you'll see how quickly it becomes smooth and glossy. So scrape the bottom, get all that shortening and powdered sugar out of the bottom. Okay. And then I'm gonna put the paddle back down and add my clear vanilla extract and my two tablespoons of milk. So back on low for right now, gonna add my clear vanilla extract right in. So I'm gonna let this mix for about ten to twenty

seconds until it begins to soften, and then I'm gonna add my two tablespoons of milk. I'm gonna do that in two additions because the two tablespoons is more of a guideline depending on your powdered sugar, the humidity outside, sometimes you need a little more, you need a little less. So when I show you the consistency you'll know how much to add. So I'm gonna start with about half which is about a tablespoon. It's getting mixed in really nicely, and from here I'm gonna bump it up to medium so we can start incorporating a little air. And I'm not noticing that it's still really thick, so that's when I'm gonna add the next tablespoon. Okay, the last tablespoon of milk is going in. And then I'm gonna bump it back up to medium speed. And you can see how quickly it starts to really soften and become smooth and creamy and that's exactly what we want. And this is gonna beat for probably around a minute, minute and a half, you just want everything nice and incorporated and nice and airy. Alright, my buttercream is ready to go. I'm gonna leave it at room temperature because if I put it my fridge the butter inside the buttercream is gonna start to firm up and it's gonna be really difficult to spread on my cakes. So once my cakes are a hundred percent cool, I'm going to start showing you how to assemble them.

Naked Iced Cake

- This chocolate cake recipe I created specifically so it wouldn't dome, but I still wanted to show you how to level your cake. So, we have a different cake here with a very obvious mound as you can see, and I'm gonna use my serrated spatula because you can see all of the little notches right here, and those actually cut through the cake rather than tear it. This takes a little bit of practice, but don't worry if it's not perfect the first time. I'm gonna keep my arm as level as possible so my knife stays as level as possible. And using a gentle sawing motion, I just want to remove the crown. Just like this, keep going. Okay, so I'm gonna take a cake board or again, a really flat plate, whatever you have, and just lift the crown right off. So, this goes back to what I was talking about before with crowning. You want to remove this crown because you want a flat and level stacking surface. And as you can see, we did lose a good portion of the cake in this process. So, it's a bit wasteful unless you have someone around who wants to eat some cake. Then, it's pretty good. So, I'm gonna move this out of the way and actually use our cakes that we previously made. So, everything's just getting out of the way. I've got my beautiful level cakes right here ready to go, and this is why, again, I didn't show you how to level the cake with this recipe because they're pretty flat as it is. You don't need to. Now, I'm gonna tort my cakes, which is actually dividing your cake in multiple layers, and we do this because A, you're gonna get a taller cake, and B, you have more opportunities to put good fillings or icings in between your layers. So, I am gonna be using the cake leveler, which is this tool right here. It has notches one through nine all the way down the side, which creates an even surface, so you can set the wire at any measurement, and it's gonna be straight across every single time. So, the first thing I wanna do before I can use this is actually decide how high I want my wire to be. So, you kind of get, again, down at eye-level. You want to hit it right in the middle of the cake so you have two even layers. And actually, this is at the perfect height. It's at number six on both sides, and you can do this with the serrated spatula, but I just find it's a little easier, and you're always gonna get straight cuts every time. So, to use this, I'm just gonna put my hand on top of my cake, and using a gentle sawing motion, I'm gonna cut right through the cake. Just like that. Remove my hand, and there you go. So now, I have two even layers. You don't want to pick up your layers just with your hands because you don't want them to crumble, so I'm actually gonna use the cake lifter, which is this right here. Or again, if you have a cake board or a very flat plate. Gonna stick it right underneath, and now you can really see how nicely that divided my layers. I'm just gonna

repeat this process again with my second cake, and then we'll start stacking. So, I don't actually need to move my wire for this one, but I just want to show you how to. Right now, it's on level six, but for instance, if I had to make it higher or lower, I would just push this in slightly and move it up, or push it in slightly and move it down. You just want to make sure that if it's at seven on this side, it's on seven on the other side. So, you can move the wire and actually tort these again to get an eight-layer cake and a really tall cake, but just keep that in mind that the layers are gonna get more and more delicate the thinner they are. So, just be very careful, and make sure you use your cake lifter. I'm gonna now start stacking, so let me introduce you to the turntable. This isn't something that's a hundred percent necessary, but if you get into cake decorating, I highly recommend it. It's tall, it turns, it just makes life a lot easier, but until you're ready to invest in this, you could use a cake stand or maybe a few pans or something that's really sturdy to decorate your cakes. So to stack, there's a little bit of a trick. You always want to end on the bottom of one of your cakes, and that's because you'll have the most exposed strong skin, and there'll be less crumbs inside your icing. So, I'm gonna save this bottom until the end and start with this layer right here. We're gonna start by spreading a little bit of icing onto the cake board, and this is gonna work as our glue and keep our cake on the cake board. So, I'm gonna start with this layer right here and carefully just slide it off onto my new cake board, and you want to have it as centered as possible. Give it a little push so the cake really sticks to the icing. Using a disposable decorating bag and a tip number 12, we're going to be creating a dam. So, I want to prepare my bag by placing my tip inside my bag and getting an idea of how far I should cut it. So, I want to cut it about half-inch up the tip. So, I'm just gonna move the tip down and snip the tip off, and then press the tip right back through. So, now you can see my bag is ready. Before I can even begin to fill, I need to fold my bag down. This way, you don't get any icing on the outside of your bag, and kind of put your hand underneath. This way, you have a nice grip on your bag. Taking a spatula, I'm going to just start adding a little bit of icing. You want to only fill your bag about halfway. That way, your hand doesn't start cramping when you begin using the bag. Just gonna keep going, and that's about half full. When you're done, flip the bag back around, and squeeze the icing towards the bottom of the bag. And now it's ready to use. So, we're gonna be using the decorating bag to create a dam. I'm doing this because it's a little cleaner. You can absolutely use a spatula and put icing in between the layers with a spatula. This just creates a cleaner look, and you want to use a dam if you're doing something like jelly or jam or even a thinner custard. That way, the icing or the custard or the jam on the inside doesn't ooze out when you start stacking your cake. To create a dam, I'm gonna move my tip about a quarter-inch into the cake towards the center, and I'm keeping my bag at a 45-degree angle. Using even pressure, I'm going to create an even kind of barrier just like I was saying with the jams and the jellies. This is gonna keep everything from oozing out. I'm just slowly rotating the turntable as I press, keeping it nice and even until I reach the end. And now, I'm gonna fill the inside of my cake. So, I'm gonna add just a little bit of buttercream with my spatula and start spreading it. You can see that I am getting some crumbs in here. Don't worry, it's the inside. No one is ever gonna know, but I don't want to put this spatula that has crumbs back into my icing. I'm just gonna put it down and take a silicone spatula and get a little more icing right in the center like that. And again, start smoothing and rotating the turntable. You want your layer of filling on the inside to actually be a little lower than your dam. So, just keep spreading, and if it looks like a little too much, you can easily just scrape it off with your spatula. It looks like this will be a pretty good amount. Perfect. You want to try to keep it as even as possible while rotating. So, now I'm ready to stack my second cake and just continue this on. So, I'm going to create the dam, fill the dam in with icing, next layer, create the dam, fill the dam in with icing until

I'm all the way at my last layer. So again, using a cake board, I just want to slide the cake right on top, and it's a little uneven, so I'm just gonna use my hands and straighten it out and give it a little press. I'm gonna dam again. I now have my three layers stacked, and I'm ready to put my top layer on. Remember that I mentioned earlier that you want to use a layer that has the bottom of the cake as your top. So, what was actually at the bottom of your pan is what you want on the top. So, that would be this layer right here. I'm gonna just, again, slowly slide it on top and reposition and give the layer a nice press. Be sure everything's nice and straight, which it looks like it is. And just so, to keep with the very clean look, I'm going to create a dam on top again just as I did in all the other layers. You don't have to. You can use a spatula and just finish it off, but this just gives it a cleaner look. So, same process, 45-degree angle and as even pressure as possible while rotating the turntable. There I am, and taking the spatula and filling in the center. We're just about there. I know it's taken a long time to build this, but it's gonna look beautiful in the end, I promise. Just rotating and filling in this center, pressing the icing all the way to the edge, trying to keep it as smooth and level as possible. Just gotta fill in right there and right over here. I'm gonna wipe my spatula clean and just go over this one more time just to finish it off, and look how beautiful that is. So, this cake is pretty much done, and the possibilities to finish this cake are really endless. You can add fresh fruit on top. You can add just a simple candle to keep it a little minimalist. You can add colored sugar. You can add royal icing decorations, but for right now, I'm gonna show you how to pipe a beautiful rosette on top.

Rosette Finishing

- I'm gonna quickly show you how to color your icing because we're gonna put a beautiful, colorful rosette on top. So I have a little bit of icing right here in my Kelly green icing color. I also have a bunch of toothpicks. I'm gonna dip my toothpick right in the icing color and then put it right into the icing. I've also thinned this icing with a little bit of clear piping gel because this is gonna be used for the leaf. Using a clean spatula, I'm just going to mix the color until it's evenly incorporated and you can see how a little bit goes a long way. The icing color is very concentrated so you don't have to add too much to get a very bright and vibrant green. I've already got two bags ready to go. I have a green for my leaf and a pale pink for my rosette. In the rosette bag, I've got a 1M tip. To start my rosette, I'm gonna put my bag at 90 degrees and putting it close to the center of the cake, using consistent pressure, I'm gonna start by making a star and going in a clockwise motion, I'm going to go around and once I get to about six, nine o'clock, I'm gonna stop pressure and finish my rosette. I'm then going to add my leaf, which is with a tip number 366. I wanna hide my leaf under one of these bridges right here so I want my tip going vertical, not horizontal. Keeping my bag at a 45 degree angle, I'm going to press, stop pressure, and pull out to create the leaf. I'm gonna add one more, just turning my table. Again, 45 degree angle, pressure, stop pressure, and pull it out. And there you have it. There's a simple and beautiful rosette on top of your cake.

Icing a Chocolate Cake

- Now I just wanted to show you one last way to ice your cake with whippy smooth icing. It's beautiful, it's classic, and once you get it down, it's really impressive and you'll always use it. I've got a few things here. I've got buttercream icing which I've thinned down with a little bit of liquid. You could use milk or water. I've got a few sizes of spatulas. A large angled spatula, a large straight spatula, a small angled spatula, an icing smoother, and a silicone spatula. And I'll talk about the icing smoother once we get going. I have already stacked and assembled my cake. It was just as we did

before with the dam, but I actually went to the edge rather than staying in a 1/4 of an inch. So there's no gaps at all. We want this to be as smooth and as even as possible. And this is one of those things where you don't necessarily need it, but I truly feel that if you want to get really good at smooth icing you should really invest in a turntable. It'll just make your life that much easier. To begin I'm gonna use my silicone spatula and get a dollop of buttercream icing right on top. You really want a good amount of icing on your cake, and I know that seems like a lot. You don't want to use that much icing, but you're gonna need it, because if you scrape the side of your cake you're gonna get crumbs in that smooth iced cake which doesn't look right. So I'm gonna start with my angled spatula and turning the turntable to start spreading and going in a circular motion. I'm pushing the icing out to the edge, and I'm still keeping a very thick layer as you can see. And you don't really need to clean this up. It just needs to get on there. I'm gonna add some more icing, and now I'm moving to the side of the cake. So kind of flipping your spatula, you're gonna start spreading it on the sides. And you want to go all the way to the bottom. If you get a little bit of buttercream on your cake board, don't worry about it. We can go back later with a damp paper towel and just clean it up. No one will ever know. You want to keep a very thick layer between the spatula and the cake. And as you can see when I'm spreading, I'm kind of going back and forth and pressing back and pressing back and pressing. Everyone has their own way of icing. So you'll kind of develop that over time. But it's kind of a good habit to get into that you kind of press forward, press forward, press forward. And if you're ever gonna color your icing, you want to make sure to color enough for your entire project. That way you won't have to go back later and try to match the color on your cake, which is a lot more difficult than just coloring your icing in the first place. So I'm just about done. There's only a little bit of cake still showing through. I just want to get it all the way to the bottom and all the way to the top. I don't want any chocolate showing through. Feel free to add a little more wherever there's holes. All right, so this looks like a big mess right now, but I'm gonna show you how to briefly clean it up. And then we're gonna go to the icing smoother and get it perfectly smooth. So I'm still using my angled spatula. Keeping the spatula straight up and down and against the cake, I just want to start smoothing it. It's not the goal right now to get this perfectly smooth, but it's just kind of prepping the cake. And as you can see, I'm going around and then I'm scraping it off. Going around and scraping it off. And you want to try... See right here where I have a little uneven, I want to try to smooth that out. It'll be easier in the end with the icing smoother if there are less dense. And I'm also gonna smooth the top out a little bit too. Okay, so that is just about ready to start going with our icing smoother, which is this tool right here. As you can see it's got a very straight angle. When I hold it I just kind of have my hands on top and then my thumb in the back. You want to keep it straight up and down. And I like to step a little to the side of my turntable, because if you're straight on it's harder to keep that angle. I'm holding my icing smoother straight up and down, but I want to keep a 45 degree angle to the cake. So rather than having this angle right here, I want to move my wrist and have more of a 45 degree angle right here, okay? So I'm gonna keep the icing smoother almost on the cake board. It does have some grooves. That's just the natural way of the cake board. So keep that in mind when you're smoothing your cake. It may kind of bounce up and down a little bit. That's fine. I want to do this in one fluid motion, so I'm gonna grab actually the back of my turntable. And I'll just show you the motion all the way around. That way the more you stop and start, you're gonna see little indentations of when you stopped and started. So you want to try to do this in one motion. So grabbing the back. I've got my 45 degree angle. Going nice and slow, I'm gonna start moving my turntable. And you see how my icing smoother just skipped right there. It's not a problem. And I am scraping off a good amount of

icing, which I will show you in a second. So that was just my first turn. You can see how much icing I've already scraped off. So that's why we added a bunch of icing in the beginning. I'm gonna keep my icing smoother clean by scraping it on the edge of the bowl and just doing it again. You're gonna do a few passes, and every time you go in a circular motion, it's gonna get a little bit smoother. So don't worry if you have to do this, you know, two times, three times, four times. The more you do it and the more you practice, the smoother your cake is gonna be. Scraping it off. We're now gonna move on to the top. I have my icing smoother slightly angled to the top of my cake and just pressing and moving smoothly and evenly into the center of the cake. Clean it off. Move it in, clean it off. And this is just helping to create the very straight angles and these straight corners which you classically see in beautifully smooth iced cakes. And don't worry and don't get discouraged. This is a little bit tricky. And it does take some time to get really good at. So, you know, this won't happen overnight. And I have a few tricks that will help you. You can either leave your cake at room temperature for about half an hour, or you can move it into the refrigerator, and the buttercream will actually start to get a little firm. And you can take parchment paper and rub it over the top of your cake and the sides, and it'll get out any of these little dents or imperfections, and it'll just help get it that much smoother. Or you can take your finger and dip it in a tiny bit of confectioners sugar and any little dent you can just press it in and no one will even know 'cause that confectioners sugar acts as a barrier and it just pokes it right back in. Last but not least. If you're going around and you see some cake showing through, I know you think that's the end of the world, but it's really not. You can take more icing, put it back on the side and just start over again. You really just want to keep going until you think it's beautiful and you're proud of what you do, but don't worry if it's not perfect. I can't stress that enough that everyone will still love what you do no matter what it looks like. They're still gonna be shocked and awed by how smooth and beautiful you can get your cake. To finish off, I'm just gonna take a small tapered spatula and run it against my cake board to clean it up. I'm just gonna scrape it against. And this is really easy to do, or you can use a paper towel or even a damp rag. You just want to make sure that your cake board is nice and clean. It'll just add that last touch to your smooth cake. Now you know how to bake the perfect chocolate cake. We've actually tested it with cupcakes, and you can make 48 cupcakes with that chocolate cake recipe. You have learned how to torte and level your cakes. On top of that, we've made beautiful creamy and delicious buttercream icing from scratch. And you've learned how to create the perfect naked cake with a very clean and beautiful look and a beautiful little rosette on top. And you know how to smooth ice the perfect chocolate cake. Next week we're gonna play with some fun colors and learn a bunch of new piping techniques to do on cupcakes.

Chapter 2 - The Wilton Method of Cake Decorating: Cupcakes with Buttercream Swirls

Part 2 Overview

(playful music) - Welcome to week two. In week two, we're gonna be working with the classic buttercream that we learned last week. I'm gonna take you through all seven of these beautiful cupcakes, and as you can see, we're playing with color in this class. This first one is just like the rosette we did last week. We're gonna be doing smaller rosettes in a beautiful teal color. Then move on to doing 1M swirls, which is one of the most classic and beautiful swirls to put on a cupcake. This one is going to be just a simple 1M swirl, but we're going to embellish it with either pearls, or colored sugar, or color spray. The last one is a 2A. I love baking and decorating cupcakes, because they're such a small and individual canvas, that they're not intimidating. You can work on one or two, or even 12, and just practice your technique over and over and over again. And even though each one

looks very small, and maybe not as impactful, when you get them all together on a beautiful table, it'll just all come together and look wonderful. (playful music)

Ingredients

- The materials you'll need to decorate your cupcakes are cupcakes. We're using yellow cupcakes today, but you can use any flavor that you'd like. Disposable decorating bags or a Featherweight bag. Bag ties, a tip number 1M, a tip number 2A, and if you'd like to embellish your rosette with some leaves, we're going to have a tip number 352. It's a leaf tip. Some toothpicks, a little bit of confectioners' sugar. You'll need some buttercream icing, about three cups per dozen of cupcakes that you decorate. Clear piping gel if you decide to do the leaves. A food-safe paintbrush, Color Mist. And I'm working with a few gel icing colors. We'll be using ivory, teal, creamy peach, and rose petal pink. And I have a variety of spatulas here. It's really a preference thing. I like to have a few on hand, because I use different ones for different cupcakes, but while we're doing the techniques, I'll show you which one I actually use. So we have all our materials and we're ready to start decorating some cupcakes.

Icing Consistency and Coloring

- Before we start decorating our cupcakes, I want to briefly take a second and talk about icing consistency. It's really important because you use different consistencies of icing for different things and we actually came up with a test so you'll always know which consistency you're using. Starting with thick consistency icing, the way we test this is we put a straight spatula right into the center of the cup and shake it a little. See how the spatula doesn't move at all? That's how I know that this is thick consistency. You use thick consistency icing for any kind of 3D flower or anything that you want to stand upright and look crisp. This is the consistency that we get with a classic buttercream icing. To test this, I'm gonna stick this spatula right in the center again and give it a shake, and as you can see, it's starting to go to one side. That way I know that it is medium consistency. The medium consistency icing is used for stars, rosettes, and shell borders. We will be using this consistency on all of the cupcakes today to create our swirls and our rosettes. The only time we won't be using the medium is when we're smooth icing the rosette cupcake, which we will actually be using thin consistency icing. To test the thin consistency icing, I'm going to place my spatula right in the center and I'm going to shake it and you can see, almost immediately, it starts falling to the side. This tells me that it is thin consistency. Thin consistency icing is used to create vines, leaves, and writing on top of your cakes. We also used it to smooth ice the cake last week and we're gonna use it to smooth ice our cupcake later today. To get thick or thin consistency, it's nice to start with medium consistency, which, again, is that recipe that we did last week. So, to get thin consistency icing, I'm going to add one teaspoon of liquid, milk, water, whatever you have, per cup of icing, and to get thick consistency icing, I'm going to add confectioner sugar, about a teaspoon at a time until I reach the desired consistency. So now that I have my three different consistencies, I can start coloring my buttercream. I'm gonna move these out of the way and I just have a bowl with about a cup of buttercream and I'm gonna use my creamy peach icing color today that is gonna be used a lot to create that beautiful coral color, and our icing color is very, very thick and very concentrated, so a little bit goes a long way. I just want to re-iterate that because when you add too much, you can't really go back. So always start with a little bit at a time. I'm gonna add the icing color with a toothpick. Use a new toothpick every time, because you don't want to get icing into your icing color and contaminate it. I'm gonna stick my toothpick right into my icing color and then

go right into my icing, and that doesn't look like a lot, but we'll start mixing it and see what the color looks like. I'm gonna mix with an angled spatula or whatever spatula you have on hand and you can see how quickly the color begins to change, but this is still pretty light, so I'm gonna add some more color with a new toothpick. So again, have a bunch of toothpicks on hand. Go straight in, pull out and go right back into the icing, and I'm gonna continue adding color until I reach the desired shade and just to keep in mind, the longer your icing sits at room temperature, the darker the color is gonna get, so always err on the lighter side if you want a nice pastel color. Now that my color is ready to go, I just want to give you another little tip: always color enough icing to do your entire project. It's harder to go back and try to match that color. So you want to have every single color in your color palette ready to go. That way you don't have to stop while you start decorating.

Decorating Bag and Rosette Basics

- Before we can start decorating our cupcakes, I want to show you again how to fill a decorating bag. I have my disposable decorating bag and my one end tip. I'm just gonna open the bag and place my tip all the way to the bottom, kind of work it to the bottom. And I wanna cut my bag half an inch below the top of the tip, so I just kind of eyeball where that's gonna be, and squeeze my tip down, taking some sharp scissors, just cutting my bag and pushing the tip back up. And now my bag is ready to fill. I'm going to fold the top down. That way you don't get any icing on the top, and you won't get your hands dirty. Placing my hand underneath the lip, and start filling my bag with icing. I like to scrape it along the side of the bag. That way it stays in there and it doesn't go all over the place. And I only want to fill my bag with about a half of cup of icing. That way your hand doesn't get tired once you start decorating. So, that looks about right. I'm gonna flip my bag again, and just press the icing down with my hand. So a handy little tool to have are these bag ties. They're really nice, especially if you just started using decorating bags, because they'll stop the icing from squeezing back up as you apply pressure. So to add a tie to your bag, I'm gonna pull the loop in the tab, and place the tab inside the loop. It's a little stretchy, almost like a rubber band, but the great thing about this is the tab holds it in place so it won't come undone. The first cupcake we're gonna decorate is this smooth iced cupcake with a beautiful rosette on top, and the two leaves just like we did last week on the naked cake. So let me clean up my station a little bit, and grab what I need. I've got my cupcake and some thin consistency icing that I'm gonna smooth ice my cupcake with. So using a cupcake icing spatula, I'm gonna add a little bit to the top and just, I like to keep it on the tabletop so I can turn as I smooth. And we're just gonna try to get this as smooth as possible, but again, it's gonna have the beautiful rosette on top, so if it's not 100 percent even, I don't think anyone will notice. I want to briefly walk you through bag position and angle. When I say something like 90 degrees, that means I'm 90 degrees to the top of my cupcake, so I'm straight up and down, or if I say 45 degrees, I'm gonna just tilt my wrist. It's gonna be a 45 degree angle to the top of the cupcake. Pressure control is also important. You want to keep an even pressure the entire time, so your rosette and your swirls are nice and even. So I'm gonna start with my bag at 90 degrees. Remember we did this last week. You're probably a pro by now. But I'm gonna start my making a star on the top of my cupcake. I'm gonna make a circular rotation all the way around. And once I get to about six o'clock, I'm gonna stop the pressure and just finish my rosette. So, let me show you that again. I have another cupcake already smooth iced, and I'm gonna hold my bag at 90 degrees. I'm just continuing my swirl, and once I get about three quarters of the way done, I'm gonna stop pressure, like completely release, and just pull away, and that way I have that beautiful rosette. Let me do that one more time for you. Again, 90 degrees, right in the center of the cupcake. I'm gonna

go to the left, then I'm gonna go up. Then around, and around, and around. And once I get to about three quarters, stop pressure and pull it up. And then we have a bag already here with some green icing and my leaf tip, and I'm just gonna embellish my rosette with some leaves. So like we did the last week, I wanna hide my leaves underneath one of these little ridges. I've got green icing that I've thinned with a little bit of clear piping gel. I've got my tip number 352, using consistent pressure I'm gonna squeeze, squeeze, squeeze. Stop pressure, and pull out. I'm gonna do one more, and you can either go whatever side you'd like. I'm gonna go this way. So again, consistent pressure. Squeeze, squeeze, squeeze, stop pressure, and pull out. So now I have two beautiful little leaves to finish off my smooth iced cupcake and the rosette.

Clustered Small Rosettes

- Now I'm gonna show you this beautiful cupcake that has a bunch of smaller rosettes on top. It's like a little bouquet. It's beautiful, it's very textured, and we're gonna be doing it in a bright mint color. I have my 1M tip and my disposable decorating bag. I'm gonna start with this bottom row of rosettes and go all the way around the cupcake and then finish with that top one. You can start anywhere on the cupcake you'd like. I like to start closest to me, but it's up to you. And we're just gonna make smaller rosettes, so keeping the bag 90 degrees to the cupcake. Gonna start with a star. And go round. And then remember, when I get 3/4 of the way, I stop and I lift it up. That one looks a little messy, and it's no big deal. I'm just gonna take my spatula, and scrape it right off, and if you get a little bit of the icing, don't be concerned because the rosettes are gonna cover it completely. So let's just go again. Gonna start with a star. And go left, up, and around. And once I get to the left, I stop. And there's my one rosette, so I'm just gonna turn my cupcake and go again. Star, left, up, and around. They are gonna touch and overlap. Don't be concerned. Star, left, up, and around. Stop when you get there. And pull up. Okay, star, up, and around. Stop and pull. The last rosette is gonna go on top. It's gonna be 90 degrees to the top of my rosette. Not the cupcake. My tip is getting a little dirty, so I'm just gonna wipe it clean with a damp cloth. Okay, and I'm gonna do my last rosette. Make a star, go around, stop, and pull. And there you have it. And what's great about these rosettes is, I did four, but if you want a fuller look, you can try to add five, which I'm gonna show you right now. Again, starting any side you want, these rosettes, you can make 'em a little wider, a little smaller, and you can actually make them come out from the side of your cupcake, which I will show you now. So starting with a star, I'm gonna go around, keeping this one little tighter, and stop. Just turn slightly, so these are just gonna be a little closer together, a little more on top of each other, don't worry, and as you can see, they're kind of going out more than the other one did. So star, go around, stop. Stick one right here, and then I'll stick the last one right there. There we go. Okay, let's see if I can squeeze this last guy in. And then I'm gonna finish with the top. As you practice, your rosettes will become more and more uniform, but don't worry if they're a little off-center or a little uneven. The textured look will still come across, and people will still love your cupcakes.

Classic Swirl with 1M Tip

- One of the most classic and iconic ways to decorate a cupcake is the 1M swirl. And I actually have a fun story about the 1M swirl. Back in the 70s, we had a decorator named Marie, and she was working on a project with a closed star tip and wasn't really liking the way the project was looking, so she took some pliers and she actually bent the closed star tip and straightened out the prongs which became the 1M tip, which we named after Marie, 1M. And this is one of the most

classic, and like I said, when you see a swirl, a cupcake swirl, it's always done with a 1M tip. So now I'm gonna show you how to get that classic and iconic look. I've got my decorating bag with a 1M tip, of course, and this is very similar to a rosette, it's just once I finish my rotation, I'm gonna start lifting my bag up to get that peak. So starting in the middle of the cupcake, I'm gonna squeeze and create a star, and very similar to the rosette, gonna go around and once I reach where I would stop pressure, I'm actually gonna start lifting up and go around again, and then just finish with a little star on top. And that's the 1M swirl. It's really easy, the more you do it, the more you can perfect it. But it's super traditional, and any, I mean you could use it for any kind of event. But since this is so simple, even though it's beautiful, we can embellish it. So I've got some Color Mist, and I have this in pearl. It's just gonna add a nice sheen. When you spray this, it is kinda like an airbrush, so always have it on something like a cake board, or you can even put down a plate, just so you don't mess up your countertops. So I'm gonna give it a shake. (can rattling) And this comes in a variety of metallics and colors, so it'll fit any event. So I'm just gonna remove the top, and you don't want it too close to your cupcake, you want it about six inches away, and I'm gonna just spray it very lightly, going back and forth. The spray just adds a subtle shimmer that brightens your cupcake. I'm gonna show you one more swirl, and show you another way to decorate it. So the 1M again. Start in the center, and just like our rosette, gonna go all the way to the edge of the cupcake, and this is when I start lifting, and going a little higher, and finishing it with the top. Again, this looks beautiful as is, but you can finish it with a specialty sprinkle, or I have these sugar pearls right here that I'm just going to sprinkle right on top. And just adds that little extra, shows you went a little more out of your way, and just makes it seem a little more special.

Striped Icing Three Ways

- I'm gonna show you three 1M swirls all using a different technique to get a striped effect. This first one is actually a single color and I used icing color to stripe up the bag and give that bold edge that you see here. This second one is an ombre effect and this is done with ivory icing color and peach icing color and again it gives you that two toned. This last one is a two bagged technique that gives you the swirl and the two toned color. You can customize this any color palette to fit your event. So, we're gonna start with this guy right here on the end with the bold stripe. Let me get these out of the way so we can work. I have two bags in front of me. I have a feather weight bag and disposable decorating bag. Traditionally, you would use a feather weight bag for this first cupcake because the icing color will stick to the feather weight bag a little better but I want you to be able to see this technique completely so I'm gonna do it in the clear disposable decorating bag. I have my bag all set with my 1M tip like we did earlier. I'm gonna fold the edge down. Everything is exactly the same but this is where it gets a little different. I have my teal icing color. Let me just unscrew the top and I'm taking a food safe paintbrush. I'm gonna dip right into the icing color and I want it pretty saturated, starting all the way at the bottom and stripe up the edge of the bag. As you can see, I need a little bit a bolder stripe so I'm gonna redip my brush and go again and you can do this as many times as you have to do. You just want to add enough that the stripe actually shows up once you start piping so I'll do it one more time. Just dip the brush in and stripe right off the side, That looks great. I'm going to fill the bag with mint icing. Just going up the side of the bag just like we did before and you want to fill it with about half a cup of icing. Again, just as we did before. I am trying to avoid the stripe. That way I don't get the icing color mixed in with the rest of my icing and I get a nice clean stripe. So, flipping the edge down. I like to practice on a board or a plate or even a paper towel because you wanna start the flow of color. So, I'm just gonna kind of squeeze out.

Doesn't have to be pretty but as you can see the color is already coming out which is what I want. I'm gonna wipe my tip since it looks a little dirty and, now, I can start on my cupcake. So, same 1M swirl that we did before but now you're going to have the ridge of color. So, starting in the center and, as you can see, that color is already flowing. Going around, going up, going up, going up, and you can customize this again. Use any icing color you want. Use any pre-colored icing that you want and it'll fit any kind of color palette. So, as you can see that beautiful stripe right there and it just adds a little more dimension and actually almost accentuates the texture of the 1M swirl. I'm gonna show you one more time. So, 1M starting in the center and I like to hold my cupcake. It helps stabilize as I'm piping. Going up, going up and it's fun because the more you pipe your stripe will actually change in width and diameter so each cupcake will look a little different which again adds a little more visual interest to your cupcakes. When you need to refill your bag, you can either just add a little more of your colored icing to this bag or, if you want a bolder stripe, you might as well just start over with a new, clean bag and restripe it with icing color. That way, you just have a more intense stripe. So, I'm gonna move onto my next striped cupcake which is done almost identically but rather than using icing color like we did before I'm gonna be using some buttercream that we've already colored. So, I've got my peach, which is gonna be my stripe, and then I've got some ivory color that is gonna be my base color and to do this it's very similar to the icing color stripe but I'm doing this with buttercream. Fold the bag down and I personally like to use a tapered spatula for this that way you can really get down into the bag but you can use whatever you have on hand. Taking my angled spatula and go all the way down to the bottom of the bag and just stripe up. As you can see, I almost have a complete stripe but there is that little bit that broke while I was striping so I'm gonna add a little more icing. So, again, go right into the bag and stripe up making sure I get that little bit. Perfect and then just like I did with the mint icing I'm gonna try to avoid filling my bag and pressing on this color stripe. So, with the ivory, again adding about a half a cup just adding to the other side and, again, similar to the icing stripe technique I am going to squeeze a little out until I start getting the color flowing and then I'll go onto my cupcake. So, squeezing down and back onto my cake board I'm gonna squeeze until I start seeing that peach and I'm ready to go. My color is flowing so I'm gonna go to my cupcake. Just gonna clean everything out the way and the same 1M swirl that we've been doing this entire time and this is gonna create that beautiful ombre effect and it's a little less intense than the icing stripe but it still gives you that two toned look. Look how beautiful that is and, if you need to refill your bag, you can add more ivory but to get a nice smooth stripe it'll be better just to start over with a new disposable decorating bag. The last technique we're gonna do is the two bag swirl. I'll just move this out of the way. The two bag swirl is done exactly how it sounds. There are two disposable decorating bags with two different colors. I have ivory and mint and notice I've haven't cut the tip right away. I wanna fill the bags before I cut the tip and then I have another disposable decorating bag with my 1M tip in it. I'm going to snip the tip off these two bags just like this, one, two and these are going to go inside this bag. We don't have to fold it down since we're not adding icing. They're just gonna go straight in. Okay and just like I did with my striping I'm gonna press icing out until the colors start to combine and keep going. There's the mint and it's actually fun, if the mint color is on top, you're gonna get more of a mint in your stripe whereas, if the ivory was on top, you'd get more ivory. So I'm just gonna start the 1M, like I always, do going all the way to the edge. Start going up, going up and this is pretty similar to the spatula stripe technique but you can have more dimension with this because it's two separate bags so, if you want a really bold look, if you wanted a coral and a yellow or something a little more vibrant this gives you the opportunity because the colors are separate. I can show you this one more time

on another cupcake and you can see how different that already looks. Just one more 1M swirl. Here we go and around we go and, as you see, the ivory is more on the outside this time. Well at least for half the cupcake and around and around and there we go. There are three striped swirls ready to go. Each one has a different effect. Some are a little softer and create more of an ombre effect whereas some are a little bolder. You can pick and choose and kind of decide which one works best for your event.

Smooth Swirl

- Here is the same swirl technique, I'm just gonna be using a different tip. I'm gonna be using a round 2A tip, and what this is gonna do is change the look of your cupcake. Again, same swirl but this is gonna be nice and smooth. Whereas our star tip had those crisp edges. I have my disposable decorating bag full of peach icing and a 2A round tip. Gonna take my cupcake, and it's the same swirl like we did with the 1M. I'm gonna create a mound, and then I'm gonna just go in a circular motion, and it's the same exact motion. It just looks completely different because it's a round tip instead of a star tip. Keep going, keep going, and finish it off. And there you have it. I'll do it one more time for you. Starting in the center and building a mound. And going around, keeping my pressure as consistent as possible. Going up, going up, and finishing the top off. And there you have it, that is a 2A swirl. So again, it's the same technique, just a different tip, creating a different effect. All these cupcake have a different look and feel but they're unified by their color palette. You can adjust your palette for whatever your party may be. If it's a large event, a small event, it's fun to just play with all the different colors and textures, to really create a beautiful centerpiece or cupcake table. Next week, we're gonna to continue playing with beautiful colors, but we're gonna be doing it in fondant. (playful music) This week is all about fondant. Fondant is one of those decorating mediums that people are really intimidated by, but it's so beautiful and so classic. And once you really get comfortable with it, and learn how to use it, you'll always use it, and it'll be one of your go-to cake decorating mediums. One of my favorites, personally. (playful music)

Chapter 3 - The Wilton Method of Cake Decorating: Fondant Tiered Cake with Metallic Circles

Part 3 Overview

(cheerful music) - This week is all about fondant. Fondant is one of those decorating mediums that people are really intimidated by, but it's so beautiful and so classic. It's in all the magazines, all over Pinterest, all over cooking TV shows. And once you really get comfortable with it and learn how to use it, you'll always use it, and it'll be one of your go-to cake decorating mediums, one of my favorites personally. We'll be making this two-tiered stacked cake with this fun geometric pattern on the front with hints of metallic, and again staying with that beautiful mint and coral color palette that we've been doing throughout these past two, now three weeks. I'm going to show you how to color fondant, how to roll fondant, how to cover a stacked cake with fondant, how to cut out this beautiful geometric pattern and actually color mist it to create those silver accents, and how to stack it and have this beautiful two-tiered presentation. (cheerful music)

Materials

- When working with fondant, you do need some specific materials, which I'll go through right now. And some of these you may already have from week one or week two. The materials you'll need for this project are: A fondant smoother. A cake lifter. Some kitchen shears. A fondant rolling mat. A trimmer. Some cake boards. Some different sizes of spatulas. A little bit of confectioners' sugar.

Some buttercream icing. I need three colors to create this cake, so I'm using kelly green, creamy peach, and teal. I'm gonna need about four pounds of white, packaged fondant. Water. A food-safe paintbrush. Silver color mist. For a geometric pattern, I'm using fondant double cutout set, but if you wanted to do a different pattern or a different shape, you can use any cookie cutter or fondant cutter that you have. Toothpicks. A little pin. A ruler. Dowel rods, you can either use bamboo or plastic. And two sizes of rolling pins, a smaller rolling pin and a larger rolling pin. And of course, you're going to need a straight-sided cake to cover in fondant. For this class, we'll be doing a two-tiered cake. The bottom tier is a eight-inch round, six inches high, and the top tier is a six-inch round, four inches high.

Coloring Fondant

- There are two ways that you can color fondant. One way is using icing color and the other way is taking two actual colors of fondant, so white and a bold blue or yellow or pink, and folding them together to either get a marbled look or a custom color by mixing the two. I'm gonna show you first how to add icing color to your fondant. It's pretty similar to adding icing color to your buttercream. Again, with using toothpicks. I'm just gonna be coloring a very small amount, you'll need more for your cake, but this is just for demonstration. The toothpick is gonna go right into my icing color and I'm gonna go straight into my fondant. Gonna have to do this more than once. And now I can start kneading in the color. I wanna go outside in, so I don't get icing color all over my hands. So you're almost gonna fold the fondant in half and then fold it in half again. And I'm gonna work with it just like I would bread dough. So I'm gonna take the palm or the heel of my hand and push out, fold over, push out, fold over and keep going and the more I do this, the more the color is going to start showing up in my fondant. This can get a little messy, so if you're more comfortable and want to use gloves, feel free. I am just trying to show you a way to get around that in case you don't have gloves. And a little bit can get on your hands. Don't worry, once you wash your hands, it'll come off. I'm gonna keep kneading. Same with buttercream, if you need to make your color a little darker, you can just add more icing color and then knead it back in, just as I'm doing right now. So this looks good. This is gonna be one of the lighter colors we're using on our cake. But I'm gonna stop there and show you how to knead two colors together to get either a marbled effect or just a custom blue. So I have a little bit of blue fondant there and some white fondant. Again, this is just a very small amount, just for demonstration. And I'm just gonna work them in together. So keeping the kneading going, just like I would bread, so push out, fold over, push out, fold over, and keep going. The blue is starting to show through. You can stop here if you want this two-tone marble effect. This is great if you're doing a cake that has water on it. I'm gonna keep kneading until it's completely combined. For our cake, we're gonna need about three and a half pounds of the mint colored fondant. We're also gonna need about a quarter pound of all the other shades of pink. So you can either weigh that out or it's about the size of your palm. And you may need a little less, so don't worry if you have extras, it's always better to color more fondant than you'll actually need, 'cause again, it's hard to go back and rematch that color. After you've colored all of your fondant, you wanna wrap it well in plastic wrap, because you don't want it to dry out while you're crumb coating your cake.

Cover Cake with Fondant

- Here I have a stacked cake just like I did in Week One that I'm gonna put a thin coat, or what I refer to as a crumb coat, of icing all over the cake. Again, this is just like we did in Week One. I've got

thin-consistency buttercream. I'm gonna start by adding some icing to the top of the cake. You want a pretty good amount. It is gonna be a thin layer, but you still wanna use a decent amount of icing. Don't skimp on the icing. Okay, and turning the turntable, I'm just gonna press out exactly like I did during Week One. The only difference is I won't be using an icing smoother because no one is gonna see this crumb coat. It's just so the fondant can adhere to the cake. Now, I'm gonna start icing the sides of my cake just like I did before. And again, this is very thin layer, and if you do get some crumbs inside this icing, again, don't be concerned. No one is gonna see this. It's just underneath. Going around and around. And the more you practice, the faster you're gonna get, but you're already pros from Week One, so this is probably a breeze for you. And if you have any parts of the cake that seem a little thick, just drag the icing to a part of the cake that doesn't have any icing. So, this part looks a little thick. I'm just gonna take this and put it over here where there isn't any icing. And I want it pretty smooth. I don't need it perfectly smooth, but the icing also works to cover any imperfections you may have. And this way, your fondant will look super smooth and clean on top of your cake. So, I'm trying to get all the way down to that edge. There you go. And just go around and clean this up. Scrape any off as needed. And again, you can see right here that my cake's showing through. It doesn't matter. It's gonna get covered with fondant. Gonna clean up the top, and you don't wanna have too much icing on your cake because it'll make it a little slippery when you're adding your fondant. So, this looks perfect. Just a nice even and thin layer. And I am going to start rolling out my fondant. Just put my icing to the side. And when I cover my cake with fondant, I'm not gonna want it on this turntable. I'm actually gonna want it on the countertop. So, I'm just gonna put my turntable away also. Get rid of this. Alright, now time to roll out fondant, this hunkin' piece of fondant. This is a little more than what I'm actually gonna need, but like I said earlier, it's better to color more fondant than not enough. So, I only need about two-thirds of this. I'm just gonna use my straight spatula just to kind of mark it, and I can just pull it apart. As you can see, I also taped down my mat. That's just to help keep it in place. You could also put a damp towel underneath, and that'll help keep your mat in place. So, I'm just gonna put this little piece off to the side. As you can see on the mat, three inches, four inches, five inches, there are markings on the mat to show how far you have rolled out your fondant, but we have an equation that'll help you figure out how far in diameter you need to roll it. So, you just take a ruler. I can see that the height of my cake is six inches, and I know that my diameter is eight inches, so I'm going to need two times the height of my cake plus my diameter. So, two times six, which is 12, plus eight, so I'll need 20 inches. I'll need to roll my fondant to 20 inches in diameter. So, just like I did with the small pieces, I'm gonna press away, fold over, press away, fold over, and you're doing this because you're working the gums inside the fondant, which helps with the elasticity later when you're covering the cake. So, pressing away, folding over. And you only need to do this until it becomes soft. You don't really need to do this too long. And I like to reform back into as close of a ball as possible. That way, it's easier to keep it circular when it's in a ball rather than kind of oblong, so using my rolling pin, I'm gonna start rolling. And I like to rotate my fondant after I've kind of rolled it once or twice in each direction. It helps me keep that circular shape, and once it starts getting pretty large, it's gonna get harder to pick up and rotate, so that's when you go in different directions to get that circle. I'm rolling my fondant to one-eighth of an inch thick. As you can see, I'm past my 20 inches. I want to check how thick my fondant is. In the front, I can see that it's a little thick. The back is better. To check, it's good to get down to eye level and kind of feel. I can feel how this is a little thinner over here. It's a little thicker over here, so I'm just gonna continue rolling, and it's okay if you go past 20 inches. You just don't want to be below 20 inches. Okay, let's check that again. Not quite. I'm just

gonna do one final roll to get out any imperfections. Again, see I have a little air bubble. So, I'm gonna take my pin and just poke it and tap that air right out. There's another one right here, so I'll just, again, poke it and tap that air right out. My fondant is all rolled out and ready to go. I'm gonna talk you through doing this. You have to do it a little quickly or if you're not ready to cover your cake yet, cover your rolled out fondant in plastic wrap so it doesn't dry out. What I'm gonna do is like what you would do with pie dough. I'm gonna take my fondant and roll it onto my rolling pin and pick it up that way, and then unroll it onto my cake, okay? So, it's kind of one fluid motion. Rolling it onto my rolling pin. Fondant is pretty elastic and durable, so you do have to be careful, but don't worry. You don't have to be super duper careful. And then I'm rolling it on my cake. And there seems to be a lot of excess, which is perfectly fine. I'm gonna trim the excess off with my fondant trimmer. You don't want to get too close to the cake board. This is just everything that's kind of overflowing, and it's good to cut in a circular motion. It'll help in the long run when you start smoothing it out. Okay, let's cut some extra off here, keep going. And fondant is reusable as long as there isn't any icing on it. So, all of these scraps that I'm cutting off, we can reuse. Just wrap them if you're not gonna use them right away. And using my fondant smoother, I'm gonna start smoothing the top out, and this is designed to just glide right over the fondant, and it's gonna help me get this nice and level and smooth. Once I have my top, I am gonna pull this fondant down slightly. So, you kind of stretch it. Like I said, fondant is elastic, and I'm gonna use my fondant smoother or my hand to start adhering the fondant to the cake. And if it seems like there's a lot of excess that's getting in your way, you can trim it again with your trimmer. Gonna keep going around and using my hand. Using your hand is easier on a round cake, and using the smoother is easier on a square cake. It helps you get those nice sharp angles. But your hand, you can use the contour of your hand to get around the circle. Gonna keep going around, and I'm just lightly pulling it straight, and going down, pulling it out and straight, and going down. And any of these little imperfections we are going to work out later with the fondant smoother. And I like to cover my fondant cakes on the countertop just because I'm not very tall, but some people like to do it on a turntable, and you will learn which you prefer the more you start covering cakes. Now that it looks pretty smooth and all the way around and adhered, I'm gonna trim it again. So, you can do this in sections. Don't feel like you have to go all the way around in one time. See this fondant has icing on it. I'm not gonna wanna reuse this, so this is just scrapped. And so going around, and I'm gonna use my fondant smoother again to get any of these little imperfections out that I couldn't get the first time. And just going all the way around, just a nice back and forth motion, getting these soft curves nice and smooth. Now, you're gonna go ahead doing the same exact thing, but on your smaller tier or if you were just doing a one-tier cake, you'd be set to start decorating.

Stack Cakes

- I've gone ahead and covered my six inch cake in fondant, so now we're gonna stack them. There is a method to stacking cakes. We actually have to use dowel rods, which are these right here. I like to use bamboo personally, but you could also buy plastic. They'll both work perfectly fine. So to do this, you're gonna need a cake circle the size of your top tier to mark your bottom tier. So I'm just gonna place my cake circle right in the center and give it a press, and kind of mark where my top tier is going to go, and I'm gonna evenly distribute five dowel rods in this cake. And the dowel rods actually act as support. Your cake isn't gonna be on the dowel rods. It's so once the top tier is on the bottom tier, it doesn't start sinking and compressing. I'm gonna place my dowel rod down on to the cake board, and just very carefully with my kitchen shears mark the dowel rod, just so you can

see where to cut it. You wanna cut all five of your dowel rods to the same exact height. I've already done this, so I'm ready to start placing them inside my cake. I want to evenly distribute them. You can even take it and mark it a little bit, just so you have an idea of where you need all five of them to go. And they are gonna be inside the ring that we created earlier, not outside. So, that is just about even. I'm gonna press in straight down, and then using the other half, just place. There you go, press it right in. So see how it's underneath the layer of fondant? It's not above. That's exactly what we want. I'm gonna continue with the other four. Okay, and this is my last dowel rod. Going straight down, and then pressing it down. I have all five of my dowel rods in my bottom tier, and to adhere my top tier to the bottom tier, I'm gonna take a little bit of buttercream icing and just do a little bit, a little amount on the top. This is just acting as the glue. You can also use clear piping gel if you'd like. And using my cake lifter, I'm gonna pick up my top tier, which is still on a cake board, and I'm gonna carefully place it, trying to center it as best as I possibly can, sliding away my cake board. And there I have my top tier on my bottom tier. If you're doing anything higher than two tiers, you're gonna wanna take a very long dowel rod and stick it right down the center for additional support. From here, I'm ready to start rolling out my other colors, and creating the circular geometric pattern on my cake.

Create Fondant Designs

- To make the geometric circles, I've already rolled out some of the colors of fondant I need. I've got my darker pink and the lighter pink. As you can see, I've covered them with plastic wrap because I'm not using them right away. I wanna show you how to make the silver circles. The silver accent circles. I've rolled some white fondant into a sixteenth of an inch thick. That is thinner than the fondant we used for my cake. I'm going to cut a variety of circles using both the smooth side and the scallop side of the cutter. And then, I'm going to spray them with the silver Color Mist. These work just like cookie cutters. I'm just gonna press and give it a little twist. And then I'm gonna flip it and do my scallop. Make sure not to twist with you're doing the scallop side, or you're gonna have uneven ridges. I'll do one more on the smooth side. Now I'm gonna switch sizes and just keep cutting until I have a variety of sizes and textures. I'm going to carefully transfer each of my cutouts onto a cake board and then I'm gonna spray them with Color Mist. Carefully peeling away the fondant. If any of the cutout circles stick, just be careful while peeling it away. You can save the excess fondant by wrapping it in plastic wrap and storing it at room temperature. I'm gonna let these circles dry for a minute, that way they'll be easier to transfer to my cake board. And using a large angled spatula, or whatever you have on hand, I'm gonna carefully transfer my circles. If you're having a little bit of difficulty, they either can sit for a few more minutes to dry or you may have rolled them a little too thin. So, you can actually re-knead your fondant together and re-roll it. Just keep it a little thicker. So now I'm gonna spray these with Color Mist. Move everything out of the way. This is just like you did with the cupcakes. I'm gonna give it a shake. Using my silver Color Mist, keeping it six inches away, I'm just gonna do an even spray. (spraying) Okay. (spraying) If you want a little bit of a darker color, you can let them sit for a minute and dry and re-spray. If anything goes on your fondant mat or your countertop, it just wipes off with water so don't be concerned. (can shaking) (spraying) Go ahead and let your silver circles dry. While they're drying, you can cut out the rest of your circles. You're gonna need about a dozen of each color, resulting in 60 circles total.

Finish Cake

- My geometric design comes together by stacking all of these different circles on top of each other.

I've got a variety of sizes and colors. I'm gonna need four five stacks, four four stacks and three three stacks to complete the look. It'll become more clearer once I start assembling these. I already have my four five stacks so I'm gonna continue with my four stacks. You can just kind of grab any color that you like, smooth or scalloped edge. And you're just gonna alternate between colors and the edge. And to adhere them, and I take a little bit of water and a brush. I just have an angled brush. You can use whatever brush you have. So I need to pick a different color and a different size. I'm gonna go with silver. And to adhere, just a little bit of water. A little bit goes a long way. You don't need a lot. And if your fondant circles are a little dry, or you kind of walked away and you're doing this later in the day, you can adhere the circles together with clear piping gel or icing. Okay, so that, just press gently. And it looks like it's all set. I'm gonna go a different color and a size in. You can either choose crinkle or smooth. Again, it doesn't matter. So a little bit of water, right on top. And just place that right there. And I'm keeping them pretty centered but again, you can make them off centered. It's really up to you whatever you wanna do. Whatever look you're going for. And now I'm gonna place the final circle which I like to have as a smooth circle, but again, do whatever you'd like. So I'm gonna choose this lightest pink. A little bit of water right on top. And just place that and give it a nice press. And now I have all of my four stacks. I'm gonna continue stacking and get my three stacks done. And then from there, I'm gonna place them on my cake. Before I can place my circles on my cake, I wanna take care of this seem. I'm using an icing that is matching my fondant. You're gonna wanna use a tip number 10 or 12 to fill the gap between the two cakes. I'm actually gonna put a little extra icing in a few places where the gap is a little more noticeable. And then I'm gonna go over with a small angled spatula. Just holding it flush against the cake. I'm gonna rotate and occasionally wipe my spatula clean. Just rotating, wipe my spatula clean. And you may have to rotate it a few times to get it nice and smooth. And then anything that still looks a little uneven, or you wish was a little smoother, that's when I'm gonna come in with my confectioner's sugar and just dab my finger in and dab the icing. And the confectioner's sugar is actually going to absorb into the butter cream so it looks very powdery right now but eventually it will absorb right in. And you won't even see it. I want this a little bit smoother so I'm just gonna use my clean finger. Sometimes your finger's just the best tool. Metallics are really popular right now. And I chose this geometric cascade because it's very impressive but super easy. So when you show up to a party or show your friends your beautiful cake, they're gonna think you spent hours on it. When realistically it didn't take you that much time at all. Starting at the top, I'm gonna do three three stacks, and then move down to here and do my four four stacks, and then finish with my four five stacks. So I'm gonna make a nice cascade down this side of my cake. So starting with a three stack at the top, I'm gonna add a little bit of water to the back of my circle. It's easier to put it, the water on the back of this circle rather than the cake. It just gives you more assurance and you can actually kind of line up your circle and place it where you want it to go. I want this hanging over the edge a little bit. Just give it a nice press. If you place the circle in the wrong spot or it falls off, you can just take a little bit of confectioner's sugar and dab it on the fondant. The water is gonna make it look shiny so the confectioner's sugar will actually dry out that water and give it that matte finish again. Adding my next stack, this time I'm gonna put water all over the back of this stack because it's not hanging over like the first one was. I'm gonna place it right below but to the side. I'm not overlapping them yet at the top. We keep a little space and then the farther down we go, the more they'll touch and overlap. Grabbing my last three stack, same with the one before, I'm gonna put water all over the back. And place it right here. Again, a littler farther down but to the side. So I'm placing these in a swooping motion but you can place them however you'd like. You can do them up and down. You

can do them all over the cake. It's really your prerogative. I'm gonna continue placing these until I go all the way down the side of the cake. To start this next tier, I'm gonna do what I did on the top and have a little bit hanging above. I'm going to brush water on half my circle because the other half is going to hang over the edge. Just placing it right here. Giving it a nice press so it sticks to the cake. And you can already see my design coming together. I am starting to overlap. The remainder of my circles are going to overlap all the way until the bottom. Ta-da! My cake is done. Doesn't it look beautiful? I bet before you started this class, you felt that fondant was super intimidating. But you just saw step by step how easy it was to cover a cake, stack a cake and create this beautiful geometric cascade. Next week, we're gonna step up our game and make royal icing drop flowers. You did it! Welcome to the last week. I'm gonna show you how to make royal icing from scratch. And then we're gonna create this beautiful flow of flowers on the front of this cake. I'm gonna show you how to mix colors together. And then I'm gonna show you this free motion swirl technique on top of the cake.

Chapter 4 - The Wilton Method of Cake Decorating: Easy Royal Icing Flower Cake

Part 4 Overview

- You did it. Welcome to the last week. We're gonna be working with royal icing which are actually these beautiful drop flowers on the front of this cake. Royal icing is mainly used to make flowers that you can do in a variety of shapes and colors. It's great because it dries hard so you can use them for future projects down the road. I'm gonna show you how to make royal icing from scratch. Then from there, using a variety of sizes and shapes of drop flower tips. We're gonna create this beautiful flow of flowers on the front of this cake. I'm gonna show you how to mix colors together to get a very customizable and beautiful color palette. And then I'm gonna show you this free motion swirl technique on top of the cake to create a beautiful but classic textured cake perfect for any event.

Materials

- To make our beautiful drop flower cake we're gonna need some equipment but a lot of this you may have already seen or have at your house. I'm gonna walk through what is a necessity and what you may already have. So for this class, we're gonna need a stand mixer or an electric mixer. We're gonna need a cake to put your beautiful drop flowers on. I'm gonna be using an eight inch round that's four inches high, a turntable. This one is personally my favorite because of the height and I love the way it can tilt and to create that texture design on your cake, the turntable is necessary, so I would highly recommend investing in one. We need some parchment paper, a coupler. Here's two examples of couplers but I'm gonna show you how to use both. A Featherweight bag or a disposable, decorating bag, bag ties if you'd like, dry measuring cups, teaspoons, a variety of spatulas, a towel, some buttercream that I've tinted ivory for my cake. I have about three to four cups to cover my cup. Five tablespoons of water, three tablespoons of meringue powder, four cups of sifted confectioners sugar, and this is all for our homemade, royal icing. I have a variety of drop flower tips to create different sizes and shapes. You can use whatever you have, but I'm gonna be using a 1B, a 2D, 190, 131, 225, and a round-tip number three. I'm also gonna be using a variety of icing colors to create a custom palette. It seems like a lot but you can use whatever you have on hand. I'll be using creamy peach, ivory, orange, rose petal pink, rose, red-red, burgundy, black, royal blue, sky blue, teal, and Kelly green. I know that this seems like a lot of colors but we're only using a little bit of each and a lot of these you might already have from previous projects. I'm going to be

using a pin, a bunch of toothpicks, and two sizes of cake boards. One is gonna be covered in parchment paper because that's the cake board we're gonna pipe our drop flowers on to. So let's get started by making our royal icing.

Make Royal Icing

- To make my Royal icing, I'm going to need four cups of sifted confectioner's sugar, three tablespoons of meringue powder, which is this right here, and five tablespoons of water. Everything is gonna go in the bowl, and I'm going to mix it on medium speed for about seven to ten minutes, and you'll know when it's just about ready when it goes from glossy to more of a matte finish. So I'm going to remove my paddle just dump all the confectioner's sugar in, in goes the meringue powder, and five tablespoons of water. I'm using my paddle attachment again, just like I did for buttercream. Just lock it in place. You'll need to mix this at medium speed for about seven to ten minutes. (whirring) (metallic tapping) Halfway through the process, I'm going to stop the machine and actually scrape my bowl down, and you want to pay attention. Depending on your humidity, or where you live, or how it is outside, the weather, the royal icing might be a little drier, might be a little wet. So you may have to play with adding a little extra confectioner's sugar or a little extra water. But just watch it. It's going to become very thick and go from that beautiful shiny color to a matte finish. If you have any confectioner's sugar or meringue powder that stuck to the side, I just like to give the bowl a little tap, and it'll fall in. (metallic tapping) So we're about halfway through. I'm just gonna turn my mixer off and give it a scrape, make sure that everything is getting incorporated. You can see how thick this is, it's much different than buttercream, and it's still pretty glossy, so we still have another three to four minutes to go, right now it kind of looks like marshmallow. But you want it to lose its sheen and look pretty matte. So let's turn it back on medium for about three to four minutes. (whirring) As you can see, it's gone from a high gloss to more of a soft, kind of matte sheen, there is always going to be a little bit of sheen to it, but you can see the consistency has completely changed, and it's much thicker. So you really always have to keep royal icing covered. It starts to dry out very quickly, so even in your bowl, you should have a damp cloth over it at all times so it doesn't crust up. (banging) Just getting all of this off of my paddle. You can store royal icing for about two weeks at room temperature in an airtight container, but before you use it, every time you have to re-whip it, and get the air incorporated back in. So this looks wonderful, just scraping my paddle, and I'm going to move onto coloring it once I clean up a little bit. Damp cloth on top at all times, and you can even do this when you have your royal icing in your bags. You wanna keep your tips covered with a damp cloth, just any exposure to air, it'll just start to get crusty, and then you'll have to re-whip it or toss it, depending on how crusty it gets. The recipe I just finished is a stiff consistency icing. This is used to make 3-D flowers like a rose, to make drop flowers that we're going to be making today, you're going to need medium consistency, and you'll just add a few drops of liquid to your royal to thin it to medium, or you can thin it to thin consistency, which is used to flood cookies or to decorate all those fun designs you see now on sugar cookies. I'm gonna keep this covered, but I'm gonna take a little bit out and start creating my custom color palette. I'm gonna show you how to color two different shades of blue. One is going to be a bright sky blue, and the other one is gonna be a more powdery darker blue. This one is going to be the customizable one. I'm going to put a little bit of royal in each bowl. You don't need a lot for each color. Since we're gonna have so many different colors on the cake, you just wanna do about a quarter cup per color. Okay, and then back to covering my bowl with a damp towel, and then once these are mixed, I'm gonna cover these as well. So first, I'm just gonna make this straight

sky blue. It's just like what we did with buttercream, using a new toothpick every time, taking my spatula, I'm just gonna start stirring it in. And this is gonna be a very bright blue, just keep mixing. If you want it a little more vibrant or a little darker, you can add a little more color, and just keep in mind, as royal dries, the color is going to get a little darker just like buttercream, so just be aware when you're creating your color palette. There's my sky blue ready to go. I love that color. And now I'm going to create my dusty, darker blue. It's going to be a base of sky blue with a touch of teal and an even lighter bit of black. That's just gonna darken it, and bring it down a little bit. So I'm gonna add my sky blue first, I'm gonna mix it, and then start adding my other colors. So here's my sky blue. I did use a little more in this one than I did with the other one, because it's going to be a darker color. Doesn't have to be completely mixed in at this point, just so I can get a basic idea of the color. Now I'm gonna add a little bit of teal, again with a new toothpick. Let's see how that turns out. With mixing colors, feel free to have fun with it. Every color is going to be a little different, but that's what makes your cake so unique and so special. And like buttercream, always make enough of the specific color that you'll need for the entire project, because it's going to be even harder to try to match a custom color. So I'm gonna keep mixing. I'm gonna add a little more teal, because it's still a little too bright, so a little more teal and then some black. I'm gonna add a tiny bit of black. And like I mentioned in the first class, remember that icing color a little bit goes a long way, so especially with black, if you just want a touch of darkness, be very light with how much color you're gonna add. I'm gonna add a little more black. Adding black to any cool color will actually tone down the saturation of the color. This looks like I'm just about there. I love this color. It's dusty, it's kind of a grayish blue, so I'm going to keep these bowls covered so I don't want them to get crusty, and this is a damp towel, and then I am working with about five to six different colors inside my color palette, so go ahead and mix all those colors and then I'm gonna show you how to use a coupler in a decorating bag, and we can start making our drop flowers.

Create flowers

- Before we can start piping our drop flowers, I wanna briefly tell you about couplers and show you show to use them. This is a Quick Twist Coupler. Couplers are used so you can easily change out your tips while you're piping so you can get a different tip or a different drop flower on it, and you don't have to refill your bag. So to use a coupler, you're gonna unscrew the bottom. You can see it's in three pieces. And this is the piece that actually goes inside your bag. I'm gonna drop it in just like a tip, and squeeze it all the way to the bottom, and mark it on my bag where I need to cut it. You want to cut it just above the rings. We're using my scissors to mark the bag. We'll squeeze it out and cut my bag. Squeeze it back up, and then this piece right here screws over the top and holds the coupler in place. The coupler fits standard-size tips like these smaller ones we're using here, which are the majority of tips. There are also larger tips out there that you will just use by putting in your bag just like we did with the buttercream class. So, to add a tip to a coupler, I'm just going to pick, this one is my 225, and I'm gonna take this top piece, slide it down, and lock it into place. And you can see just how easy it is to change the tip. I just twist it out, and I can place my three on there or really any standard-size tip I have. And that way, you don't have to refill your bags every single time you wanna change your flower. So again, I'm gonna start with my 225, which is going to be a very small drop flower. I'm gonna fill my bag just like I did with buttercream icing, so fold the top down, fill the inside, and then I'm gonna start piping. (bag crinkling) Beautiful. Since I'm going to be doing a variety of shapes and colors, I'm only going to be adding a little bit of color to each bag. And then once I have my royal in my bag, I'm going to cover the bowl again, and I'm also gonna

keep all of my tips covered. So, here are all my bags with the variety of colors and size tips. I'm gonna keep everything covered when I'm not using it. I'm using a drop flower tip 225, and the drop flower is actually one of the first royal icing flowers you learn because it's the most basic, but you actually can change it and turn it into two different types of flowers. So, it's gonna be a swirl flower and a straight star flower, which I'm gonna show you right now. I'm gonna keep my tip just slightly above my parchment, and squeeze, and just slightly turn my hand and lift straight up. So, rather than having my wrist straight, I have it slightly turned already, and I'm just going to turn, turn, turn while squeezing. Stop pressure, I'm not squeezing anymore, and lift up. And you can see just how quickly it is to make a bunch of these, and you can make them a little more dramatic by turning it a little more, or you can turn it a little less. It's just fun to play with the drop flower and figure out which style of swirl drop flower you like. The other that I briefly mentioned is the star, and rather than turning my wrist like I did, I'm just gonna keep it straight. So, just squeeze, squeeze, squeeze, stop there, and pull straight up. And sometimes the royal will stick in your tip because it's getting a little dry. Just wipe it on your damp cloth and go back. Squeeze, squeeze, squeeze, pull up. Squeeze, squeeze, squeeze, pull up. And you can see how fast I'm making a variety of these. You can make dozens at a time and keep them in a sealed plastic container underneath your bed or in your closet or even in a cabinet. You wanna keep it away from light because the light will actually fade your colors, and they won't look as vibrant. And these are great because they keep for a very long time, and you can just pop them on any kind of project you're working on like cupcakes or cookies. They're great to always just have on hand. I'm gonna pipe a few more of these small drop flowers, and then I'm gonna switch my bags and pipe with a larger one in a different color. I'm gonna go with a larger tip. This is a 190, and you can see that these are not in the couplers. They're just in the bags like we did with buttercream. So, squeezing my royal icing to the tip, and you can see I changed my color also. Back to my parchment-lined cake board. You can also line your cookie sheet with parchment paper. You just wanna make sure that you pipe your drop flowers on parchment paper or wax paper so you can easily remove them when they're dry. So, you can see how different these flowers are by just adding a larger tip. Keeping my tip slightly above the board and turning, and these are the swirl drop flowers that I showed you earlier, and then I'll do a few stars, and then once I've done the straight stars, I'll show you how to add centers. Sometimes the royal icing will stick inside your tip, and if that ever happens, and you can't get it out with wiping it, you can use a little pin and actually get that little crusty piece out. So, it's okay to let them sit for a little bit. I'm gonna switch my colors again and my bags. I've got another darker color here. This was similar to the color that we mixed earlier, and I have a coupler. I'm gonna put my tip number three. It's a round tip. I'm just gonna pop it on, and this is gonna be the tip that I'm gonna pipe all my centers with. Okay. For depth in your flower, it's nice to add a darker center. I'm gonna show you how to do that right here. Keeping my bag at a 90-degree angle to the top of the flower, I'm gonna stick it in the center and squeeze, and then once it starts to fill, I'm gonna stop squeezing and pull straight up. And that's how you create a center. So, I'm gonna do that again. Right in the center and squeeze, and once it gets filled, stop squeezing and pull straight up. So, let me show you that on a larger flower. I'm going to put it in the center and squeeze. For the larger flowers, you're gonna wanna fill the center more. The center actually acts kind of as glue to keep the petals together, and they're less likely to break if you actually fill the center. And you see how I had a little peak right there? I'm gonna take a toothpick or a pin and just dab it down. There you go. And I want a little more contrast on my flowers, so I'm actually going to switch my tip, and I'm gonna put the three in a lighter blue and keep piping my centers. Filling the centers just as I did before. As you can see,

doing something as simple as changing the color completely changes the look of the flower. So, you can see how different this one and this one looks. So, I'm gonna continue filling the centers of all my flowers. I'm gonna continue piping the rest of my drop flowers in a variety of sizes and shapes. I'm working in a color palette that includes light pink, corals, teals, mints, and darker blues. Once these are all piped, I'm gonna let them sit for about eight to 12 hours to dry completely. So, this is a great project to do maybe a day ahead of time, and then the next day, you can assemble your cake.

Ice and finish cake

- To get the free-motion spatula-iced design on my cake, I have some thin-consistency buttercream icing, and I'm gonna ice this cake just like I did in the buttercream class. I really love doing this technique on cakes because people are always really impressed, but they never know how easy it actually is. So, I'm gonna start by adding a liberal amount of icing on top just like when I did my buttercream cake. I want to keep a thick layer between my cake and my spatula so I don't get crumbs. If you're a little nervous about getting crumbs in your cake, you can always do a thin layer called a crumb coat underneath this. You just put a very thin layer of buttercream underneath this layer, put it in the fridge for a few minutes, and take it back out, and that way, all the crumbs are stuck to that layer of icing, not this top layer. I'm gonna move to the sides, keeping a thick layer between me and the spatula. Just go all the way around. I have about three-and-a-half to four cups of thin-consistency icing that I colored with ivory. You can change the color and have whatever color you like. I just think ivory is very classic, very beautiful, and it goes wonderfully with my color palette. Making sure to cover the entire cake, not leaving any gaps of cake at the bottom or at the top. That always seems to be the most difficult spots to get, and remember, if you get any icing on the your cake board, we're gonna clean it up later, so don't worry about that if you're a little messy. Alright. I'm gonna take a second and go around and slightly clean this up, but it doesn't have to be 100% smooth. So, to create that free-motion design, I'm gonna be using my straight larger spatula. If you want a thinner strip, you can use a smaller spatula, but I like using the larger one, and this is a very quick motion. I'm gonna simultaneously spin my turntable while moving my spatula up the cake. So, I'm gonna position my spatula at the bottom of the cake. Rather than keeping it 90 degrees to the side of my cake, I'm gonna keep it 45, and I don't want to dig in too deep. So, it's just gonna be this top tip of the spatula that's going in the cake. Okay, you ready? Here we go. And there's the side. So, to do the top, I'm gonna start from the outside and move my way in, and again, just simultaneously spin my turntable. So starting, you can start towards you or away from you. I like to start away. Here we go. And there's the top. If you have any sides that you want to clean up a little bit, like right here there's a ridge, you can just kind of slightly clean it up, but the great thing about this technique is it's kind of messy, it's kind of messy, but it's kind of clean at the same time. It looks like a very clean presentation, but it doesn't have to be perfect. So, if you have a little uneven part, don't worry about it. No one's gonna notice. They're just gonna see the entire cake and the entire presentation rather than that little bit you may have forgot. I'm now gonna transfer my cake to a pretty little cake stand, and then I'm gonna decorate it with the drop flowers. I have all my drop flowers in the various colors and shapes that I want, and I'm ready to put them on my cake. I have a disposable decorating bag with a little bit of ivory icing in it and a tip number three. I have this in case I want to add a little dollop to the back of a flower to add a tilt to the flowers. I'm gonna start in the center and do some of the larger flowers on the top and then just slightly bring it down with some of the smaller flowers. You do not need to add any buttercream to your cake to actually adhere the flowers because the buttercream is so soft as it is. I'm just adding the little bit to the

back to add a tilt and a little additional height. I'm gonna continue doing a little cluster right here and going down, and as far as which flowers I'm choosing when, it's kind of just however you want to do this. You want to keep the colors varied, you want to keep the shapes varied, and even the sizes. I like to keep more of the larger ones on top, but you can add a few smaller ones just to add some additional texture and visual interest. I actually do want a little more right here. It looks a little straight. So, you can always just kind of take a second, step back, look at your cake, decide if you want to remove one and change the color. Just kind of take a second and look at it and really decide what does it need. And in this case, I think it needs a few drop flowers just right here, and then I'll be done. The big reveal. There is your beautiful cake ready to go in this soft and wonderful color palette. I have a few extra drop flowers. I'm actually gonna box them up and save them for another project, maybe some cookies, maybe some cupcakes. It's always great to just pop a beautiful drop flower on whatever you're making. So after four weeks, you're now ready to stack cakes, bake cakes, color fondant, color buttercream, color royal icing, you have a bunch of recipes now you can use. It's great because you can go on Pinterest and look at those magazines and now actually break down projects and know exactly what they did and go forward and create beautiful creations in your own kitchen.