



Module 2 - Section 3 - Covering a cake with Sugarpaste/Fondant

Objective: Be able to cover a cake neatly using sugarpaste/fondant.

In completing each section the user will be able to:

- Check the cleanliness of the workspace and especially the work surface
- Knead the sugarpaste/fondant correctly before rolling out to the required thickness
- Apply the sugarpaste/fondant correctly to the prepared cake
- Neatly remove air bubbles from the surface of the sugarpaste/fondant
- Achieve a neat sharp edge finish to the sugarpaste/fondant

Assessment criteria:

1. Correctly prepare the work surface for rolling the sugarpaste/fondant
2. Roll the sugarpaste/fondant to the correct thickness
3. Apply sugarpaste/fondant correctly to the prepared cake
4. Correctly remove air bubbles from a covered cake
5. Achieve a sharp edge finish

You will Need:

TOOLS

- Icing sugar shakers
- Water spray
- Flexi smoothers
- Pin (scribe) tool
- Side (hard) smoother
- Round sided (hard) smoother
- Sharp knife
- Large rolling pin

INGREDIENTS

- 8" Round 6" deep ganached cake (from Module 1)
- 1.2 Kg White sugarpaste/fondant

Supporting Notes:

To roll out the sugarpaste/fondant (paste), you must first prepare the rolling surface/table with icing (powdered) sugar. The method is to roll forward and then back, then lift the paste and turn it very slightly to the left or right (depending on whether you are right or left handed). Each time the paste is lifted, if it has gone out of shape then, the shape should be adjusted. Be careful though, if you turn it too much, the piece of paste will become more square than round. This technique prevents the paste sticking to the table/rolling surface.

Before covering a cake, you should consider the board or cake drum or card where you plan to sit the cake. There are a number of cake board/cake drums/cake cards available. Cake boards and drums are generally the same product, which are more expensive than cake cards, but give more support to the cake. Most cake boards can be neatly finished with a 15mm thick ribbon stuck around the edge.

To get a more professional finish, it is always best to cover your cake board with paste. Once the board is covered, it should be left for 24 hours prior to covering the cake. This allows the paste to dry, which will minimise the risk of getting finger marks/ blemishes on the board.

When covering a cake it is recommended that you roll out to a depth of 4mm. Any deeper and the cost begins to increase e.g. an 8" round, 6" deep cake, would require around 1.2Kg of paste rolled at 4mm. However, rolled at 5mm it would require 1.5Kg. Check out the quantities of paste needed for your project using [CakeFlix Cake Calculators](#). You can roll to 3mm, but if rolled any thinner, the cake colour may show through the covering. The paste should be rolled to the size needed to cover the cake, with an excess of 2" on all sides. A template/guide could be used e.g. string measured from the cake board, up to the top of the cake and over the top surface and down the other side. This can then be used as a guide for the length/width of sugarpaste required.

Cake Decorating [spacers](#) or bands (they are like rulers, which are placed at either side of the piece of paste and the rolling pin is rolled over the length until the paste surface is the same depth as the spacers) can be used to ensure an even thickness/depth to your paste.

After rolling, the piece of paste should be polished using your hands or a cake smoother to give an even thickness and a finish.

When covering the cake, it is important to work quickly to prevent the paste from drying out. Dried sugarpaste will cause cracks and an elephant skin, which will ruin the look of the cake. Roll the paste over your rolling pin, then gently lay over the centre of the cake. The covering will produce folds around the sides. Once placed, smooth the covering to the top of the cake then massage the edges, by hand, to give a neat finish.

If you notice any air bubbles in the icing on the cake, they should be removed using a scribe pen inserted into the cake at a 45 degree angle. The area should then be smoothed using a smoother, which minimises damage to the surface of the cake. To get a smooth finish, open the folds, then massage the covering to the cake until a neat finish is achieved.

To achieve a sharp edge finish, smooth the paste with hard smoothers, then use acetate cake smoothers to achieve a sharp edge. Cut away the excess sugarpaste and you will have a neatly covered cake.