



customcakesandcupcakes.com

Cake recipes & baking instructions:



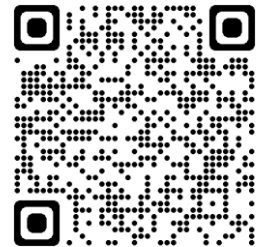
Buttercream frosting recipe & instructions:



Website written tutorial & instructions:



Full cake decorating tutorial video:



## Step 1: Baking the Cake Layers

- o NOTE: It is helpful to bake cake layers ahead of time and freeze them until ready to decorate.
- o Spray the sides and bottom of cake pan(s) with nonstick cooking spray/canola spray. It is also helpful to cut parchment circles to line the bottoms of the pans, but this is optional.
- o Decide which flavor(s) and size to bake. This design works well on any cake size. A very tall or very short cake will have a different look – the cake size is entirely your choice. This tutorial shows a 3-layer 6" cake, but the same instructions can be followed for any size or recipe. My cake recipes can be found at customcakesandcupcakes.com, or you can use a preferred recipe, a boxed cake mix, or purchase a cake from



a grocery store to decorate and skip this step. Optional – add rainbow jimmies sprinkles to the cake batter to make funfetti!

- Fill the cake pan(s) approximately  $\frac{1}{2}$  to  $\frac{2}{3}$  full with cake batter. The same pan may be used for all layers, just bake them one at a time.
- Bake at 350° or as directed by recipe, 1 or 2 cake layers at a time. Layers will be done once a toothpick comes out clean from the center.
- Allow layers to cool completely before decorating. Run a knife around the edge of the pan to allow the layer to release easier. Wrap in plastic wrap and store in refrigerator or freezer in airtight container until ready to decorate.

## Step 2: Making Buttercream Frosting

- NOTE: buttercream frosting can be made a day or two ahead of time and stored in airtight containers in the refrigerator.
- Full recipe and instructions for vanilla buttercream frosting can be found at [customcakesandcupcakes.com](http://customcakesandcupcakes.com) or use your preferred recipe.
- Mix buttercream frosting in a stand mixer or hand mixer on low to medium speed or as per recipe.
- Divide buttercream into 2 bowls: 1 large bowl and 1 small bowl. Add the coloring as follows, adding more if desired:
  - \* Mint Green: large bowl: 4-6 drops mint green or teal green gel coloring.
  - \* Pink: small bowl: 1-2 drops pink gel coloring.
  - \* Note: another option is to divide the buttercream into three bowls, leaving one white and coloring the others as above. Use the white buttercream for filling and frosting the crumb coat, and use the green for frosting the outer layer, as shown in the video.
- Add a tablespoon of powdered sugar to the smaller bowl to stiffen the consistency of the buttercream for piping. Add 2 teaspoons of milk or cream to the white buttercream to thin it slightly for easier frosting and spreading.
- These instructions are for a pastel color scheme, so if you'd like more vibrant colors, add more gel coloring if desired. Colors will deepen with time, so the buttercream may be made a day or two in advance and stored in the refrigerator in an airtight container. If refrigerating, allow buttercream to warm up a bit at room temperature before using to make piping easier. Keep covered until ready to use. Stir well just prior to using to press out air bubbles.



### Step 3: Stacking and Crumb Coating

- Using an offset spatula, spread a little of the mint green or white buttercream onto the cake board, and place the first layer down. Spread more of this buttercream onto the first layer, and then add the second cake layer. Repeat this on the second layer and place the third layer upside down on top (placing the top layer upside down gives a sharper edge to the top of the cake). Whether you are frosting a 2-layer or 3-layer (or more) cake, the top layer goes on upside down.
- Spread the buttercream over top of the cake with the offset spatula, continuing with sides of cake as shown in video.
- Once the cake is covered, use a cake scraper to smooth the sides (see video), leaving a thin coat of buttercream. This may take several passes. Use your offset spatula to pull the extra buttercream on top in toward the center to create a sharp edge.
- Chill the cake in the refrigerator for 20 minutes or until the buttercream is set and firm to the touch.



### Step 4: Frosting the Final Coat

- Spread a generous amount of the green buttercream over the top of the cake and continue spreading over the sides, keeping the spatula straight against the sides, just like when frosting the crumb coat.
- Smooth the buttercream with your scraper. It is helpful to warm up the metal under hot water (wipe dry) to soften and smooth the buttercream. This may take several passes.
- Create the top edge by pulling off extra buttercream in toward the center with your offset spatula just like when crumb coating.
- Chill the cake in the refrigerator for 20-30 minutes or until the buttercream is set and firm to the touch.



## Step 5: Preparing to Decorate

- Place the 1M into a piping bag and cut off the tip of bag, so the piping tip sticks through, but stays in place.
- Using a spoon or spatula, add the pink buttercream to the piping bag as shown. It can be helpful to place the piping bag into a tall glass and fold over when filling.



## Step 6: Piping a Buttercream Spiral Border

- With medium pressure, start by piping a short line of buttercream onto the top of the cake to anchor it.
- Without picking up the tip, pipe a continuous spiral by moving your hand counterclockwise and maintaining steady pressure. Move slowly and pipe each new rotation so that it is touching the last rotation (see video).
- If you need to reposition your hand or push down the buttercream, pull off the cake by pulling the piping in toward the center and continue.



## Step 7: Adding Sprinkles

- Before the pink buttercream has crusted and set, add sprinkles as desired in border.
- Using a baking sheet with edges or a jelly roll pan on your turntable, set the cake onto the pan. This will prevent sprinkles from traveling everywhere. Press sprinkles around bottom of cake (or where desired) using your hand or offset spatula. This may need to be repeated several times until desired area is covered. Arrange more sprinkles onto cake as shown in the video.
- Pour more sprinkles onto the top of the cake.

