

Baking and Decorating a Cake with Fondant

Contents

Chapter 1. Cake.....	1
Making the Cake.....	1
Yellow Cake.....	1
Preparing the Cake.....	2
Chapter 2. Fondant.....	4
Making the Fondant.....	4
Marshmallow Fondant.....	4
Roll out the Fondant.....	5
Cover the Cake.....	5

Chapter 1. Cake

Making the Cake

One of the first steps to covering a cake with fondant is baking the cake. This might seem like a trivial step but it is actually crucial to the success of the final product. The cake has to be heavy enough to hold the weight of the fondant, but not so packed that it would create blemishes under it. After we have chosen, and baked the cake, we need to make sure we prepare the cake to layer with fondant and this involves leveling and torteing the cake and if you are planning on filling the cake, we need to make sure the cake is layered and filled properly.

Yellow Cake

This is based off of a recipe on allrecipes.com for a basic, yet moist Yellow Cake: <https://www.allrecipes.com/recipe/24972/davids-yellow-cake>. It should take about 50 minutes to prep and bake and will yield a cake with 2 8-in layers. Because this recipe bakes two layers of the cake separately, you will most likely not have to [torte the cake. \(on page 2\)](#) Although you might have to [level the cake \(on page 2\)](#) if the cakes have domes when they come out of the oven.

1. Gather your ingredients:
 - 1 cup butter
 - 1 ½ cups white sugar
 - 8 egg yolks
 - ¾ cup milk
 - 1 ½ teaspoons vanilla extract
 - 2 cups cake flour
 - 2 teaspoons baking powder
 - ½ teaspoon salt
2. Preheat oven to 350 degrees.
3. Grease 2 - 8 inch round pans.
4. Sift together flour, baking powder and salt.
5. Mix butter and sugar in a separate bowl. Beat in egg yolks and vanilla and mix until smooth.
6. Combine flour mixture and butter/egg mixture until fully mixed.
7. Pour batter evenly into the prepared pans. Bake for 25-30 minutes or until toothpick test comes out clean.

Preparing the Cake

Before we can apply any topping to our cake. We need to prepare it for topical application. We want to ensure that the cake comes out smooth and level and there are several steps we can take to ensure that.

- [Leveling the Cake \(on page 2\)](#): We need to make sure the top of the cake is flat before we apply any toppings and leveling the cake will help with that.
- [Torting the Cake \(on page 2\)](#): If we want to layer the cake, or add filling to the cake. We can torte the cake to ensure even distribution of cake and filling.
- [Crumb Coat the Cake \(on page 2\)](#): To ensure that we an even distribution of topping, we want to apply a crumb crust so that crumbs will be "glued" to the cake so we don't get any unwanted bumps.

Leveling the Cake

When you bake a cake, there's normally a dome that forms on the top of the cake. Leveling is the process of removing that dome so that the top of the cake is flat. The goal is to remove the dome while minimizing the loss of height of the cake.

1. You will need a long-serrated knife, ideally longer than the diameter of your cake.
2. Use the serrated knife to mark around the cake where you want to remove the dome.
3. Saw the dome off, using the mark you made earlier as a guide.

Torting the Cake

Torting is the process of splitting the cake into even layers so you can fill and layer the cake with yummy goodness.

1. Gauge or measure the layers you want to split the cake into. You can use a ruler or just use your best judgement
2. Make small marks, to indicate where you want to split the cake, using the same serrated knife you used to level the cake with.
3. Extend those marks all the way around the cake. This will be used to guide your knife as you cut the cake into layers.
4. Using the serrated knife, cut the cake horizontally, using the marks you made earlier.

Crumb Coat the Cake

Before we can layer the cake with fondant. We need to apply a crumb coating to the cake so that the fondant will not move around, and stay on the cake. The crumb coat is essentially a thin layer of icing

applied to the surface of the cake to ensure that any toppings can be applied evenly (ie. frosting, fondant, etc).

1. Grab an offset spatula, or if you don't have one, you can use a butter knife but make sure you apply the icing using the blunt edge.
2. Spread a layer of icing or frosting over the cake, make an effort to keep it as thin as possible. The layer should be thin enough for you to see the cake underneath.
3. Wait for the layer of icing/frosting to dry before applying your final toppings.

Chapter 2. Fondant

Making the Fondant

You can make your own fondant, or buy some from the store. Whichever you choose, make sure you are working with fresh fondant. Old fondant will make the covering process a lot more difficult. Old fondant tend to be more dry and will crack, if you are stuck with using old fondant, using vegetable shortening on the dry areas can often help with reducing the number of cracks. Whenever you work with fondant, make sure you use some oil, butter, or shortening on your hands to prevent the fondant from sticking. For the purposes of this document, we will be using a marshmallow fondant receipe found on [allrecipes.com](https://www.allrecipes.com/recipe/191275/marshmallow-fondant/); feel free to substitute with another receipe or ignore this step if you are using store bought.

Marshmallow Fondant

This step goes over how to make the fondant. This receipe is based on one found at <https://www.allrecipes.com/recipe/191275/marshmallow-fondant/>. This receipe will take about 30 minutes of active prep time and about 8 hours of waiting. It will yield about 2 ¼ pounds of fondant.

1. Gather your ingredients, you will need:
 - ¼ cup of butter
 - 16 oz of miniature marshmallows
 - ¼ cup of water
 - 1 tsp vanilla extract
 - 2 pounds of confectioners' sugar
2. Microwave marshmallows on High for 45 seconds, or until they are just starting to melt.
3. Stir water and vanilla extract into the marshmallow until the mixture is smooth.
4. Set aside 1 cup of confectioner's sugar. Beat the remaining sugar into the marshmallow mixture, 1 cup at a time. Mix until you have a sticky dough.
5. Butter or oil your hands and knead the dough until it becomes pliable. Work the dough on a surface dusted with the confectioner's sugar you set aside earlier.
6. Knead the fondant until it is smooth and not sticky.
7. Form the fondant into a ball and wrap in plastic wrap and refridgerate for ~8 hours.
8. Before you use the fondant, take it out of the fridge and let it warm up to room temperature. Make sure you dust any surface with confectioner's sugar before working with the fondant.

Roll out the Fondant

This step goes over how to measure and rollout a properly sized fondant, enough to cover your cake.

Make sure your working surface is clean and well dusted with cornstarch or confectioners' sugar.

1. Measure the diameter and the height of the cake.
2. Calculate the diameter of the fondant by using the following equation: $\text{diameter} + (\text{height} * 2)$
3. For example: If the diameter of your cake is 10 inches and the height of your cake is 5 inches. The diameter of the fondant needed is: $10 + (5 * 2) = 20$ inches
4. The next step is to roll out the fondant. You need to use a plastic rolling pin, a wooden rolling pin will leave texture marks in the fondant.
5. Start by shaping the fondant into the shape of the cake. If your cake is round, shape the fondant into a circle, if your cake is square/rectangular, shape it into a rectangle.
6. Use the rolling pin to roll the fondant to it's desired size. Make sure you roll from the center outwards; frequently lifting and turning the fondant to ensure consistent shape and thickness.
7. Roll the fondant until it is at your desired size and about 1/8 inches in thickness.

Cover the Cake

The last step is to finally cover your cake with your fondant. This step requires some dexterity and speed because as more time passes, the drier the fondant becomes. If the fondant becomes dry, we can use shortening to "cure" the cracking areas. We also need to make sure the icing on the cake is still sticky, so that the fondant will stick to it. If the icing/frosting has become dry, use a spray bottle to make the surface a little wet.

1. Place your rolling pin across the center of your fondant.
2. Carefully fold the fondant over the rolling pin.
3. Pick up the fondant using the roller and place it on the cake, starting from the back of the cake to the front (relative to you).
4. Slowly roll out the fondant and drape it over the rest of the cake.
5. Smooth out the fondant, using a fondant smoother. Start with the top and work on the side.
6. As you smooth the fondant, you will notice that the fondant will stretch. You can remove the excess at the end by using a fondant trimmer. If you don't have a trimmer, you can use a pizza cutter or a small knife).