Extension - Elkhart County



Helpful Hints in Cake Decorating

- Food Coloring Windex removes stains from hands and clothing.
- Dawn Soap works best for clean-up.
- Shortening Crisco (white) works best.
- Put a dab of icing on the center of the cake board to keep the Styrofoam from sliding. Put board on a lazy susan to keep from sliding.
- Dip spatula into boiling water, dry and then go over icing to smooth.
- After air is squeezed out of icing bag, put twisty on top of bag to keep icing in the bag. (for beginners)
- To keep crumbs out of icing Thin some of the icing to pudding consistency, then spread thin icing on cake and let dry. After a hard crust forms and if a crumb has surfaced, poke it down into the cake with a toothpick. Then do a final icing.
- Use Royal icing for State Fair.
- Drop flower with the center using one technique, and then the leaves with a second technique.
- #352 leaf tip works best.
- Border is required
- Cake boards should support your cake:
 - a. Single layer, triple thickness 3/8"
 - b. Larger cakes, ½" thickness

Purdue University prohibits discrimination against any member of the University community on the basis of race, religion, color, sex, age, national origin or ancestry, genetic information, marital status, parental status, sexual orientation, gender identity and expression, disability, or status as a veteran.