

## CAKE DECORATING

### Cake Decorating at a Glance

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With a few specialty tips and a pastry bag, you can create these classic, professional-looking decorations. Be sure to practice on parchment paper before you start.



#### **Dot Pattern: Round Tip**

Hold bag perpendicular to surface of cake. Pipe out small amount of frosting, then stop piping and pull bag straight away from cake. Space individual dots evenly across the top and sides of the cake, or group several dots as shown here. The most important thing is to pull the tip away from the cake after forming each dot. This will ensure neat dots that hold their shape.



#### **Rosettes: Closed Star Tip**

Hold bag perpendicular to surface of cake. Slowly pipe out frosting while directing tip in tight, circular motion, then stop piping and pull bag straight away from cake. This classic design looks attractive on its own, or it can be garnished with a small piece of fruit or chocolate shavings. A rosette can also finish off a swag.



#### **Shell Border: Star or Leaf Tip**

Hold bag at angle to surface of cake. Pipe out small amount of frosting, then lightly draw tip forward while reducing flow of frosting to make tail. Pipe next ruffle on tail of previous one. A shell (or ruffled) border along the bottom and top edge is a festive finish, and it's also ideal for covering the space between the cake and the platter.



#### **Swag: Petal Tip**

Hold bag at slight angle to surface of cake. With tip very close to cake, pipe out frosting while directing tip to make drooping motion. For even swags around cake, divide cake into quarters and determine number of swags within each quarter. You can pipe a single swag or multiple swags with different lengths.

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### Essential Equipment

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#### Cake Stand

A turntable-style cake stand elevates the cake, giving the baker a better view and making it possible to hold the spatula steady while rotating the stand. It improves the likelihood of seamless frosting and makes the decorating process easier.



#### Parchment Paper

Parchment paper strips keep the cake stand or platter clean while you frost and decorate the cake. We also like to practice decorations on parchment paper before decorating the cake. You can use an offset spatula to scoop up the frosting you use and return it to the piping bag.



#### Large Offset Spatula

An offset spatula makes it easy to push the frosting out from the center of the cake to the edges. The thin blade is flexible so it won't tear the cake, and the offset handle keeps your hand out of the way.



#### Pastry Tips

While there are many different tips, most sets come with only a few basic ones. We find the following tips are most helpful: a small line tip for writing a message on a frosted cake, a star tip for decorating, and a large tip for piping cookies. If you plan on decorating cakes often, you will want to invest in a more extensive set of tips, capable of producing everything from flowers to a basket weave design. Most tip sets also include a handy two-piece item called a coupler, which allows you to switch out tips on a single pastry bag.



#### Pastry Bags

A pastry bag has a variety of uses, from decorating cakes and cookies to filling pastries. A large bag (roughly 18 inches long) will give you enough length to grip and twist the top. While canvas is traditional, we like materials such as plastic and coated canvas that are easier to clean.