

SUGARPASTE

Learn how to create professional-looking decorations made of sugarpaste and marzipan using a few simple tricks, the right tools and materials, to add the finishing touches to cakes, cupcakes and other baked goods.



Use CMC powder when modelling as it dries faster and keeps its shape better.



Use a plastic or marble rolling pin for best results.



Use edible glue to attach decorations to sugarpaste.



The moisture in cream, for example, can cause sugarpaste to dissolve. Brush the underside of the coating with cooking oil before placing it on the cake. (Not with buttercream or chocolate ganache.)

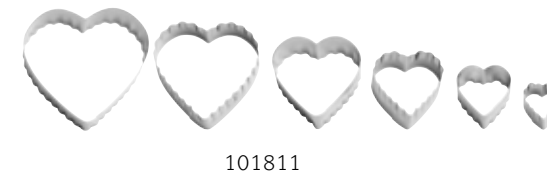


The guide rings on the plastic rolling pin help ensure a consistent thickness.



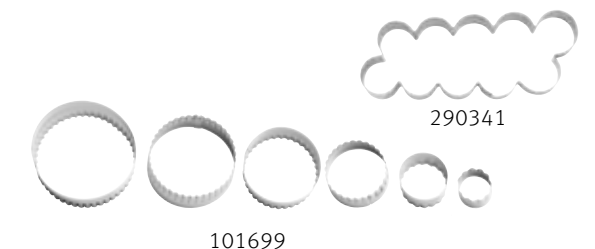
Valentine Cake

Use tip ① ③-⑥



Painted Cake

Use tip ①-⑥



Tip: How much sugarpaste do you need to cover a cake? If the cake is 9 or 10 cm high with a 2 to 3 mm thick coating.

18 Ø	500 g sugarpaste
22 Ø	650 g sugarpaste
26 Ø	750 g sugarpaste

6 tips for using sugarpaste!



Dust some corn starch or icing sugar onto the work surface and tools.