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How to decorate a cake frosting

Brian Woodcock Half the fun of making a homemade cake recipe is being creative with decorations. Once the cakes themselves are baked and stacked, you can let your inner artist go wild, create flowers, figures and other decorations from fondant or other smart materials. And when you get it right, nothing beats everyone's face when you reveal a creation – possibly to the tune of Happy Birthday, like all oohs and aahs. But whether you're looking for a homemade birthday cake idea, putting together treats for a holiday party, bringing dessert to a potluck or just wanting to spend a little time doing something particularly beautiful this weekend, we want to help you make your next dessert a party-worthy treat. That's why we highlight some of our favorite décor tips. With such simple brilliance (from fruit skin and fondant flowers) to an impressively detailed haunted house that – we promise – will make people talk about your skills in the years to come, we've put together the 20 most impressive, interesting and (most importantly) verifiable confection colours both on our site and online. Don't worry, I'll be fine! All these recipes have easy-to-follow instructions, including models and links to useful products and essential additions to help you avoid Nailed It! style accidents. So you can be sure that you will be able to make even the most complicated cakes here and come away looking like a cake boss. 1/20 Spring Daisy Lemon Layer Cake 2/20 Coconut Angel Cake This beautiful cake is simply decorated with generous amounts of roasted coconut. Get the recipe. 4/20 Towering Haunted House Cake Go all out in October and make the cake that everyone talks about for years. Get the recipe. 5/20 Orange Chamomile Cake 6/20 Candy Cane Cake 7/20 Raspberry Pink Velvet Cake Decorated with fresh raspberries, meringue biscuits and edible flowers, this pink velvet cake would be a fun and cheerful addition to any bridal shower or birthday party. Get the recipe. SHOP EDIBLE FLOWERS 8/20 Robin's Egg Coconut Cake Frosted with coconut buttercream in an unexpected shade of robin egg blue this minted coconut cake is almost too pretty to eat. Get the recipe. With 10/20 glass stained cakes made from melted Jolly Rancher kayaks, these glass dyed shards are a fun and easy way to dress the cake. Get the recipe. 11/20 Cankered pretzel cake While this cake looks ready for a wintry evening out, you can coat bagel rods with any colored candy smelt and sugar according to the theme of your party. Get the recipe. 12/20 Spice Layer Cake Decorate an almost nude spice cake with caramel scars and piecrust leaves. Get the recipe. 13/20 Sokered Rosemary and Citrus Cake For an easy and rustic finish, arrange cankered rosemary and dried blood orange slices in the shape of a crescent on top of an iced cake. Get a recipe from The Sweet and Simple Kitchen. 14/ 20 flowers with flowers a better way to finish a carrot cake than with these lovely flowers made with thin carrot slices? Get a recipe from Sprinkle Bakes. 15/20 Polka-Dot Cake Get this sweet polka-dot look simply by pushing upside down chocolate chips to the sides of a frosted cake. Get recipe Style Sweet CA. 16 of 20 Candy Flower Cake 17 of 20 Petal Cake This fun icing technique looks complicated, but you just need a tube of icing blobs in a vertical line and smear it on the back of the spoon before pipes second row. Find the visual tutorial Cake Blog.Get recipe hungry girl por Vida. 18/20 Flower vase cake Turn the cake into an edible centrepiece by placing a few stems inside plastic test tubes and pushing it into the center of the frosted cake. Get the recipe from Alana Jones Mann. 19/20 Rainbow Cake This cake has no rules – just have fun playing with different icing shades and the piping tips at hand. Get a prescription from I Am Baker. 20/20 Chocolate forest cake These small trees are easy to make. All you have to do is pipe the melted chocolate on the nonstick surface (the foil works) and put it in the fridge. Once it has cooled down, open the trees from the foil and attach them to the side of the cake as a small frosting. Get the recipe from Chocolate & Carrots. Chris Cole/Getty Always place the cake to garnish on a serving plate with several narrow waxed paper under the edges of the cake to protect the dish. When you have finished frosting, gently pull out the waxed paper. Brush the excess crumbs out of the cake. Apply a thin layer of frosting over the entire cake to place the rest, then apply the final frosting and/or decorations. Use paste food coloring to get the most vivid colors. Gradually add color to your frosting with a tooth stick. Stand at the narrow end of the decorative bag in a measuring cup or drinking glass during filling. Fill the bag in half with frosting to facilitate handling. (Note: A sturdy self-de-exclusion plastic bag replaces the decorative bag well.) Keep the decorative tip close to the surface of the cake and squeeze the bag under constant pressure. Use your other hand to keep the bag stable. Sweeten the pastry with new gadgets that make the pastry into a rope. This content is created and maintained by a third party and will be imported to this page so that users can provide their email address. You may find more information about this and similar content piano.io peeling designer cake. You can create an impressive cake at home with our step-by-step instructions for pirate ship, basketball, dollhouse and more. Make a splash with this bright orange fish cake. The secret to that neat flaking look? All you need is a spoon. Ad Ad Fluffy, mini foamy cupcakes are doggone delicious. Do you love ears? They're made of marshmallow nuts. A pirate ship will blow up your crew, which is surprisingly easy to prepare. Ad home page Home! Our yummy dollhouse cake is covered with candy wafers and piped with window boxes and curtains. Hungry buckaroos get this cowboy cake. We don't need a special collar - we'll show you how to get the right shape. The ad got a bug lover? Ladybugs, bees and butterflies get cupcake treatment with these smart ideas that use store-bought candy. Serve the scoops of our uncensored sherbet cake in the absolutely colorful cones that make up the rays of this summer cake. Copyright © 2008. The ad I've always been Valentine's Day curly - I hate it. I also used to burst into hot tears when people sang Happy Birthday to me as a child. For me, it's about making all the forced enthusiasm make me desperate, terribly uncomfortable. Valentine's Day is a holiday that makes me feel #awkward. Relationships are wonderful and enriching, but let's face it - they can also be tough, and emotions are sometimes complicated. S.O. may be the light of your life, but they can also drive you completely crazy. Valentine's Day puts a tight straitjacket in my emotional mess and paints a wide smile on everyone's face for 24 hours. Is it weird for anyone else? To see if I was completely alone, I did an office survey and asked what R29 employees secretly want to say to their loved ones on Valentine's Day. To my relief, none of the back-to-back answers are likely to be on the Hallmark card anytime soon (I'm not the only V-Day curl in the world!). Here are 10 things we want to say to the S.O. on Valentine's Day. Since we are not completely heartless, we serve these with delicious cakes that help soften the blow. I don't make a lot of cake or cupcakes, but when I do, I use my own icing. In my opinion, the taste is so much better than those made with abbreviations (I can't stand the taste of abbreviations!) It pipes nicely and mixes colors beautifully. I started with a recipe given to me by a cake designer friend and edited it until it could meet two main criteria: Able to meet the requirements of decorative ice (stiff enough, not drizzling everywhere or leaking color) and my taste buds! Ingredients: 1 cup butter softened 2 tsp vanilla 2 1/2 cup ground sugar 4 tablespoons milk (if necessary) 1. Cream in a large bowl of butter and vanilla together. 2. Mix the sugar one cup at a time, beating well after each addition. 3. Mix the milk and continue to mix until light and fluffy. Keep the ice covered until ready for decoration. This is a great preparation of sugar flowers! Easy-Bake Hacks For The Hopeful Baker In All UsBake cake without ruining your entire kitchen! Life is hard, but these hacks can help make your day a little easier. The phrase baking made easy is a riot of laughter. Every time I'm up to my elbows measuring cups and flour, the last thing on my mind is how easy the whole thing is. And somehow the product of the finished product Hardest. With these tricks, your next DO-IT-YOURSELF dessert really doesn't mean disaster. Disaster.

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