

Sugar Paste Quantities Chart

Depth of cake three inches			Depth of Cake Four inches			Depth of Cake Five inches			Depth of cake six inches		
Weight of fondant required			Weight of fondant required			Weight of fondant required			Weight of fondant required		
<u>Cake size</u>	<u>Round</u>	<u>Square</u>		<u>Round</u>	<u>Square</u>		<u>Round</u>	<u>Square</u>		<u>Round</u>	<u>Square</u>
4 inches	475 gm	600 gm	4	675 gm	850 gm	4	900 gm	1125 gm	4	1100 gm	1375 gm
5	550	700	5	775	975	5	1000	1250	5	1200	1525
6	625	800	6	850	1100	6	1075	1375	6	1300	1675
7	725	900	7	950	1200	7	1200	1500	7	1425	1800
8	800	1025	8	1050	1350	8	1300	1650	8	1550	1975
9	925	1250	9	1175	1550	9	1425	1825	9	1675	2125
10	1100	1375	10	1325	1675	10	1575	2000	10	1800	2300
11	1200	1525	11	1450	1850	11	1700	2150	11	1950	2475
12	1300	1650	12	1550	1975	12	1825	2325	12	2075	2650
13	1425	1800	13	1700	2150	13	1950	2475	13	2225	2825
14	1550	1975	14	1825	2325	14	2100	2675	14	2375	3025
15	1675	2125	15	1950	2500	15	2250	2850	15	2525	3225
16	1800	2275	16	2100	2600	16	2425	2925	16	2725	3250

Use this chart as a guide only for the amount of sugar paste needed to cover a single cake.
 As this chart is for beginners' use as well as for more experienced bakers, allowance has been made for a generous skirt, especially for double barrelled cakes
 The chart assumes a thickness of sugar paste of 5mm.
 If a different thickness of icing is required, divide the quantity shown by 5, then multiply the result by the desired thickness in mm.
 Example: Take a ten inch round cake with a depth of 4 inches, the quantity shown is 1325 gm.
 To find the quantity needed for a thickness of sugar paste at 3mm $1325/5=265$. Then $265 \times 3=795$ gm.
 Or more simply, multiply the original quantity by a factor of 0.6. ($=3/5$)
 For 4mm icing use a factor of 0.8. ($=4/5$)

Chart Compiled by madeitwithlove and Howard Fox