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## The Wilton Method: Mastering Buttercream: A 4-Part Series with Wilton Instructors

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### Chapter 1 -

#### Series Overview

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

### Chapter 2 - Part 1: Baking and Icing 101

#### Part 1 overview

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

#### Materials

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

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

#### How to make buttercream icing

- To make our icing, you're gonna need the following things: a mixer, four cups or one pound of

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

### Three essentials of cake decorating

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

### Using a decorating bag

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

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

### Filling cake layers

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

### Smoothing icing

- I'm gonna show you how to ice a cake very smooth. To do this, I'm gonna use parchment paper, an icing smoother, an angled spatula, a turntable, again the turntable is optional, but it's extremely helpful, and of course my icing. Now, before we get started I'm gonna talk to you about the third C, crumbs. I like to call crumbs a cake decorator's worst enemy. There's nothing more annoying than getting crumbs stuck in your icing. So to prevent this, there's a couple things you can do. You can start off by doing a crumb coat. That's when you do a light layer of icing on your cake. You let it crust over before you do your final layer of icing. Another method you can do is when you're icing your cake with a spatula, always be sure you keep icing between your spatula and the cake. If you do for some reason get crumbs in the icing, clean off your spatula and be sure not to put the crumb-filled icing back in your bowl. This will prevent it from getting back on your cake. So I'm



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

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

#### Icing techniques for texture

- I'm gonna show you some cool techniques you can do to add texture to your cake using items you probably already have in your house. The first one is called the teaspoon swirl. So you're gonna take a teaspoon and you're gonna use the back of it and you're gonna go along the side of your cake and just do swirls. There's no rhyme or reason to what I'm doing. You're just giving a cool little texture. Oop, I showed a little bit of the cake there, so I'm gonna go over that with more icing, perfect. You're just gonna do some swirls all throughout the side of your cake. I'm gonna do it on top, too. It gives it a cool textured look. All right. Perfect. Next I'm gonna take my tablespoon and I'm gonna do a technique called the tablespoon imprint. So again you want to use the back of your spoon. We're gonna go along the side of the cake in a scallop motion. Just in rows right here. I'm gonna clean off my spoon. Just get rid of the extra icing. I'm gonna go back to my cake and do another row of scallops. One more at the top here. Finish it off, okay. And then for the top of this, you do the same thing that you did with the teaspoon. You're just gonna do swirls. Okay, and then another technique you can do is the fork tine drag. Now this is really easy and it's a cool look. Take the tines of your

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

Finish cake with star border

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

## **Chapter 3 - Part 2: Decorating Cupcakes**

### Part 2 overview

(gentle string music) - Now that we know how to make beautiful cakes, we're gonna talk about another sweet treat, cupcakes, of course. In this class, I'm gonna show you lots of different techniques so you can make a wide variety of cupcakes. When it comes to cupcakes, we're gonna talk about choosing the perfect baking cup, different ways to fill the batter, different ways to fill the actual cupcake, and I'm gonna show you how to ice a cupcake smooth. Then I'm gonna show you some cool techniques to using those tips to decorate the cupcakes. Let's get started because the sooner we make them, the sooner we can eat them.

### Introduction to tip families

- We're gonna talk about the different tip families that we have. When you're working with a lot of different tips I highly recommend using a bag with a coupler, 'cause this way you can change out your tips without having to have a whole new bag, and you can use the exact same icing and same



icing color. So let's get started. The first tip family we're gonna talk about are the round tips. So you can see all the different designs I have right here. We have a dot, smaller dots, a bead border, and some zigzags. The tips to achieve this look are these tips right here. So you can see they all have the same opening, but they're different sizes. So this is the round tip family. It starts off with tip one, and it goes up in size. The larger the number, the larger the size. The only exception to that would be our larger tips like a 1B. Those have a number and a letter. They're too large, so you can't use 'em with a coupler, but they give a nice, large design to your cakes and cupcakes. The smallest is a tip one, and as the number gets larger, so does the tip. So if you want to achieve the same look in a different size, just get a different number tip. The round tips go up to tip 12. If you wanna achieve a star look, like this, or our rosettes, or our shells, you use open star tips. Just like these. Same thing with the round tips. The higher the number, the larger the tip opening is. The only exception to that would be our larger tips, for example, tip 1M. Those have a number as well as a letter. They're too large to use with a coupler, but they give a great, big design to your cakes and cupcakes. The next tip family are our petal tips. So this is a tip 104, and you can see the different looks you can achieve. You can make flowers, petals, or a zigzag border. The next tip family is the drop flower tip. You can see all the different looks you can achieve right here. We have a drop flower, a swirl drop flower, and a 2-D rosette. And what flowers aren't complete with some leaves? That's our next tip family. The leaf tips. So I have a tip 352 right here, and you can see all the different leaves you can make with this tip. The final tip family are specialty tips. A great example from this family is tip 233, the grass tip. You can get grass, or you can get this hair look, you can do a nest, you can also do lots of different fun zigzags with this. It's a really fun tip. Wilton tips are dishwasher-safe and will not rust. When you get a new tip, I recommend experimenting with it a little bit, see all the different things you can do with it.

### Baking, coring, and filling cupcakes

- Before you start making your cupcakes, you want to choose the right baking cup for your project. So, you have a lot to choose from. You have these solid color liners right here. If you want to have a more vibrant top to your cupcake, you can choose something like that. We also have these craft liners. These are really cool when you put them with like a muffin with a glazed, delicious topping. They look really nice and natural. We also have these wave cups. These are a little bit of a stronger cup, so you can also use them as candy cups or a nut cup. You can buy a pack like this. What's fun about this is you can mix and match your liners. So you can have one batch of cupcakes with tons of different liners. Have fun with it. Or, you can choose one of my personal favorites, color cups. These are made out of foil, so you'll never lose the design on the cup. When it comes to filling your baking cups with batter, you have a few different options. First, we have these Scoop-It batter cups. What's great about these is it has the premeasured out amount of batter that you'll need for each cupcake: for the jumbo size cup, regular cup, and mini muffin cups. So just pick what size you're working with, and then you just scoop that amount of batter and fill your cups. You can also use just regular old measuring cups. I usually find that a quarter cup works for me, but you want to play around with the sizes and see which one is best for the pan that you're working with. Some other options are you can fill a decorating bag with batter and fill each cup that way. You can use an ice cream scoop or a cookie scoop. The goal is, you want to fill each baking cup equally so your cupcakes have a nice uniform look. Something you can do to add some extra flavor to your cupcakes is fill it with some tasty filling like I have right here. I have two cupcakes. I have some lemon curd filling, and I have some raspberry filling. So there's a few ways you can add this filling. You can core the cupcake. So I

have a cupcake corer right here. Insert into your cupcake about two-thirds of the way down, twist, pull it out, and then the center of your cupcake will come out with it. And then go ahead and take your filling and just spoon it in there. I recommend this for when you have a thicker filling. If you have something with full berries in it, it makes it a lot easier to do. There you go. And then all of that would be covered up by the icing once you ice your cupcake. Another way to fill your cupcake is with a Bismarck Tip 230. I have that right here with some tasty raspberry filling. You're gonna insert it into your cupcake, about two-thirds of the way down. Go ahead and squeeze it as you pull it up. And then, stop squeezing when you get to the top. Oops, had a little bit come out there. There you go. Stop squeezing when you get to the top. And again, this little hole right here will be covered up once we ice our cupcake.

### Icing cupcakes smooth

- To ice a cupcake smooth, I'm gonna use a cupcake spatula right here. I'm just gonna take a little dollop of icing, put it in the center of my cupcake right here. Get rid of my extra icing here. I'm gonna push the icing out to the sides as I smooth the icing out, all the way around. Make sure you cover the whole cake. I'm just gonna go once around just to smooth it. Once you have the top nice and smooth, go ahead and clean off your spatula, and then go around the edge of your cupcake with your spatula. It's best to ice your cupcakes with a thin consistency icing. Now we have a nice, smooth surface to start decorating our cupcakes. You can add some sprinkles, or you can use any of the techniques that I'm gonna show you.

### 1M swirl and variations

- One technique you can use to ice your cupcake is the 1M swirl. This is a classic cupcake topping. I'm gonna show you how to do one on my practice board right here. So I have a decorating bag prepared with medium consistency icing and a tip 1M. Start on your surface about a quarter of an inch above the surface, apply pressure to create a star, and then drop a tight line around that star, and then move your tip up and toward the center as you pipe another circle, end in the middle, stop pressure, and pull away. You would do that directly on your cupcake and you'll have this beautiful topping to cover your cupcake with. You can use that same technique but achieve a few different looks just by changing the way you prepare the bag. The first technique to prepare the bag I'm gonna show you is called bag striping. So to do this, you'll need a bag prepared with a tip 1M, another bag filled with just white icing, a color from Wilton's Color Right System, and a brush. We're gonna open up our bag here, take the icing color and just drop one to two drops on the side, and then kinda let it fall down, but to help it along I'm just gonna use this brush right here. You don't need a lot of icing color 'cause as I said before it's a very concentrated color. Okay so now that I have a nice stripe of color in my bag, I'm going to go ahead and take the bag I prepared with white icing and use it to fill this. And the reason why I'm doing this is it just keeps it a little bit cleaner, and it keeps my line nice and straight. Alright, the rest of it in there, perfect. Before I put my 1M swirl on my cupcake, I'm just gonna practice a little bit on the paper-towel right here to make sure the color's coming out the way I want it to. Alright, beautiful, perfect. See that nice, vibrant pink color; that's exactly what I wanted. I'm just gonna pipe my 1M swirl. Beautiful, look at that pink right there. Another technique you can do when preparing your bag is called spatula striping. You have pre-colored icing right here - I have this dark pink color - and I have my spatula all ready, and I have my bag prepared with a tip 1M, and I have another bag filled with a lighter pink icing. So I'm gonna take my dark pink color right here. Just need a very little bit and I'm gonna stripe it up the side of

my bag, just like I did with my icing color, and this is gonna give me the same look but a little bit softer of a color. Alright so it's beautiful just like that. I'm gonna take my other color gonna pipe it in there, and again I use a different bag just because it keeps it a little bit cleaner when I'm filling it with my stripe in there. Just like I did before I'm gonna test it on a paper-towel before I put it on my cupcake. That's why you wanna test it first. See how the color's not coming out here but it is there; it just takes a little bit. Now I'm gonna do my 1M swirl on my cupcake. There we go and we have that nice soft pink in there with that lighter pink. Isn't it beautiful? I showed you some techniques using two colors but if you wanna use three colors, there's a really great tool to do that and that's the tricolor coupler. I have one prepared right here. It comes with three interlocking pieces, a coupler cap, it works with tip 1M, 1A, 2C, and 4B. I'm using tip 1M here 'cause I'm gonna do a 1M swirl again. Whenever you use this coupler make sure you use the 16 inch decorating bag so you can fit all of your icing in there. So I have this prepared with my colors right here. I'm just going to pipe my 1M swirl on top of here and get all three colors. See? All three colors on one cupcake. You can achieve all these looks using one technique, just by changing the way you prepare your bag.

### Rosettes, loops, and lines

- There's two different rosettes I'd like to show you. The first one, you use a decorating bag prepared with a tip 18, and medium consistency icing. Go ahead and take your bag, hold it at a 90 degree angle, about a quarter of an inch off the surface. Pipe a star, and you want to make sure it's a nice big star, 'cause you're gonna go on top of that star, and drop a line starting at nine o'clock, going to 12 o'clock, three o'clock, then we get to six o'clock, stop pressure, but continue the motion back up to nine o'clock. Let me show you that one more time. Hold your bag 90 degree angle, a quarter of an inch off the surface and we're gonna pipe a nice big star, 'cause the rosette is gonna be built on top of the star. So we've got our star here, and then lift the tip slightly as you start at nine o'clock, rotating up to 12 o'clock, three o'clock and then when you get down to six, stop your pressure, but continue your motion back up to nine o'clock and pull the tip away. When you're doing this rosette, always remember, the rosette is on top of your star, not around it. Next I'm gonna show you a rosette with a 2D tip. I have my bag prepared here with a tip 2D, medium consistency icing. Start with your bag about a quarter of an inch off the surface, apply pressure to create a star, lift your tip slightly as you drop a tight line around the star, complete a full rotation, stop pressure but continue the motion and then pull the tip away. You can cover a whole cake with a bunch of these, or you can cover the top of a cupcake with just one rosette. The main difference between these two rosettes is for the little one, we built the rosette on top of the star, and for the large one, we built the rosette around the star. Now, let's see those techniques on top of a cupcake. I'm gonna take my tip 18 here, and I'm gonna cover the whole cupcake with these little rosettes. Something fun you can do, too, is you can also switch up the color and have a bunch of different colored rosettes. All right, let's do the 2D rosette on a cupcake. And we're gonna use this one rosette to cover the whole top of the cupcake. And always remember to stop pressure before you pull the tip away. The next techniques I'm gonna show you are the loop and the line. For the loop, you're gonna need medium consistency icing, a tip 18. Hold your bag at a 90 degree angle, slightly above the surface, and you're gonna squeeze the icing starting at 12 o'clock, going counter clockwise, down to six o'clock, and when you get down to six o'clock decrease your pressure, but continue back up to 12. When you get up to 12, stop pressure and pull the tip away. I'm gonna show you that one more time. So we're starting 90 degree angle slightly above the surface. Starting at 12 o'clock, squeezing counter clockwise to form a loop. When you get down to six, decrease your pressure, but continue

back up to 12. Stop pressure at 12 and pull the tip away. You can also pipe it a little tighter if you don't want that space in there. To pipe a line, we're gonna use medium consistency icing, a tip 12. You hold your bag at a 45 degree angle at the three o'clock position for right handed decorators, nine o'clock for left handed decorators. Touch your tip to the surface to connect the icing and then lift your tip as you pipe your line. Once you get it to the length you want it, stop pressure but touch your tip down again to reattach the icing, and then pull your tip away. Let's see that one more time. 45 degree angle at the three o'clock position, touch the tip to the surface as you begin squeezing to attach the icing. Lift the tip as you pipe your line. Once you get it the length you like it, stop squeezing, touch your tip down to reattach it, and then pull your tip away. Lifting the tip slightly up is what keeps it nice and rounded. Let's see those techniques on a cupcake. I'm gonna pipe my loops on this rounded cupcake right here 'cause I want a little bit of height to my loops. I'm just gonna pipe a row of loops here. And then just work my way inward. Remember we're starting at 12, counterclockwise down to six, decreasing pressure as we go back up to 12, stop pressure and pull away. And I'm just gonna do that all along the bottom here. For my second row of loops, I'm just gonna overlap my first row just a little bit just to give it a little additional height. Just gonna do one final loop on top right here. I want to cover my second cupcake in lines using four different colors, including this color. So this is when using a coupler comes in very helpful, so I'm just gonna take off my tip 18 and replace it with a tip 12. I'm gonna pipe my first line, then my second one in this beautiful teal color. When I'm done here, I'm just gonna go ahead and pat it down with my finger. That's always why you want to pull your tip away so you don't get those peaks there. Stop pressure before you pull the tip away. Next color here. And do one final line right here. Right on the edge. There we go. Since I accidentally have that peak right there, I'm just gonna pat it down. I have a little bit of powdered sugar on my finger to keep the icing from sticking. I'm just gonna pat those down. Using those two simple techniques, now I have two adorable cupcakes to serve.

## Dots

- The final techniques I'm gonna show you are the dot and one of my favorites, the pull dot. So to make a dot you're gonna use medium consistency icing and a tip number 12. Hold your bag at a 90-degree angle slightly off the surface and begin to apply pressure. And as the icing builds, raise your tip with it, but keep it buried in the icing. Once you get the size you want, stop pressure and pull your tip off to the side. If you don't pull your tip off to the side, you're gonna have a peak, just like that. So that's why we like to pull it off to the side. So let me show you that one more time. We're applying pressure but keeping our tip buried in the icing. You can make it any size you want. Once you get the size you want, stop pressure and pull the tip off to the side. Next to do the pull dot, we're gonna use the same technique, the dot, but we're gonna use a spatula. So I have a spatula right here. You can use any utensil. Just make sure it has a rounded edge just like that. So we're gonna start by forming our dot, and then once you have your dot formed, you're gonna take the edge of your spatula, put it about halfway through the dot, and then pull it outward. And then on his little tail is where you'd put your next dot. You can cover a whole cake with it, just do a border at the bottom, or you can cover a cupcake with it, which is what I'm gonna do now. But first I'm gonna cover a cupcake with the dots. I'm gonna use four different colors, and I like how my cupcake is nice and domed, 'cause I want a little bit of height for these dots. So I'm just gonna pipe. I'm gonna do a row of dots around the bottom, and then I'll build on top of that. And have fun with the colors. Switch them up a little bit. You can do school colors or team colors. Have fun with it. Next I'm gonna do my pull dot cupcake. I'm gonna do three rows in three different colors. Starting with my pink

right here, I'm gonna pipe all three of my dots in a row right here. Then I'm gonna take my spatula and pull those out. I have a paper towel here to clean off my spatula. You don't want too much icing to build up there, so I recommend cleaning off your spatula about every two to three dots. So I'm gonna get my teal. I'm gonna pipe it on those tails. I'm gonna do four dots here. Pull those out. Pull it off to the side here. There we go, how cool is that? Using the few techniques we learned today, you can make a variety of cupcakes or cakes like the two I have right here. So have fun with it. Mix up the colors and make it your own.

## **Chapter 4 - Part 3: Gel Transfer Cakes**

### **Part 3 overview**

(light music) - Have you ever seen a really cool picture or design that you wanted to put on your cake but you weren't too sure how? I'm going to show you how to do exactly that today using a piping gel transfer. I have a ladybug pattern that I really like and I'm going to show you how to put it on my cake. A piping gel transfer is basically tracing a pattern and putting it on your cake. So I'm going to show you lots of cool techniques ^using tips and bags to fill in that transfer, so let's ^get to it. (light music)

### **Piping gel transfer**

- To do the piping gel transfer, you're gonna need, of course, your cake, your pattern, some parchment paper, a brush, a pencil, and piping gel. Now, I have piping gel right here, and I want to stir through it just to kind of show you the consistency. It's a corn syrup-based product, and you see it's a nice gel consistency. Another cool use for this product is if you're doing, let's say, a beach or a pool cake. You can color it blue, and it looks just like water. All right, so to do your piping gel transfer, you would put your piping gel in a decorating bag, like the one I have right here, or you can use a handy little gel tube, which is what I'm gonna use today. Now, mine is blue, but when you do this at home, I highly recommend keeping your gel clear, that way it's easier to cover up on your cake. But I'm using blue, so it's easier to demonstrate and show you. To get started, take a piece of parchment paper and put it over your pattern. And then go ahead and take a pencil, and trace your pattern onto your parchment paper. Sometimes it helps, too, if you want to tape it down to keep the parchment paper in place over your pattern. So that's just a little helpful hint for when you're doing this at home. It doesn't have to be perfect 'cause we're gonna cover it up once we put it on our cake. You just want to make sure you get the full pattern, so we have it all on the cake. Once you're done tracing your pattern, go ahead and take your pattern and put it off to the side 'cause we're done with it now. And then take your parchment paper, and turn it over. And on the opposite side, we're gonna trace it with our gel. You just want a very thin line of gel. Once you've traced your pattern with gel, go ahead and take it and put it gel side down on your iced cake. You want to place it exactly where you want the pattern on the cake. So go ahead and just find the right spot, and then very, very gently lay it down. And then with a brush, make sure you very, very gently, I'm not pressing very hard at all, go over each part. We want to make sure you get the full design. So you want to make sure each part of the pattern is touching the cake. So that's what I'm doing here, I'm very, very gently, very lightly pressing against the cake. Okay. Make sure I get the full pattern. Okay. All right. Once you've gone over each part of it, very gently lift the pattern off of your cake. All right, once you take the pattern off, if you find there's some spots that didn't fully get the pattern, if you need it, go ahead and fill it in with your tube. If you don't need it, it's just a pattern for reference, go ahead and just leave it as is. Now that we have our pattern all traced and on our cake, I'm gonna



show you some really great techniques to fill it in.

#### Fill-in decorating bag tip techniques

- The first technique I'm gonna show you to fill in your pattern is called the star fill-in. So, do you remember in a previous class we learned how to make a star? This is kind of a variation of that. So to begin, you're gonna wanna do a line of uniform stars in a row. So, I'm just gonna pipe my line of stars right here on my practice board. I have a tip 18 right here. Remember, you want a 90-degree angle with medium consistency icing. Okay, so just apply pressure to form your star. And you want them really tight together. What a star fill-in is for is to cover large sections on a cake, so you want them really tight together so cake doesn't show underneath. So, for our next row, we're gonna go in between the stars of the previous row. So, you wanna make sure you cover all the cake underneath. A helpful little hint when you do this, too, is if you're covering a large section of the cake or the whole cake with stars, ice it in that color first, so if you do have little sections showing through, you won't see the cake. You'll just see the icing. Perfect, and I'm gonna use this to cover my little ladybug's face and wings. Okay, we're gonna continue with our tip 18, and I'm gonna show you how to make a zig-zag. So again, you want medium-consistency icing, and we're gonna hold the bag at a 45-degree angle, three o'clock for right-handed decorators, nine o'clock for left-handed decorators. You want the tip just slightly touching the surface, and as you begin to apply pressure, move in a zig-zag motion. Now, notice how I'm moving my entire arm, not just my wrist. You want to move your entire arm. It gives you more control over where the bag is going. Another technique I'm gonna show you with tip 18 is called the shell. You can do shells by themselves, or you can combine them to make them a border. So, you want medium-consistency icing, and we're gonna hold it at a 45-degree angle at the six o'clock position. So, hold your tip just slightly above the surface and apply pressure, and as the icing builds up, just lift your tip very slightly, and then decrease pressure as you pull the tip towards yourself. That's just one shell. If I wanted to do a shell border, I would start the next one on his little tail right there. So, let me show you that. So, I'm just gonna do the next shell on his tail and then continue on from there. Okay, and we're just gonna do one more row of shells just so you can see them. Alright, now I'm gonna move on and show you a grass technique. I'm using my tip right here, tip 233, with some green icing, and I'm gonna show you how to do grass. You wanna hold your bag at a 90-degree angle with medium-consistency icing, and just slightly above the surface, apply pressure to create the grass, and then stop pressure and pull your tip away. So, you can kind of have fun with this. You can make it really long grass. You can make it short grass. Something you can do to make it more realistic is when you pull your tip, pull it off to the left or to the right. I don't know about you, but my lawn isn't perfect with the grass straight up and down. So to me, this is more realistic. We're just gonna do a row of grass right here. This is probably one of my favorite tips. It's just so much fun to use. Alright, so I switched out my tip on my coupler for tip 104 'cause I wanna show you the easy ruffle. Let me point out to you real quick here on tip 104, there's a wide end and a thin end. So, I'm gonna refer to that as I talk about the easy ruffle. Make sure that you have the correct end pointing up. So to do the easy ruffle, you want the wide end just slightly touching the board, and you want the thin end facing up and out. So, begin to apply pressure as you move your arm to create the ruffle. Again, just like with the zig-zag, I'm moving my entire arm, not just my wrist. The great thing about the ruffle is that you can kind of change it up. You can do really close together ruffles like I did right there, or you can do the ruffles more wide and further apart. You can use the easy ruffle to just do a border around your cake, or you can cover your entire cake with ruffles. It looks really cool. Okay, so I switched out my coupler

now, and I have a tip three. I'm gonna show you how to make a bead and with that, you can also do a bead border. So to do a bead, we have medium-consistency icing. I'm gonna hold my bag at a 90-degree angle at the six o'clock position. Have your tip just slightly touching the surface, squeeze the icing so that it fans out, and then decrease pressure as you pull the tip toward you. So, it's just a very, very small detailed little technique here. So, to do the bead, that's just a bead, to do the bead border, we'd pick up on his tail and do another one. So, it's very, very small, but when you do it on your cake, it's a very delicate, beautiful border. Alright, and then I'll do another row right here. These are some awesome techniques to add texture to your cake. Now, I'm gonna show you how to write and print on a cake.

#### Printing and writing technique

- Now I'm gonna teach you how to print on your cake as well as write on your cake. Writing on your cake gives it more of a cursive look. So to do this I have thin consistency icing with a tip number three. We're gonna start by printing. I'm gonna hold my bag at a 45 degree angle at the six o'clock position. To begin printing, you want to touch the tip to the surface as you begin to apply pressure to attach the icing and then lift the tip as you continue your motion and then touch the tip to the surface again to reattach the icing. Stop pressure before you pull away. So whenever you print, you want to pipe your letter in sections. So we're gonna go ahead. Always from the top to the bottom. So we're gonna go ahead and finish. I'm doing an L right here. 'Kay. Then we're gonna start our next letter right next to it. A helpful hint for when you're printing. Sometimes it's hard to space out on your cake where you want your letters. You can always trace it with a toothpick first so you have your spacing right and then go over it with your icing later. Something important too, you always want to make sure your tip is clean before you start your next letter so I'm gonna wipe this off right here. So I have a nice clean tip. All right. Now start right down here and pipe my next letter. Always want to go from the top to the bottom. That's printing on a cake. Now I'm gonna show you writing on a cake. Again for writing, you want thin consistency icing, 45 degree angle at the six o'clock position. You want to keep your wrists straight and move your arm as you pipe your letter. Okay. Same as before, I'm lifting my tip and you want to avoid double piping when you're doing this. All right. There we go. You can also have a little bit of fun with it too. Add an exclamation point. There you go. Writing and printing is sometimes hard to do so keep practicing at it and when you get comfortable with it, then you can do it on your cake.

#### Finish cake decoration with various decorating bag tips

- Now that we learned all those great techniques, I'm gonna go ahead and apply them and use them to fill in my ladybug right here. So, before you decorate your cake, make sure you have all of your bags and tips prepared and the colors of icing you want to use. I have all of my stuff right here all ready to go. I have my green icing, my teal, my black, my white, and my watermelon color right here, and I have all my tips ready to go. The tips I'm gonna be using are tip 233, a tip number three, a tip 18, a tip 12, and a tip 104. So, let's begin. I'm gonna start by outlining my ladybug right here. So, I'm gonna take my black icing, and I'm gonna outline his head. So, I'm just gonna go over the blue with my black icing. Outlining your design gives it a nice little definition. I'm also gonna go through with the star fill-in and fill him in. I'm trying to go a little bit to the outside of the blue, too, so I make sure that none of the blue shows through. Okay, so I'm gonna go up here, gonna do his little antennas up here. Doing a thick line of icing so I make sure I cover up all the blue. Gotta remember to do the top. I'm gonna save those tops right there, and I'm gonna put a dot with my tip number 12.

I'm not gonna do his eyes and his mouth right now 'cause I'm gonna cover those with dots in just a little bit. So, I'm gonna take my watermelon color, and I'm gonna outline his wings right here. Alright, like I said before, this is why I recommend using clear piping gel. It's a lot easier to cover up when you don't use a color. But don't worry, when you use clear, you can still very much see it on your cake. Okay, gonna do his wing down here. Alright, I'm gonna pick up my black icing again, and I'm gonna fill in his body right here. I'm using the line technique, which we learned in a previous class. I'm holding my bag at a 45-degree angle, but I'm kind of adjusting my position as I need it to fill in my ladybug right here. And I'm not being too perfect with these lines right here because I'm gonna cover this all up with a ruffle. Now, I'm gonna continue to fill in my ladybug using the dot technique, which we also learned in a previous class. So, I have my white icing right here fitted with a tip 12. I'm holding my bag at a 90-degree angle, and I'm just gonna squeeze my icing to create the dot, and he has one eye right there. Here we go, and another eye right there, okay. I have my black icing again fitted with a tip 12. I'm gonna go ahead and finish off his eyes, and I'm gonna add some dots to his wings right here. I'm just going to put a dot right here for his eye, okay, there we go. And then another dot right here for his other eye. There's a little bit of a peak on his eye, but that's okay. I'm gonna pat that down with some confectioner's sugar. Now, I'm gonna continue and put some dots on his wings right here, okay? I'm gonna put one dot here, okay, one right here. Alright, I'm gonna go ahead and do the same thing for the wing down here. Okay, alright, and then I'm gonna go ahead and add two dots to his antenna up here. I can also use my confectioner's sugar and kind of pat out and smooth out his antennas up there. So, I'm gonna do that a little bit later, but right now, I'm gonna continue to fill in my ladybug with the star fill-in. So, I'm gonna take my black icing again. I have it now fitted with a tip 18, and I'm gonna go ahead, and I'm gonna do the star fill-in on his face right here. So, I'm just gonna do a line of stars right here. Remember for the stars, you wanna keep your bag at a 90-degree angle, and you wanna stop pressure before you pull away. That prevents peaks from forming on the stars. I'm gonna go ahead and continue to fill in his face until it's all covered in stars. I'm just gonna leave a small opening where his mouth is, and I'll go in with my watermelon icing later and fill in his mouth. Now, I'm using the watermelon color and the star fill-in technique, and I'm filling in his wings right here. Alright, and as I'm rounding the corner, I see right here there's a little bit of blue showing. I'm gonna use my star to kind of push out my line to cover that up. There we go. There we go. I'm gonna continue to do this until both of his wings are covered with stars. Now that I finished his two wings with the star fill-in, I'm gonna go ahead and take my black icing again. I have it fitted with a tip 104, and I'm gonna add ruffles to his body right here. So, I'm just gonna turn my cake to get it at the angle I want it, and remember, when you do the ruffles, you want the wide end of the tip facing down. So, I'm just gonna go ahead and do some ruffles right here, okay. I'm covering up my outline, but that's okay 'cause we're just using it as a reference anyway. I'm gonna clean off my tip, too, in between each ruffle, so I don't mess up my previous ruffle. Now that his ruffles are done, I'm gonna take my watermelon icing again, fitted with a tip number three, and I'm gonna give him a little smile here. I'm gonna go over the little spot that I left with the blue, and just cover that up. There you go. Perfect. So, I'm gonna take my confectioner's sugar now, and I'm gonna pat out his eyes and a few other spots, and then I'll add a little white to his eye. So, I'm just gonna take a very little bit on my finger right here, pat down the peak on his eye. I'm not gonna worry about the white 'cause the buttercream will absorb that. You will find that when you're working with buttercream, confectioner's sugar is your new best friend. Just gonna pat that down here. Make it nice and smooth. Also, as I pat it down, it covers up all of the blue, which is exactly what I'm going for. Okay, let's go ahead and add the white of his eye. I

have my tip number three right here. I'm just gonna add a little dot right here and a little dot right here. Okay. I'm gonna add some details now to the side of my cake. I'm now using a tilt-and-turn turntable 'cause it makes it a lot easier to work on the side of your cake. So, I'm gonna take my icing here. I have it fitted with a tip 12, and I'm gonna use the bead technique to make some flowers. So, just gonna use the bead technique with a tip 12, and I'm gonna make flower petals. Okay, get over here. And I kind of have to adjust my angle a little bit to how I'm working on the cake. Okay, so now I'm gonna take another color pink with my tip number 12, and we're just gonna add a dot to the center of that flower. Okay. There we go. And then I'm just gonna do another little flower over here. Gonna clean off my tip. Okay. I'm gonna do another little flower over here. Take my other pink again, and give this flower a little center, okay. And then I'm gonna take some green icing I have fitted with a tip number three. I'm gonna give these flowers a stem going to the bottom using the line technique, okay. I'm gonna add a border at the bottom, too, in just a minute here, so the bottom of my stems don't have to be perfect. Now, I'm gonna take my green icing again. I have it fitted with a tip 18, and I'm gonna use the shell technique to add some leaves to my flowers here. So, I'm gonna do one right here, gonna do one up here. Alright, now I'm gonna do a grass border along the bottom of my cake. I went ahead and I flattened out my turntable 'cause I'm gonna add a border to the bottom. I'm gonna use tip 233 with green icing, and I'm gonna add grass border all along the bottom of my cake here. So, just use the turntable, and I turn my cake so I don't have to move all around my cake. It makes it very easy to do a border. I'm gonna go ahead and do the grass border all along the bottom of my cake. I'm really liking how my cake is looking, but I feel like my ladybug is a little bit lonely, so I'm gonna add in a little caterpillar there. I'm gonna use my tip number 18 with my blue icing. I readjusted my turntable so I can work very easily on the side, and I'm gonna use the zig-zag technique to make a little caterpillar. I'm just gonna hold my tip at a 45-degree angle in the three o'clock position, and I'm gonna do a little zig-zag. Okay, make sure you stop pressure before you pull away. Then, I'm going to switch out the tip on my blue icing to a tip number 12, and I'm gonna use the dot technique to give him a little head. Okay, so I'm gonna go back to my cake right here, and I'm just gonna make one dot at the end here. Okay, beautiful. I'm gonna go back to my black icing. I have it fitted with a tip number three, and I'm gonna give my caterpillar a little face. Just going to add two eyes and a little smile for him. So, now my ladybug cake is done. It's a lot of fun do to a piping gel transfer, but you don't have to stop there. You can do a fun border. You can add some detail to the side of your cake like I did here. There are hundreds of things you can do with these tips. Look at the cakes I have right here. This one uses the bead border. This one uses the shell. This one uses the zig-zag. Have fun with the piping gel transfer, too. You can do a school mascot or a team logo. One time I used it to do an image of a quarter for somebody's 25th or quarter-century birthday. She loved it, and it was a lot of fun. So, take it, make it your own, and you will see how it amazes your friends and family.

## **Chapter 5 - Part 4: Flowers and Leaves**

### **Part 4 overview**

(light music) - In the final class of this series, I'm going to show you some techniques for creating flowers and with that of course we're going to need some leaves. I will show you how to make three different types of leaves using just one decorating tip. I'll show you how to make a draft flower and a swirl drop flower, also one of my personal favorites, the sunflower. We're also going to get into brush embroidery and cornelli lace. ^These floral techniques make look really hard to do, ^but they're actually really easy and they work for any ^occasion. (light music)

Leaves, drop flowers, and swirl drop flowers

- Let's get started today with learning how to make three different types of leaves, as well as the drop flower and the swirl drop flower. For this, I'm gonna use my handy little practice board right here, a tip 352, a tip 2D, and a tip number 3. So let's get started with those leaves. I have my bag prepared with my tip 352 and medium consistency icing. You're gonna hold your bag at a 45 degree angle at the six o'clock position. You want to make sure the two points of the tip are vertical. And you want to start by applying pressure to build up a base with your tip slightly touching the surface. And as you build up the base, relax your pressure as you pull the tip towards you and away. And that gives you the point to your leaf. Let me show you that one more time. So we have the tip slightly touching the surface, we're applying pressure to build up our base, and relaxing pressure as we pull it toward ourselves. The next leaf I'm gonna show you is very, very similar to that, it's called the ruffle leaf. So we're gonna do the same technique, but as we pull the tip toward ourselves, rock the tip back-and-forth in a ruffle motion. And that's the ruffle leaf. So you can see the ruffle leaf has a different look to the basic leaf by just changing just one part of the technique. For the stand-up leaf, we're gonna change the angle at which we're holding the bag. You want to hold the bag at a 90 degree angle now. Again, with the two points vertical to each other, and we're gonna build up that base, and pull the leaf up as we relax pressure. And that gives you a stand-up leaf. Let's see that one more time. The reason why it's great to learn different techniques for making leaves is when you look at flowers and nature, all the leaves look different. They're not the same. So when you put flowers on your cake it gives it a more natural look to kind of switch up the leaves you put with it. So now, let's learn how to make the drop flower. I have my tip 2D here with medium consistency icing. I'm gonna hold my bag at a 90 degree angle, and you want the tip just slightly touching the surface. Apply pressure to let the icing fan out to create the star. Once you get it the size you'd like it, stop pressure and pull your tip away. And you see there's a little hole in the middle. That's why we have our tip number 3 here. Again, medium consistency icing. We're using the dot technique and we're just gonna add a little center to our flower. There you go. It's beautiful and easy to do. I'm gonna show you that again, but I'm gonna apply a little bit more pressure so you can see how you can make the flower larger, just by applying more pressure. So I'm going to do it right next to my first one, and just gonna apply more pressure. Release pressure when I pull away. This goes back to our three essentials, just by changing the pressure I use the same technique but achieve two different looks. So with using what we've just learned, let's see the swirl drop flower. It's very similar. You're using the tip 2D in medium consistency icing and you're holding your bag at a 90 degree angle. However the difference with this one is instead of holding your bag like this you want to turn your wrist at just a quarter so your knuckles are facing at nine o'clock for right-handed decorators, and three o'clock for left-handed decorators. So I'm gonna turn my wrist, and have my tip just slightly touching the surface, like I did with the first drop flower, and as I apply pressure, I'm gonna let my wrist turn back to it's natural position. Stop pressure and pull away. And then we have that center again, so I'm gonna take my tip number 3, and using the dot technique, just gonna give it a little center right there. Alright, let's see that one more time. So I have my wrist turned before I start my technique. My knuckles are at the nine o'clock position. And as I'm applying my pressure, my hand is going back to it's natural position. I'm stopping pressure before I lift up. And I'm using my tip number 3 to add a little center. Now that I've practiced my techniques, I'm gonna go ahead and put 'em on my cupcake. So I'm gonna start with my tip 2D and I'm gonna cover this cupcake with some drop flowers. Alright, so I'm just slightly touching the surface of my cupcake. Okay, and I'm always stopping pressure before I pull away. Just want to do three right next to each other here. Let



me do my final one and then I'll go back in and add in my center. Okay. I have my tip number 3 right here already. Let me add in my center here. Here... And here. I'm gonna go to my second cupcake now and add some swirl drop flowers and once I'm done with that I'll add some leaves to both of them. So I'm gonna turn my hand before I start. Then I'm gonna apply pressure as my hand turns back to its natural position. Stopping pressure as I pull away. I'm gonna try and make this one just a little bit smaller. Just so I have different sizes on there. Okay. And then I turn my hand. Okay. Beautiful. So I have a large one here and two small ones right next to it. So I made my flowers today using buttercream, but another great hint is you can also very easily use the same technique and make 'em with royal icing and you can store 'em and use 'em later.

### Sunflower

- Now I'm gonna show you how to make one of my favorites, a sunflower. The great thing about the sunflower is you actually already know how to make it, you just don't realize it yet. It's a combination of three techniques I've already shown you, all combined to make one beautiful flower. To make a sunflower, you're gonna need a tip #12 with brown, medium-consistency icing, you can also use chocolate to add a little bit of flavor, a tip 352 with yellow icing, and a tip #16 with that same brown or chocolate icing. So to begin, we're gonna wanna make a dot using the dot technique. So we're holding our bag at a 90-degree angle. So I'm using my tip #12 and the dot technique to create about an inch dot. Now that I have my dot ready, I'm gonna take my tip 352 and I'm gonna create a row of petals surrounding that dot using the leaf technique. So I'm going around my dot here. And it really helps when you're making a sunflower if you can turn your cake or cupcake or whatever you're working on, which is why I put my practice board on a turntable. It makes it a lot easier. When you're making flowers, too, with a lot of different petals like this, an important thing I like to keep in mind is all your petals don't have to be perfect and match each other, 'cause in nature, all the petals on the flower look different. Okay, so now I'm starting a second row of petals using the same technique and I'm staggering my petals in between the first row. And I'm gonna have about two more petals here. Alright, beautiful, you can already see my sunflower starting to take shape. I'm just gonna add a little bit more detail with my tip #16. And I'm gonna go through the center and I'm just gonna add a bunch of stars. So I'm going to use the same star technique that we learned to cover the center of my sunflower. Medium-consistency icing at a 90-degree angle and always remember to stop pressure before you pull away, prevent those peaks. And I'm just gonna go all around the center of my sunflower. And there we go! Now that we've practiced it on our practice board, let's go ahead and put that sunflower on a cupcake. So I have my tip #12 all ready to go and I'm gonna go ahead and I'm gonna put my dot right in the center of my cupcake. Okay, and I have it all ready on my turntable to make this next part a lot easier. I'm gonna do my first row of petals using the leaf technique. Alright, now we're gonna do our second row of petals in between that first row. I love putting the sunflower on a cupcake. It just covers the whole cupcake, makes it look so friendly and beautiful. Alright, about two more petals. Okay, now we're taking our tip #16 and we're gonna use our star technique. We're gonna finish off that sunflower. There we go, beautiful. Now it's ready to serve. This sunflower is a great example of how all the techniques we're learning can fit together to create something completely new.

### Brush embroidery

- Next I'm gonna show you brush embroidery. This is a really impressive technique, and you can have a lot of fun with it. You can switch up patterns and colors and really get creative with it. All

right, so let's get started. Everything I have here is, I have my cupcake. It's really best to do this with a layer of buttercream underneath, so I'm gonna do it directly on my cupcake rather than on a practice board. I have a cutter right here, I have my bag fitted with a tip number three, a medium consistency icing, I have a brush and some water all ready to go. And I also have a towel here, just in case I need it. So I'm gonna begin by taking my cutter, I'm gonna make an imprint on my cupcake, and I kinda angle it a little bit, so I get the full pattern. All right, so I'm using a cookie cutter right here, but you can also, if you'd like, you can just freehand a pattern. So I'm gonna take my bag right here, and my tip number three, and I'm just gonna outline the pattern that I just imprinted on my cupcake. Want a good amount of icing, too. Okay. Gonna do the other side of my cupcake. Okay, beautiful. Now I'm gonna take my brush. I'm gonna dip it in just a little bit of water. You want your brush damp, but you don't want it soaking wet. And you're gonna take the brush, and you're gonna brush the icing toward the center. You want quick strokes, and about every two to three strokes, I recommend dipping your brush in more water. This will keep distinct brush lines in your design. So I'm going as much to the center as possible, only because it gives it a really cool look. You want the strokes to look like that. Okay. Water here. Like I said, you want it damp, but you don't want it soaking wet. And you don't want a ton of icing on your brush, which is why cleaning it off's a really good hint here, too. And I'm kind of turning my cupcake, as you see. So I can do the same motion. Okay. Coming around the center here. Just about done, just a few more. One more, right here. All right. If you want more icing, too, to brush to the center, you can use a larger round tip. So you can leave the cupcake like this, 'cause it's beautiful just as it is, or you can add a little bit more detail to it. I have another bag, fitted with a tip number three and a little bit of a darker pink icing. I'm gonna freehand a heart in the center of my first heart. All right. Okay, and I'm gonna use the same brush embroidery technique. And brush that toward the center. Go back to this one. Okay. Now, I could only fit about two hearts on here, but if you were doing this on a cake, you could even add another layer to it. There we go. This is a technique you may not expect to be able to use in cake decorating, but it has such a beautiful effect.

#### Cornelli lace and variations

- The final technique I'm gonna show you is called the Cornelli Lace. It's a very beautiful, random design. It looks gorgeous on a cake. All right, so let's get started. I have a bag fitted with a tip number three, and thin-consistency icing. You can thin down your icing using water or corn syrup to add more elasticity. So I drew a little square with icing on my board here, because a very important thing with Cornelli Lace is you always want to start and end at the edge. So it would be the edge of your cake or the edge of your cupcake, so that's what I drew my little square for. We're gonna start at the edge, and I'm holding my bag just slightly off a 90 degree angle. And there's real no method to the madness here. It's just a series of Ss and Cs. You wanna lift the tip off of the surface, so your icing stays nice and rounded. Make sure the lace never crosses, and you always wanna end at the edge of your surface. So now that I've practiced on my practice board, I'm gonna go ahead and do that on the top of my cupcake right here. I'm gonna start at the edge. Start piping my lace. You can really have fun with this one, too, because it really is just a random design. Wanna make sure you cover the whole surface, though. There we go! The Cornelli Lace is really just a random pattern, so you can keep it really tight together, or you can make it very loose. Make it your own. With all the techniques that we learned, you can do amazing things with them. Look at all these gorgeous treats I have in front of me. I have this cake here that's been covered in brush embroidery flowers, finished off with a gorgeous shell border, I have a cupcake here that's covered in swirl drop flowers, as well

as one that's covered in drop flowers. We have the cupcakes that we did today, and I did a little green heart in the middle here. I have this Cornelli Lace cake, with a bead border right here, and I have this cake right here, that's a combination of all the techniques we learned in this series. I have a rosette right here, a drop flower, some grass, some dots, and some stars, and an elegant design cascading down the side. The great thing about buttercream is not only is it delicious, but with some decorating bags and tips, you can create tons of different designs for all of your celebrations.