



Module 2 - Section 2 - Colouring sugarpaste/fondant

Objective: Correctly and evenly colour sugarpaste/fondant using at least three sugar art mediums.

In completing each section the user will be able to:

- Correctly and evenly colour sugarpaste/fondant using at least three sugar art mediums
- Identify a range of colouring mediums for sugar art
- Select the best medium for colouring sugarpaste/fondant black
- Identify the best medium for painting sugar art
- Safely set up and use an airbrush
- Correctly use an airbrush to achieve best results

Assessment criteria:

1. Identify the best medium for colouring sugarpaste/fondant black
2. Identify the best means of painting textured flowers onto sugarpaste/fondant
3. Know the safety requirements when using an airbrush
4. Demonstrate the correct use of the airbrush

You will Need:

TOOLS

- Airbrush (only required for demo)
- Paint palette
- Paint brush set No1, No2, No6
- Kitchen roll

INGREDIENTS

- 80g rolled white sugarpaste
- 96% alcohol dipping solution
- Petal dust (edible tint)
- Primrose
- Black
- Pearl white
- Moss green
- Brown

Supporting Notes:

A wide spectrum of off-the-shelf coloured sugarpaste/fondant are available. These colours are used when time is of the essence and no shading is required, for example, on a cake where specific colours are less important.

The best medium for colouring sugarpaste/fondant is a paste colouring product. For really strong colours, eg red or black, Pro gel gives the best result. The method of addition, is to use a cocktail stick, and add a little at a time to the paste, whilst kneading the paste to mix the colour evenly throughout. Disposable gloves may be used to prevent colouring hands. To ensure the paste is evenly mixed through, cut the ball of paste in half and check to ensure there is no marbling of the colour. The paste is then ready for use.

When mixing colours you will get a marble effect as the colours merge together. Whilst that is not suitable for a fully mixed colour, it does have a lovely effect on its own. The sugarpaste/fondant marbling effect can look really good in certain designs and especially for covering a cake drum. Take several shades (3 or 4) of sugarpaste/fondant and mix together until the paste is just smooth, then roll out to the required thickness. This technique is good for obtaining a wood grain effect/marbled effect for leaves.

Colour may be used to paint designs e.g. cartoon characters, textured flowers or nature scenes on the cake surface. A variety of mediums may be used, but the one which gives the best results is a mixture of coloured petal dusts and 96% alcohol. The alcohol is used as it evaporates quickly, allowing a quick dried and neat finish. White alcohol spirit will also work in the same way, but the higher the alcohol content, the faster the evaporation.

Airbrushing is another method of adding colour to a cake. This method uses liquid food colourings and an airbrush/pen. It is important that surfaces are covered to protect them from staining and there should be ventilation in the room (open window, fan, electric system of ventilation). A mask which covers the mouth and nose should be worn.

When using an airbrush, the closer the airbrush pen is to the cake the thicker and darker the line. When covering a large area the pen should be held 6-8" (15-20cm) away from the cake and moved gently to build up the layers of colour slowly.

The airbrush is a very effective method of adding colour to novelty cakes, and achieving colour contrasts, effects and light and shadow on cakes. It is also great for shading and giving depth. However, it requires some practice, which, when mastered, is a great skill to have.