DecoPac’s Tips & Techniques, Volume 2, contains step-by-step instructions for the countless uses and functions of fondant icing. Spanning techniques for everything from delicate cupcakes to elegant tiered cakes, it is intended to be your springboard into the mastery of fondant application.

Getting Started

Attention to the small details will yield great results in your finished product. Take care to complete each step in the preparation process before applying fondant to your cake.

1. Trim the top of a well-chilled or semi-frozen cake for an elegant rounded edge.
2. Pipe and spread icing thinly over the top and sides of cake.
3. A thin layer of icing over the entire cake prevents crumbs in the fondant.
4. Base ice the cake for shape and to hold fondant in place. Set cake aside.
5. Using #7371 Fondant Silicone Mat, work fondant to soften and shape into a disk.
6. Dust Mat and fondant with powdered sugar to prevent sticking.
7. Using a rolling pin (#7149 Maple Rolling Pin shown here), flatten fondant.
8. Roll fondant to size, taking care not to roll too thin (not less than 1/8”).
Covering a Round Cake

Smooth, flawless fondant application provides a beautiful canvas; the foundation for a well-decorated cake. Invest time into the fondant process and everything that follows will naturally look its very best.

1. Carefully drape fondant circle over cake.
2. Beginning at the top, carefully start to shape the fondant.
3. Working quickly, smooth top edge and begin to shape the sides.
4. Trim excess fondant to reduce excess weight and prevent stretching.
5. Give final shaping to the sides of cake.
6. Carefully smooth top and sides for a polished finish and a crisp edge at base.
7. Trim along the base with #11805 Fondant/Pastry Cutter.
8. Remove all air pockets by piercing each with a skewer or other sharp thin tool.
9. Finished fondant; a perfect base for decorating!
Covering a Square Cake

Easier than it appears, a well-draped square fondant cake is one in which the fondant itself fades into the background as your decorations and embellishments spring to life! It should showcase your other efforts, rather than standing out on its own.

1. Prepare cake (*steps 1-4 on page 2*).
2. Carefully drape fondant sheet over cake.
3. Working quickly, begin to smooth top and shape fondant.
5. Working from center, press and shape fondant toward corner.
6. Carefully smooth and press fondant to corner of cake.
7. Run hand down side of cake, working toward base. Repeat on each side.
8. Press corners gently to square shape.
9. Trim along base using #6814 Fondant/Pastry Cutter.
The use of Simple Fondant™ is not limited by the size of your cake. Its soft, pliable texture renders it easy to seam and perfect even for larger layers.

1. Using Fondant/Pastry Cutter, angle cut the ends of both pieces to be blended to a 45º angle.

2. Carefully overlap cut ends, keeping them free of powdered sugar for a firm adhesion.

3. Gently pinch joined ends together to seal.

4. Roll fondant to blend newly created seam.

5. Smooth surface with Fondant Smoother.

Simple Fondant™ comes pre-rolled so it saves valuable time in the bakery. The texture is softer than fondant from a bucket so it’s much easier to use. Anyone can now create beautiful fondant cakes!
1. To control color density, separate out a small amount of the fondant to be colored. Add Liqua-Gel Color.

2. Knead fondant until color is thoroughly and evenly blended.

3. Place the colored fondant on top of the reserved quantity of white.

4. Roll up fondant with the colored portion in the center. Begin to blend.

5. Knead until color is uniformly blended and fondant is pliable.

6. Roll fondant into a ball to begin shaping.

Large amounts of color can be blended using a professional grade mixer and paddle or dough hook. Chocolate fondant can be lightened in this manner.
1. Prepare cake *(steps 1-4 on page 2).* Create a brightly colored 6" fondant disk; place on cake.

2. Cover cake with rolled fondant *(steps 5-9 on page 2).*

3. Finish fondant *(steps 1-9 on page 3).*

4. Using fondant cutter, cut across top of disk three times, evenly spaced, to create star.

5. Curl back tips, placing short pieces of #7374 Plastic Dowel Rod* underneath for support.

6. Allow curls to dry several hours or until firm.

7. When dry, carefully remove Dowel Rods.

8. To prevent overspray, place a parchment paper circle over the colored disk. Airbrush curled back tips and the sides of cake, remove parchment.

9. Finish cake with DecoPac Shimmer Airbrush Color in #10915 Pearlescent Silver, #8967 Star Sugar Sprays and shredded Flora Satin Ribbon**.

* Fondant is to a cake decorator what clay is in the hands of a sculptor; its uses are only limited by the scope of your imagination!

* For more height, use short pieces of #7158 Hidden Pillars.

** #6841 Ribbon Shredder and Flora Satin Ribbon can be found on pg. 322 of the DecoPac catalog.
Fondant Covered Cupcakes

Cupcakes have become the delicacy of choice at many a wedding and upscale event. For an elegant twist on this versatile classic, top it with a smart little fondant cap and the embellishments of your choice.

1. Pipe icing on cupcakes with open coupler. Cut 3 1/4" to 3 1/2" circles of rolled fondant with #9799 Fluted Cutter.
2. Cupping the fondant circle in one hand, place cupcake in center.
3. Press cupcake lightly onto fondant to adhere.
4. Shape fondant dome over cupcake top.
5. Finished cupcake - ready to decorate!
**Fondant Swags on Fondant**

Who doesn’t love a technique that’s easier than it appears? Impress effortlessly with glamorous swags cascading down a tiered cake. This may be the perfect time to spray with DecoPac Shimmer Airbrush Color for a lovely sparkle (see a cake sprayed with #10915 Pearlescent Silver on page 11).

1. Roll out fondant; be sure it is crumb-free. Cut fondant piece 3 1/2" wide x 14" long. Round ends as shown.

2. Align 3 wooden dowel rods, spacing 3/4" apart. Quickly place fondant piece over rods. Mold around dowel rods to create swag.

3. Slide dowel rods out. Pinch and gather swag together 2" from each end.

4. Brush egg white on the back of swag immediately before applying to cake. This will help firm the fondant and avoid breakage.

5. Drape diagonally using pics to secure swag in place.
Draping Fondant on Buttercreme

Texture and height lend a drama that’s difficult to achieve with standard buttercreme. Fondant has the ideal consistency and flexibility for fashioning into sweeping drapes, tumbling ribbons or smooth, shapely arches.

1. Align three wooden dowel rods, spacing 3⁄4” apart. Cut a strip of fondant 3 1⁄2” wide x 14” long, narrowing at both ends.

2. Working quickly, lay fondant evenly over dowels.

3. Press fondant between dowels to form ribs.

4. Carefully remove dowels.

5. Pinch ends together to form pleats. Carefully turn to back side.

6. Pipe icing along edges and back side of ribs.

7. Holding pinched ends, turn to right side and drape diagonally across bottom cake layer.

8. Carefully press fondant to cake, taking care not to crush the pleats.

Gum paste, similar to fondant, is made of sugar, starch and gelatin. Because of their comparable properties and appearances, the two mediums accent one another beautifully. Use pre-formed gum paste as shown below to add detailed finishing touches to your confections.

15 pieces of #8984 Gum Paste Ribbon Assortment were used for example shown.

1. Lay out Gum Paste Ribbon pieces, sorting by size. Bring together four of the smallest loops by stems. Wrap one stem around others to hold.

2. Insert additional small loop in center.

3. Add the remaining five loops, spacing evenly around the bow.

4. Twist the wire stems together tightly.

5. Place on cake. Add ribbon tails, spacing evenly around the bow.
Creating Texture

Impossibly intricate patterns are actually as uncomplicated as rolling out cookie dough! With the use of Impression Mats and Rolling Pin Sleeves, fondant can be accented with elaborate decorations that add visual interest while maintaining a clean, simple silhouette.

**Impression Mats**

1. Lightly dust #11751 Impression Mat with powdered sugar. Place prepared fondant on the Mat; roll firmly with Rolling Pin.

2. Peel fondant off Impression Mat, taking care to avoid stretching or tearing.

**Rolling Pin Sleeve**

Sprinkle the surface with powdered sugar. Roll out and smooth fondant.

Place #10378 Basket Weave Sleeve over #7149 Maple Rolling Pin. Roll fondant with Sleeve-covered Rolling Pin, pressing firmly.

Handle the fondant carefully when placing it on the cake to avoid overstretching it.
Adding Detail

Every now and then, fondant is the star of the show to stunning results. Armed with the basic techniques and a few standard tools, you can cut, shape, marble and mold your way to showcase-worthy, one-of-a-kind creations!

To marble fondant, start with a ball of solid color. Add strips of additional colors, shape into a ball and roll out.

Detail can be added to cakes by cutting out various shapes such as flowers and leaves.

Use fondant tools for adding texture and fine details to small items.

Combine the marbling technique with #9783 Leaf Cutters to yield lovely fall foliage.

Shape can be added by cupping or draping pieces to form. Allow to set until firm before using.

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PRE-ROLLED SUGAR FONDANT
#671 White
3/Bag

ROLLING PINS
#7149 Maple Rolling Pin – 18"
#9844 Basket Weave Sleeve – 18"
#10378 Basket Weave Sleeve and Maple Rolling Pin – 18"
2 pc. Set

FONDANT MAT & TOOLS
#7370 Non-Stick Rolling Pin 20"
#7371 Fondant Silicone Mat 24" x 36"
#7372 Fondant Smoother

FONDANT PAstry CUTTER
#6814 - 4"
#11805 - 2.75"

FONDANT CUTTER SETS
#9783 Leaf - Asst. Shapes and Sizes – 3/4" high
7 cutters/set
#9784 Round - Asst. Sizes – 1½" high
12 cutters/set
#9799 Fluted - Asst. Sizes 3/4" to 4 3/8" dia. x 1½" high
12 cutters/set
#10485 Daisy - 6 cutters

IMPRESSION MATS
Patterns shown at 80% of size.
#11749 Flower Fun 21" x 23"
#11750 Dot Explosion 21" x 23"
#11751 Whimsy Swirl 21" x 23"

SATIN ICE Gum Paste
#11830 - 2 lbs

WOODEN DOWEL RODS
#9086 – 12" - 12/Pkg

FONDANT TOOLS
#7026 Ball Tool
#7031 Knife/Scriber
TIPS OF THE TRADE (Fondant)

Practice! Invest the time into a few “trial runs” before the need arises to create a perfect masterpiece. The more familiar you become with the texture and behavior of fondant, the more confident you will be when it’s critical to achieve a flawless fondant-covered cake. Polystyrene foam cake forms may be used, wiped off and reused as an economical way to practice your technique.

Gather the necessary tools prior to beginning. Because fondant dries quickly, it’s important to spend uninterrupted time preparing and applying it without distraction.

Pay attention to the conditions of your surroundings. To counter excess humidity, add 1 part cornstarch to 3 parts powdered sugar for dusting fondant, in order to prevent it from sticking. Use a soft, clean brush to remove excess powdered sugar.

Always store fondant properly sealed in a cool, dry place. Leftover fondant must be immediately placed in an airtight bag or container.

Simple Fondant™ sheets may appear less than bright white when first removed from the sealed pouch. As you roll the sheets and expose them to air and motion, they will brighten nicely.

For truer color and better texture, use paste colors rather than gel whenever possible. Mix your colored fondant ahead of time and allow it to “rest” for 30 minutes, which will render it more elastic and pliable.

For an even application of a DecoPac Shimmer Airbrush Color, shake the bottle well before dispensing into your air gun. Clean the gun between uses with very hot water and #9623 CleanAire® to prevent buildup from clogging the nozzle.

A reminder on fondant drapes and swags: When applying to a fondant-based cake, use egg white or water to adhere (see page 9). When applying to buttercream, use thin beads of buttercream icing (see page 10).