

A Beginners Guide to Cake Decorating:



**Tips & Recipes to impress at
your next Celebration!**

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This is a simple introduction to the art of creative [cake decorating techniques](#) that you can learn from professionals like in the home course:

[“The Art of Cake Decorating”](#)

In the preparations for Christmas festivities, fruit cake usually has an important place. But besides being very appropriate cake for the holiday season, fruit cake is a splendid cake to make because of its keeping qualities.

It may be kept for a long time if it is properly cared for. The best plan is to wrap it in oiled paper and then put it away in a closely covered receptacle, such as a tin box.

In fact, fruit cake is much better if it is baked a month before it is to be eaten and is moistened several times during that time by pouring over it and allowing to soak in a few teaspoonfuls of orange juice or diluted grape juice.

Fruit Cake recipe:

3/4 c. raisins
1/2 c. milk
3/4 c. currants
2 c. flour
1/2 c. finely cut citron
1/2 tsp. soda
1/2 c. butter
1 tsp. cinnamon
3/4 c. sugar
1/2 tsp. allspice
2 eggs
1/4 tsp. nutmeg
1/2 c. molasses
1/4 tsp. cloves



First prepare the fruits for the cake.

Cream the butter, stir in the sugar gradually, add the eggs unbeaten, and continue beating.

Add the molasses, milk, and flour with which the soda and spices have been sifted, and then fold the fruits, which have been prepared, into this mixture.

Another way of adding the fruit is to pour a layer of the cake mixture into the cake pan, sprinkle this generously with the fruit, then another layer of dough and another layer of fruit, and finally a layer of dough with just a little fruit sprinkled on top.

Which ever plan is followed, prepare the pan by covering the bottom with 1/2 inch of flour and then placing a piece of greased paper over this.

This heavy layer of flour prevents the cake from burning.

Put the cake in a very moderate oven and bake for about 2 hours.

If a fruit cake without a heavy crust is desired, the mixture may be steamed for 3 hours in an ordinary steamer and then placed in the oven just long enough to dry the surface.

WHITE FRUIT CAKE ALTERNATIVE RECIPE.

While dark fruit cake is popular with the majority of persons, white fruit cake has been coming into favor for some time and is now made extensively.

It contains a larger variety of fruit than the dark cake and nuts are also used.

Cake of this kind may be baked in the oven or steamed.

White Fruit Cake recipe

1/4 lb. citron, cut into thin slices
1/2 lb. apricots, dried, steamed, and chopped
1/2 lb. raisins, chopped
1/2 lb. candied cherries, cut into pieces
1/2 lb. dates, chopped
1/2 lb. almonds, blanched and cut into thin strips
1 c. butter
1 c. brown sugar
1 egg
1/2 c. milk
1 Tb. baking powder
1/2 tsp. cloves
1 tsp. cinnamon
1/2 tsp. nutmeg
2 c. flour

Steam the citron and apricots until they are soft, and then cut them in the required manner.

Prepare the other fruits and the almonds. Cream the butter, add the sugar, egg, and milk, and beat thoroughly.

Sift the baking powder and spices with the flour and add these. Dredge the fruits and nuts with flour and fold them into the mixture.

Bake for 2 hours in a slow oven in small loaf pans lined with paper and containing about a 1/2 inch layer of flour in the bottom, or steam for 3 hours and then bake for a short time in a moderate oven.

Old World Fruit Cake

1 c Flour, all-purpose
1/2 t Salt
1/4 t Baking soda
1/4 t Baking powder
1/2 t Allspice
1/2 t Cinnamon
1/2 t Cloves
1/2 t Mace
1/2 t Nutmeg
1/2 c Butter, melted
2 Eggs
3/4 c Coffee (black), cold
1/2 c Brown sugar
1 c Raisins
1 c Fruit, mixed
1 c Dates
1/4 c Rum or brandy



Glaze recipe:

4 T Butter
1/2 c Rum or brandy
1/2 c Sugar

Mix the melted butter, eggs, rum and coffee together.

Add brown sugar and mix well. Add rest of dry ingredients and place in a buttered loaf pan.

Bake at 300 degrees F. for 2 hours or until done (it will separate from the sides of the pan).

Make glaze when almost completely baked: Melt (do not boil) butter.

Add rum and sugar. Stir by hand.

Remove the cake from the oven and pour half of the glaze over it.

Let it cool 25 minutes, then turn it over and pour the remaining glaze on the other side. [Decorate cake](#) with icing.

CARAMEL CAKE.

Cake flavored with caramel affords a change from the usual varieties of cake.

Caramel Cake recipe

1/2 c. butter
2-1/2 c. flour
1-1/2 c. sugar
4 tsp. baking powder
3 Tb. caramel
1 tsp. vanilla
2/3 c. water
3 egg whites
2 egg yolks



Cream the butter and add the sugar gradually.

Add the caramel, water, and beaten egg yolks. Stir in the flour and baking powder sifted together.

Add the vanilla and fold in the stiffly beaten egg whites.
Bake in layers. Ice with any kind of white icing.

CAKE ICINGS AND FILLINGS

Nature, Purpose, And Application

Certain varieties of cakes are served plain, but the majority of cakes are usually covered with a sugar mixture of some description known as icing.

In addition, if a cake is baked in layers, a filling, which may be either the same as the icing used for the covering or a mixture resembling a custard is put between the layers to hold them together.

These [cake decorating](#) icings and fillings are used for the purpose of improving both the taste and the appearance of the cake, as well as for the purpose of retaining the moisture in it.

Some of them are very simple, consisting merely of powdered sugar mixed with a liquid, while others are more elaborate and involve a number of ingredients.

They may be spread over the cake, put on thick in a level manner, or arranged in fancy designs on a plain background of simple icing with the use of a pastry tube or a paper cornucopia.



These decorations may be made in white or in various colors to suit the design selected for decoration.

It is well to understand just what cakes may be served without icings and fillings and what ones are improved by these accompaniments.

Sponge cakes, as a rule, are not iced elaborately, for a heavy icing does not harmonize with the light texture of this kind of cake. If anything is desired, a simple sugar icing is used or the surface of the cake is moistened with the white of egg and then sprinkled with sugar.

Butter cakes, especially when baked in layers, although they are often much richer than sponge cakes, are usually iced. When they are baked in the form of loaf cakes, they may or may not be iced, as desired.

Very rich cakes made in loaf-cake form are usually served without icing, unless they are served whole and it is desired to make them attractive for a special occasion.

For the most part, icings are put on plain, but there are some occasions for which an attractively [decorated cake](#) is desired. For instance, birthday cakes, wedding cakes, or cakes for parties and dinners are often served whole from the table, and when this is done, the cake should be made as attractive as possible.

The work of decorating such cakes may prove somewhat difficult at first, but just a little practice in this direction will produce surprising results.

These cakes are first covered with a plain white icing and then decorated in any colors desired. The candle holders on the birthday cake, which may be purchased in various colors, correspond in color with the decoration on the cake.

Original ideas and designs may thus be worked out in an attractive way to match a color scheme or carry out a decorative idea.

A pastry tube is the most satisfactory utensil for this purpose, but a tiny paper cornucopia made of stiff white paper may be used to advantage for the decoration of small cakes and even for certain designs on large ones.



The cake that comes out of the pan with a smooth surface is the one to which an icing or a filling may be applied most satisfactorily.

Unless absolutely necessary, the cake should not be cut nor broken in any way before it is iced, as a cut surface is apt to crumble and produce a rough appearance.

If the cake must be cut, as is the case when small fancy shapes are made out of baked cake, the pieces should be glazed with a coating of egg white mixed with a very small quantity of sugar and beaten just enough to incorporate the sugar.

Then, if they are allowed to dry for 4 or 5 hours before being iced, no crumbs will mix with the icing.

CAKE ICINGS AND THEIR PREPARATION

Varieties Of Icings.

Icings are of two varieties: those which require cooking and those whose ingredients are not cooked. In uncooked icings, which are easily made, sugar, such as confectioner's, is moistened with a liquid of some kind and then flavored in various ways.

The more common of the cooked varieties are made by beating a hot sugar syrup into well-beaten egg whites. After being flavored, icings of this kind may be used without the addition of other ingredients or they may be combined with fruits, nuts, coconut, etc.

UNCOOKED ICINGS.

Confectioner's sugar is the most satisfactory for uncooked icings, and it is the kind most commonly used for this purpose.

The finer this sugar can be secured, the better will the icing be, XXXX being the most desirable. As such sugar forms very hard lumps when it is allowed to stand, it should be rolled and sifted before it is mixed with the other ingredients.

The material used to moisten the sugar may be lemon juice or some other fruit juice, water, milk, cream, egg white, butter, or a combination of these. Enough liquid should be used to make the icing thin enough to spread easily when you [decorate the cake](#).

The ingredients used in uncooked icings determine to a certain extent the utensils required to make the icings. A fine-mesh wire sifter should be used to sift the sugar.

A bowl of the proper size to mix the materials should be selected, and a wooden spoon should also be secured for this purpose, although a silver spoon will answer if a wooden one is not in supply.

To spread the mixture on the cake, a silver knife produces the best results. If the icing is to be put on in ornamental way, the equipment already mentioned, that is, a pastry bag or a paper cornucopia, should be provided.

Cold-Water Icing

1 c. confectioner's sugar
2 Tb. cold water
1 tsp. lemon juice

Add the sugar to the water and lemon juice, beat together thoroughly, and spread on any desired cake.



Plain Icing

1 egg white
1-1/4 c. confectioner's sugar
2 tsp. cold water
1/2 tsp. vanilla

Beat the white of the egg until it is stiff.

Sift in the sugar and add a little of the water occasionally until all the water and sugar are added.

Beat together thoroughly, add the flavoring, and spread on the cake.

Orange Icing

1-1/2 c. confectioner's sugar
4 Tb. orange juice
Few drops orange extract
Orange coloring for tinting

Sift the sugar into the orange juice and beat thoroughly.

Add the orange extract and just a little of the orange coloring for an even tint.

Spread on the cake.

Chocolate Water Icing

1 sq. chocolate
3 Tb. boiling water
1-1/2 c. pulverized sugar
1/2 tsp. vanilla

Melt the chocolate in a double boiler, add the boiling water and the sugar, and stir together until smooth.

Add the vanilla. Spread on the cake.

White Icing

2 egg whites
1-1/4 c. confectioner's sugar
1 tsp. vanilla

Beat the egg whites until they are stiff, sift in the powdered sugar, add the vanilla, and beat together until the icing is of a consistency to spread.



Butter Icing

1 Tb. butter
1-1/2 c. powdered sugar
1 Tb. cream
1/2 tsp. vanilla
1 egg white

Cream the butter, add the sugar, diluting it with the cream, and add the vanilla.

Beat the egg white and add to the mixture, continuing the beating until the mixture is dry and ready to spread.

Chocolate Butter Icing

1 Tb. butter
1-1/2 c. powdered sugar
3 Tb. milk
1/2 egg
1 oz. chocolate
Vanilla

Cream the butter and add the sugar gradually, moistening with the milk and egg to make the mixture thin enough to spread.

Melt the chocolate in a saucepan over hot water and pour into the icing mixture.

Add the vanilla. Beat thoroughly and if more sugar or liquid is needed to make the icing thicker or thinner, add until it is of the right consistency to spread.



Ornamental Icing

3 egg whites
3 c. confectioner's sugar
3 tsp. lemon juice

Put the egg whites into a bowl, add a little of the sugar, and beat. Continue adding sugar until the mixture becomes too thick to beat well, and then add the lemon juice.

Add the remainder of the sugar, and continue beating until the icing is thick enough to spread. Spread a thin layer over the cake and allow it to harden.

When this is dry, cover it with another layer to make a smooth surface, and add more sugar to the remaining icing until it is of a very stiff consistency.

Color and flavor as desired, place in a pastry bag, and force through pastry tubes to make any desired designs.

COOKED ICINGS.

A few cooked icings are made without egg whites, but for the most part icings of this kind consist of a sugar syrup beaten into egg whites that have been whipped until they are stiff.

Success in making icing of this kind depends largely on boiling the syrup to just the right degree, for when this is done the icing will remain for a short time in a condition to be handled.

If the syrup is not cooked long enough, the icing will not stiffen and it will have to be mixed with powdered sugar to make it dry.

In the event of its being boiled too long, the icing will have to be applied quickly, for it is likely to become sugary.

A thermometer is a convenient utensil to use in making icings of this kind, for with it the housewife can determine just when the syrup is boiled to the right point.

However, after the housewife has had a little experience, excellent results can be achieved in the way of icings without a thermometer if the mixture is tested carefully.



The beating of cooked icings also has much to do with the nature of the finished product. They should be beaten until they are of just the proper consistency to spread and still will not run off the surface of the cake.

Because of the nature of cooked icings, it is necessary that the work of applying them to cakes be completed as quickly as possible. A case knife or a spatula is the best utensil for this purpose.

To ice a layer cake, pour some of the icing on the layer that is desired for the bottom and then spread it over the layer quickly until it is smooth and as thick as desired.

If coconut or any other ingredient, such as chopped nuts or fruit, is to be used, sprinkle it on the icing.

Then take up the second layer carefully, and place it on the iced first layer. Pour the remainder of the icing on this layer and spread it evenly over the top and down the sides.

The cake will then be covered with a plain white icing that will be sufficient in itself or that may serve as a basis for any desired ornament.

If coconut, fruit, or nuts have been used between the layers, sprinkle the same over the top while the icing is still soft.

Sometimes, after the icing has been spread, it may be found that the surface is not so smooth as it should be.

Any roughness that may occur, however, may be removed as soon as the icing has become entirely cold by dipping a clean silver knife into hot water and running it gently over the entire surface.

This way of [decorating a cake with icing](#) takes only a little time and greatly improves the appearance of the cake.



Caramel Icing

1 1/2 c. brown sugar
3/4 c. milk
1/2 Tb. butter

Boil the ingredients together until a soft ball is formed when the mixture is tried in cold water. Cool and beat until of the right consistency to spread. Spread this icing rather thin. If desired, chopped nuts may be added to it while it is being beaten.

Maple Icing

Maple icing may be made by following the recipe given for caramel icing, with the exception of using maple sugar in place of the brown sugar.

Boiled Icing

1 c. sugar
1/2 c. water
1 egg white
Pinch of cream of tartar

Put the sugar and water to cook in a saucepan. Boil until a fairly hard ball is formed when the syrup is tried in cold water or until it threads when dropped from a spoon, as shown in Fig. 25.



If a thermometer is used to test the syrup, it should register 240 to 242 degrees Fahrenheit when the syrup is taken from the stove. Beat the egg white, add the cream of tartar, and continue beating until the egg white is stiff.

Then pour the hot syrup over the beaten egg white very slowly, so as not to cook the egg, beating rapidly until all the syrup has been added.

Continue to beat with a spoon or egg whip until the icing is light and almost stiff enough to spread on the cake. Then place the bowl over a vessel containing boiling water and beat for 3 or 4 minutes while the water boils rapidly underneath.

With this treatment, the icing will not change in consistency, but will become easier to handle and will permit of being used for a longer period of time without becoming hard.

In fact, it may be kept until the next day if desired by placing a moist cloth over the top of the bowl so as to prevent a crust from forming.

Chocolate Icing

If chocolate icing is desired, a square of melted chocolate may be added to the icing given in the preceding recipe after the syrup has been added to the egg white.

Brown-Sugar Boiled Icing

1-1/4 c. brown sugar
1/4 c. white sugar
1/3 c. water
2 egg whites
Pinch of cream of tartar

Boil the sugar and the water until it threads or forms a fairly hard ball when tried in cold water.

Beat the egg whites until stiff, adding a pinch of cream of tartar while beating. Pour the hot syrup over the egg whites and continue beating.

Flavor with vanilla if desired. Beat until stiff enough to spread and, if desired, cook over boiling water as described for boiled white icing.



Time-Saving Icing

7/8 c. granulated sugar
3 Tb. water
1 egg white

Put the sugar, water, and egg white into the upper part of a small double boiler. Have the water in the lower part boiling rapidly.

Set the part containing the ingredients in place and beat constantly for 7 minutes with a rotary egg beater, when a cooked frosting that will remain in place will be ready for use.

The water in the lower receptacle must be boiling rapidly throughout the 7 minutes.

CAKE FILLINGS

As already explained, any icing used for the top of the cake may also be used for the filling that is put between the layers, but often, to obtain variety, an entirely different mixture is used for this purpose.

A number of recipes for cake fillings are here given, and from these the housewife can select the one that seems best suited to the cake with which it is to be used.



As will be noted, many of them are similar to custard mixtures, and these, in addition to being used for cakes, may be used for filling cream puffs and eclairs.

Others contain fruit, or nuts, or both, while still others resemble icing, with the exception of being softer.

No difficulty will be experienced in making any of these fillings if the directions are carefully followed. They should be applied to the cake in the same way as icings.

French Filling

2 c. milk
1 c. sugar
1/2 c. flour
1/8 tsp. salt
2 eggs
1 tsp. vanilla
1/2 tsp. lemon extract

Heat the milk to scalding in a double boiler.
Mix the sugar, flour, and salt.

Pour the hot milk over this, and stir rapidly to prevent the formation of lumps. Return to the double boiler and cook for 15 to 20 minutes.

Beat the eggs slightly and add them to the mixture. Cook for 5 minutes longer.

Add the flavoring, cool, and place between layers of cake or use for filling cream puffs or éclairs. Half of the recipe will be sufficient for cake filling.



Chocolate Filling

If chocolate filling is desired, melt 1-1/2 squares of chocolate and add to the French filling while it is hot.

Coffee Filling

A very good coffee filling may be made by scalding 2 tablespoonfuls of coffee with the milk, straining to remove the grounds, and then adding to French filling for flavoring.



Fruit Cream Filling

2/3 c. heavy cream
1/4 c. sugar
1/2 c. crushed raspberries, strawberries, peaches,
or any desirable fresh fruit

Whip the cream until stiff, add the sugar, and fold in the crushed fruit. Place between layers of cake.

Raisin-And-Nut Filling

1/2 c. sugar
1/4 c. water
1/2 c. raisins
1/4 c. chopped nuts

Boil the sugar and water until they form a firm ball when tried in cold water.

Chop the raisins and nuts and add them to the syrup. Cook until stiff enough not to run, and place between layers of cake.

Coconut Filling

1 c. milk
1/2 c. shredded coconut
1/3 c. sugar
2 Tb. corn starch
1 egg

Heat the milk to scalding with the coconut.

Mix the sugar and corn starch, pour the hot milk into it, and stir rapidly so as to prevent lumps from forming. Cook for 15 or 20 minutes.

Beat the egg slightly, add to the mixture, and cook for 5 minutes more. Cool and spread between layers of cake.

Lemon Filling

2 Tb. corn starch
1/3 c. sugar
1/2 c. boiling water
1 Tb. butter
1 lemon
1 egg



Mix the corn starch and sugar, and add to this the boiling water. Put to cook in a double boiler, add the butter, the grated rind of the lemon, and cook for 15 or 20 minutes.

Beat the egg slowly, add to the mixture, and cook for 5 minutes more. Remove from the heat and add the juice of the lemon. Cool and spread between layers of cake.

Orange Filling

Orange filling may be made by using grated orange rind in place of the lemon in the recipe for lemon filling and 1 tablespoonful of lemon juice and 2 tablespoonfuls of orange juice.

Marshmallow Filling

2-1/2 c. sugar
3/4 c. hot water
1/4 tsp. cream of tartar
1 egg white

Boil the sugar, water, and cream of tartar until the syrup threads.

Beat the egg white until stiff, add the syrup slowly so as not to cook the egg, and beat constantly until thick enough to spread on the cake without running. This may be used for icing, as well as filling.

Cake Decorating Techniques to Try for Your Next Celebration!

Creating a beautifully [decorated cake](#) is easier than you think, and with some of these top techniques, you will find it to be a breeze!

The basis for a brilliantly decorated cake begins with the icing.

Frequently most cake decorators will require a smooth base.



To get this you will need to cover your fully cooled cake with a “crumb layer”. No, I don’t mean bread crumbs, but rather a light coating of frosting.

This will help your icing spread easily onto your cake and not pull parts of your cake into the icing. If you have the time, pop your cake into the fridge at this point; it will make it easier when you come to add another layer of icing.

When you are applying butter icing or frosting, the best [cake decorating technique](#) is to put a large dollop in the centre on the top. You then need to spread out the icing with a spatula (I find that a metal spatula gives a smoother effect and is easier to use than a plastic spatula) towards the edge of the cake.

When the top is totally covered and looks smooth, you need to ice the sides. This can be slightly trickier - but with this top cake decorating technique, you will find it easier.

Using a dollop again, stand the spatula straight up against the side of the cake. I find it easier to spin the cake rather than move the spatula.

Now you have your cake iced, it is time to make it look professional and beautiful. The smoother the icing is, the better the overall look of the cake.

To gain a perfectly smooth surface, try dipping your spatula into hot water (this only works with a metal spatula) then drying it and smoothing it over the cake once more.

Using this cake decorating technique should ensure you get a professionally presented cake.

Once you have your cake iced, many then want to add additional decorations. This is a great way to personalize your cake.

Some people prefer to buy ready made cake decorations as they feel that creating their own would be tiresome and difficult, but with these easy to follow cake decorating techniques, you will find that it is not that difficult at all.



Decorating your cake with flowers is a simple yet elegant. Although it looks as though you have to be professional cake decorator, following these techniques and tips you will be creating a whole garden on your beautifully iced cake.

Roses are classic and a general favorite. There are many ways to recreate these, and these are my top two.

Take a rectangle of colored fondant icing and role it into a tube shape, pinching one end and letting the other end span out. These tend to look much more contemporary and although some people prefer these, they aren't the traditional roses that you may be imagining.

To create a more realistic rose, take a small amount of colored fondant and role it into a ball, once you have a perfect ball; flatten it between your finger and thumb.

This will then create your petal, your thicker ends need to go to the bottom of the rose and for a real effect, try to make the top end of the petal paper thin.

Continue this and wrap your petals around fanning out the thin ends of the petal. These are beautiful when grouped in threes and placed on the corners of a cake.

The great thing about using these techniques is that you can make the roses vary in sizes depending on what you require.

[Cake decorating ideas](#) are only limited by your own imagination and your skill levels. If you have great ideas for designs but don't know how to create them, just take some cake decorating classes or study some of the online training resources that are available.

Before you know it you will be creating and decorating cakes that impress everyone at your next big celebration, and maybe you could even start decorating cakes for a living!

Birthday Cake Decorating Ideas

Decorating cakes is a great skill to have as cakes can make the perfect gift. This is never truer than when the cake is for a birthday.

The thoughtful and personal touch that making and giving a cake can bring to the occasion is remarkable and within this article we will be considering some [birthday cake decorating ideas](#).

If it is the birthday of a close friend or family member then it will be easier.



Take time to sit down and consider what they like. Come up with several possible ideas, you don't want to limit yourself.

Once you have decided what the theme of the cake is going to be, draft out what you want it to look like on the cake. This will enable you to get an idea of spacing, sizes and colours.

When you have your draft planned to perfection, ensure you know what you will need to recreate that image on the cake. Then write a list and hit the shops!

Usually there will be icing of some kind, whether it will be royal icing or butter icing. As well as considering what the recipient of your gift prefers, also consider what will be easiest to work with.

If you are creating a layered structure on top of your icing, you will have to go for royal as the butter icing will not support your design sufficiently.

Don't be under the illusion however, that royal icing has to be white.

With the magic of food colouring, your birthday cake can be decorated in a whole rainbow of colours!



Mix the textures! As you know, royal icing is smooth and butter icing is much more textured, there is no reason why you can't combine these when decorating your birthday cake.

Royal icing is great for moulding, and it pretty much works just like play dough. Remember though that time is going to be needed for the more intricate design.

Once you have your sculpture perfect – let it set!

Cake decorating in recent years has regained popularity and this is especially true of birthday cakes. In the stores you will now find whole aisles dedicated to cake decorating from the traditional icing, to cute icing figures and special moulding pens and brushes. Take advantage of this and get the tools of the trade.

If you are not close to the person you are decorating the birthday cake for, go for a more traditional generic theme. Boys like sports, music and cartoons. Girls castles, shoes and bags.

For the more mature recipient decorate their birthday cake following a flower theme for women. Most men like simple birthday cakes, like stripes or patterns. Pick one and you can easily create an amazing cake that will have the “wow” factor.

The shape of the cake can be a key to a brilliantly original birthday cake. You can now get shaped cake tins in specialised stores. From frogs to

pirate ships. Take full advantage of this! Although it is more than possible to create a shaped cake from traditional square and round tins, this can be rather time consuming.

If the baking is not your cup of tea, you can buy the cakes from your local super market in order to spend your time and attention decorating your birthday cake and making all your ideas come to life!

WEDDING CAKE - classic fruit cake receipe.

Fruit cake has been used so much for wedding cake that it has come to be the established cake for this purpose.

However, when fruit cake is to be used for weddings, a richer variety is generally made, as will be observed from the ingredients listed in the accompanying recipe.

Wedding cake is usually cut into small pieces and presented to the guests in dainty white boxes.

Wedding Cake recipe

2 lb. sultana raisins
1 lb. dates, chopped
1 lb. citron, cut into thin strips
1 lb. figs, chopped
1 lb. butter
1 lb. sugar
8 eggs
1 lb. flour
1/2 tsp. soda
2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. allspice
1/2 tsp. cloves
1/2 c. grape juice



Prepare the fruits and dredge with one-third cupful of the flour.

Cream the butter, add the sugar gradually, and beat together thoroughly.

Separate the eggs, beat the yolks until they are thick and lemon-colored, and add to the sugar and butter. Sift the flour, soda, and spices together, and add to the mixture.

Fold in the egg whites beaten stiff, add the grape juice, and fold in the fruits.

Put the cake in a very moderate oven and bake for about 2 hours.

If a fruit cake without a heavy crust is desired, the mixture may be steamed for 3 hours in an ordinary steamer and then placed in the oven just long enough to dry the surface.

Cake Decorating For Weddings with Creative and Simple ideas!

Many people are making weddings much more personal by creating their own wedding cake or having a family member do this. This is great for economizing and helps to make that special day even more memorable.

Trends with wedding cakes vary, and it is always best to speak with the bride and groom to see what color theme they are following and whether they have any specific requirements.

Probably the one feature that will be evident in most wedding cakes is the icing.



Both the texture and the color usually follow the set uniform of white and smooth. Using fondant icing will help to create the smooth and elegant image that wedding cakes are renowned for.

Once you have the icing sorted, it is time to focus on the intricate decorations that will sit on top and along the side of the cake. These can be time consuming, but there are many ways around this.

First of all ensure that you have top quality tools. A non-stick piping bag and nozzles in a variety of different sizes and lengths will aid you in your quest to create a beautiful and elegant wedding cake.

If you do not have the patience to create sugar flowers then consider getting a small bouquet of real flowers to arrange on the cake. This idea for [decorating wedding cakes](#) can save you hours and can look just as effective as creating sugar flowers.

Alternatively, to make your cake more contemporary, you could consider using pearls to decorate the cake.

Doing this will give your cake a sophisticated and chic feel, and as long as you aren't using real pearls, the cost will not be excessive. This can easily help flow into the theme of the wedding creating opulence easily.

If the bride and groom are looking for a bright and fun wedding cake, then consider decorating your wedding cake in small icing dots or tear drops.



This type of decoration for a wedding cake is suited for relaxed weddings with couples who are looking for alternative cakes.

The size of the wedding will reflect the size of the wedding cake and on the amount of layers you will be expected to decorate. Traditionally, the layers all mimicked one another, but in recent years there has been a trend to vary the design for each layer.

If your bride and groom do want their wedding cake decorated in this way, try to keep at least one cake decorating feature the same, whether it is the flowers or the colors, by doing this it will demonstrate the thought and the theme will still be more than evident.

Finally we cover how to go about putting the wedding cake layers together. This has to be the most difficult part of creating a wedding cake.

Traditionally pillars that have used have resembled roman pillars. This is not the case now however. You can get a whole range of supporting columns that will add to your design.

You need to ensure that the columns will stand firmly and evenly, so it is essential to measure to get the levels spot on. And you can now use a layered cake stand that looks just as effective without the tense moment of wondering if the cake will stand unaided.

These can come in a variety of styles to suit and enable you to emphasize the most important decorating features of your wedding cake design.

The internet has an endless supply of ideas and designs for wedding cakes, as long as you have the time a patience to keep surfing for as long as it takes to get the perfect design idea for your dream wedding cake.

Once you have decided on the design, you just need to get some training and practice to be able to create the masterpiece yourself and impress everyone on the big day!

Things You Should Know About Wedding Cake Toppers

Centuries ago, there was a baker's daughter who was about to be married had wished to have a perfect emblem of her marriage.

She asked her father to help her find that perfect symbol in order to indicate the love that has transpired between her and her groom.

After some series of careful deliberation, the father finally came up with something that he thought would best signify the kind of love his daughter has for her husband.



And so, when the wedding day came, the baker's daughter was so happy because there stood, in the middle of the wedding cake, two miniature, but lovely figurines perfectly dressed for the wedding.

The father said that this is the perfect symbol of their marriage, in which the couple is the main attraction of the ceremony.



This could have been a fiction or a true story, but nobody can really tell if this is the start of the wedding cake topper history.

Nevertheless, since its inception, the wedding cake toppers had long been the traditional symbol of married couples as they were symbolically placed above the wedding cake for everybody to see.

Wedding cake toppers are available in a wide array of designs, colors, and styles wherein couples can choose whatever they think would best portray their marriage.

So, for those who want to know some tips regarding the right way to choose wedding cake toppers, here are some tips that you may use:

1. Never use wedding cake toppers that are made of plastics, especially the cheap ones.

Even if you are tight on a budget, it is best not to choose wedding cake toppers that are made of plastics.

Usually, these are the ones that are readily available in the department stores.

Wedding cake toppers should be as exceptional as your wedding cake. Therefore, it is best to use wedding cake toppers that is out of ordinary and never before seen in any wedding.

This may cost a little bit more than what you have intended to spend with but would definitely convert your wedding cake into something wonderful, one that would definitely make your wedding truly a memorable event.

2. Be creative.

It is best if the wedding along with your wedding cake and cake toppers are all personalized. This means that the designs and styles are creatively made by the couple. This will add more romance and glamour on the wedding itself.

Best of all, do not be constrained with the traditional and classical designs of wedding cake toppers. You may deviate from the customs and have your very own wedding cake toppers.

Today, there are many contemporary designs that the couple may use. In fact, they can even have their own ideas. All they have to do is to ask their baker to make the concept and use it as their wedding cake topper.



3. For the budget conscious couple, you can use your parent's wedding cake topper if it is still available.

This will truly make your wedding cake very special because of the hand-down generation.

The point is, whatever designs or styles of cake toppers you choose to have on your wedding cake, the fact that it symbolizes your marriage is already a special concept that no other item can replace.

Wedding cake toppers are not just sheer embellishments in a cake but more of an emblem, one that best represents the love that is flowing in the hearts of the couple.

Some Tips When Buying Wedding Cakes

When you want to knock their socks off; when you want them to stand up and cheer; when nothing but the best will do because it is your wedding day; that is when you serve a [spectacular wedding cake](#).

Do not let the vision of confetti, the crash of cymbals, or the fanfare of trumpets deter you from attempting to come up with such remarkable wedding cakes.

Generally, wedding cakes are is the conventional cake being dished up to the guests at the breakfast after the wedding. It is characterized as a huge cake, different from the usual cakes we have on ordinary occasions. In most cases, wedding cakes are layered or multi-layered and are heftily decorated with icing, beads, and other embellishments that would reflect the grandiose of the event. On the top is a small image of a bride and groom.

Wedding cakes can go from the simplest to the most complex decorations; each has its own artistic distinctions depending on the creative juices of the baker.

They should conform to the main purpose of the cake, that whatever embellishments it possess, it can still be edible and can be eaten.

Because the wedding cake is such an important part in the wedding celebration, here are some tips you need to know in case you will be buying a wedding cake in the future.



1. Check on the length of time required for you in ordering your wedding cake.

Time is such an important factor when making wedding plans. Of course, you would not want your wedding be hurriedly done or rushed. Because the wedding cake is a part of the wedding plan, it is important to devote an appropriate time in ordering wedding cakes.

It is best to ask your favorite bakeshop on the time frame that they usually give with regards to wedding cake so that you can make early orders if it will take such a long time to create your wedding cake.

In this way, you will not be in a hurry coming up with a wedding cake to be served on your wedding day.

2. Verify the details of the cake and its cost.

A lot of couples are so fascinated with the luscious treats that go with their wedding cake. What they do not know is that each embellishment and every twist and turns embedded in the cake has a price.

Therefore, it would be better to clear it out with your baker how much will be the cost of every decoration are added features you wish to add on your wedding cake.

3. Tell your baker about the details of your wedding.

In today's modern world, weddings are not just done in the church. A lot of ideas had come up in terms of wedding venues.

Therefore, if ever you have any plans of having your wedding by the beach or anywhere else where it is open, it would be better to inform your baker about this.



In most cases, icings are vulnerable to environmental hazards.

So, if the baker knows that your wedding will be a garden wedding or a wedding by the beach, he could make such arrangements with your cake in order to endure the environmental conditions where it will be placed.

4. Are you on a budget? Why not decorate your own wedding cake.

It is not so uncommon nowadays to find somebody decorating his or her own [wedding cake](#). In fact, it is a feasible idea especially to those who have a very tight budget.

All you have to do is to order a plain wedding cake and buy the decorations from the retail stores.

So, set aside some special decisive moment when it comes to your wedding cake because there would be no better way to glamorize your wedding than to have a perfectly made wedding cake.

How to Choose Cooking Classes

Most people think that to enjoy a scrumptious meal, you have to spend an arm and a leg. With a little know-how from effective cooking classes, you can easily stretch your budget and make your family a feast.

Here is how to choose cooking classes made just for you:

1. Do your homework

Before enrolling in a cooking class, it is best that you do your homework first. Start with the kind of cooking classes that you want. Keep in mind that every cooking class has its own specialty.

Hence, it is important that you have decided what you want to learn in the first place.

For example, if you are into baking, then take baking classes.

If you are into Chinese cuisine, then it is best to take cooking classes catered to these kinds of meals.

Moreover, researching about the cooking school that will provide you the cooking classes that you need may also help.

Of course, you wouldn't want to spend your money in some cooking classes that won't provide you the knowledge that you need.

So it is better that you choose cooking classes only from the industry's experts.

2. Prepare your budget

Unlike culinary courses, cooking classes are much cheaper. However, they still cost money, which can be additional expenses for those who have a tight budget.

But that's the way it is. If you want to learn, you have to spend some. Don't worry because most fees for cooking classes include the necessary items for your sessions.



So if you want to learn how to cook paella or any other dish, try to set a budget for that and use it wisely.

3. Nearness

Choose cooking classes that aren't too far away from your home. The stress of going to and fro can be wearisome. You may not even enjoy your cooking classes if you have to travel so far. Also, hefty amounts of transportation fees can also add stress to your budget.

4. Personally inspect the place

Before enrolling in cooking classes, it is best that you have personally inspected the place. Don't just assume that the place will look good or will provide you a comfortable place for cooking just because its name sounds good or their brochures look good.

Inspect the area yourself and find out if they have the facilities needed for your cooking classes.

Keep in mind that cooking classes shouldn't just give you the ability to cook but should also give you the joy of cooking in a very comfortable and efficient atmosphere.

Cake Decorating Classes are Fun for Everyone!

Ever seen a beautifully designed and decorated cake and thought "Wow! I wish I could do that?" Most of us have at some stage or another.

Creating something that is so beautiful and creates so much happiness has to be one of the most rewarding feelings in the world.

Yet creating that elegantly finished cake that becomes a piece of art can be a daunting task! Knowing where to start or how to even go about getting the right ingredients can seem like one of the biggest challenges in the world.



This is where [cake decorating classes](#) can help you to make a confident step in the right direction.

Cake decorating classes are becoming more and more popular. Within these classes you will learn the tricks of the trade and be given the confidence you need to excel in cake decorating.

Some people take cake decorating as a hobby; others want to learn these skills to turn them into a career choice.



The possibilities when taking cake decorating classes is endless.

So what do you learn in these classes?

When you initially enroll, you will be taught the basics, the different types of icing and the benefits and uses for each.

All this will be invaluable information when you finally put your own creativity to the test.

You will be shown how to create seemingly intricate designs in an easy and effective manner. You will be shown the equipment needed to create certain effects and where you can purchase these.

You will be taught which materials are needed to create a certain effect, for example you will find that fondant icing is easily used to create flowers and such like, whereas some more intricate designs will have to be made from non edible substances.

These complicated designs however will look too good to eat anyway and rather be looked at as keep sakes.

In cake decorating classes, not only will you be taught how to create these, but also what materials are best and how to preserve them.

Most importantly you will be given the time and opportunity to make errors and learn from your mistakes which would undoubtedly cost you both time and money if these were to happen as you were creating the cake.

As well as this you are given tuition to become an amazing and recognized cake decorator.



Some will choose to opt for classes that will also teach you how to bake cakes as well as decorating; this may not be for everyone and so ensure you know just what you are signing up for.

So now that you know what cake decorating class will include, you have to consider which class will be best for you.

[Cake decorating classes](#) can vary greatly. A vast array is now possible, from traditional classes, to books to internet tutorial. All you need to do is work out which is best for your needs and what you need to get out of the classes.



Research is going to be the best option here, take time to consider what you want to learn and the time frame you have set yourself.

The cost of different classes will vary greatly too and this needs to be taken into consideration.

Online forums and reviews of cake decorating classes are widely available.

Take the time to read these and make an informed decision.

Brought to you by:

<http://www.squidoo.com/birthday-cake-decorating-ideas>

[Review Of “The Art Of Cake Decorating” Lessons eBook](#)

Okay, let me make one thing perfectly clear about this book. It is NOT a book on baking. You need to know how to create a finished baked cake before you can make use of this book.

It will ONLY show you how to decorate your cake after it is baked. Okay, now that we have that out of the way, let's get down to how good this book REALLY is.

If you've never done any cake decorating at all, then this book is excellent. You will get all the basic tips that you need, and then some, to [decorate cakes](#) that people will actually want to take pictures of. Truth is, it's really not that hard.



All you need is the right tools, a steady hand and some design tips. This

book covers all but the steady hand. That, you're going to have to bring yourself.

What I really like about this book is that it goes beyond just decorating. For example, the author reveals the best places to get decorating supplies. This info is priceless.

She also goes over all the different types of icings you can use. She even goes over how to make sugar free icing for those who have dietary restrictions.

And if you have any doubts that this info will actually help you [decorate cakes](#), on her web page you will find photos from people who have used her instruction to decorate their own cakes.



I will let the photos and testimonials on her web page speak for themselves. They are absolutely amazing.

In addition to all you'll learn about cake decorating, she also includes tons of bonuses on baking cookies, candy and other desserts. Honestly, you'd expect to have to pay over \$100 for all of this information.

The price, not even close to it. It truly is an excellent value and a great easy to follow book on cake decorating. Just click on any of the blue text links in this book to visit the website and learn more about these lessons.



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