

What Type Of Fillings Can I Use In My Cake Decorating

Many people feel that cake filling can be difficult to maintain. If done right, you can make a beautiful filled cake, without too much drama.

Cake filling flavors need to compliment one another, chocolate with orange, hazelnuts, or almonds

Some cakes will not hold up well without refrigeration. Mousse and whipped cream can separate, get soggy and drip. Berries can get soggy and drip everywhere. Buttercream needs to be kept in a cool place so the frosting wont separate. Cakes covered with fondant should be kept at room temperature and never be refrigerated.

If you are using fresh berries or whipped cream as a filling, make sure the cake will be eaten within a few hours. If these things are on the cake too long. If you are going to prepare a cake a couple of days in advance, you may want to use simple syrup or a flavor wash on the cake layers to keep the level of moisture up, before you add your filling.

Keep in mind the dietary restrictions of your guests. Make sure there is no conflict when you are decorating a cake for special occasions, or for a client. If diabetics are present, you might want to make or purchase a small dessert that is sugar free for these guests.

When you are making a cake for an occasion that is serving other food, make your flavors stronger and your colors brighter. This will make the cake stand out and your cake decorating will be something they will remember.

Cake Filling Ideas

- Buttercream icing flavors- Mocha, Orange, Raspberry, Chocolate, Lemon, and extra Almond extract.
- Any variety of jam.
- Mocha buttercream with a sprinkle of finely chopped heath bars, or with caramel sauce dribbled over the cake and sprinkled with chopped peanuts.
- Whipped cream, Chocolate Mousse, and Vanilla Custard.
- Almond, Lemon, Coffee, Raspberry, Hazelnut, or orange liqueur can be brushed on the cake before icing, for a flavor boost.

- Davinci Flavored Syrups are great for a flavor enhancer that is non-alcoholic. These syrups come in over 100 flavors.

- To combat the problem of cake filling oozing out of the sides of the cake, try this. Use a jam that is all fruit (Polaner), Heat the entire jar in the microwave without the lid. After 30 seconds the jam should be warm and liquid. Stir a small package of Jello that is the same flavor of the jam.

This will intensify the flavor of the jam, and best of all, once it is spread on the first layer and left alone for a few minutes, the jam will set. The second layer can be put on the cake without fear of spill-over. You may want to set the first layer into the freezer for about 15 minutes to make the jam set better. This jam can be kept in the fridge and heated the next time you want to fill a cake. Don't keep it too long though.

You can also make a dam of buttercream around the edge of the cake to keep the filling where it is supposed to be. This way your icing will not become stained by the filling and your decorated cake will remain beautiful.