



customcakesandcupcakes.com

Cake recipes & baking instructions:



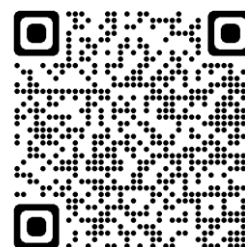
Buttercream frosting recipe & instructions:



Website written tutorial & instructions:



Full cake decorating tutorial video:



Step 1: Making the Fondant Spider-Man Face

- o NOTE: make the Spider-Man face a day or two in advance, as it will require drying time.
- o Dust surface with cornstarch to prevent fondant sticking. Roll out the red fondant and cut out the Spider-Man head with the embossed lines detail, as shown in the video.
- o Roll out the black fondant and use the larger eye cutter to cut out two eye shapes, making sure to flip one over, creating a right and a left eye.
- o Roll out the white fondant and use the smaller eye cutter to cut out two eye shapes, making sure to flip one over as in the previous step.
- o Brush the black pieces with a little water and attach the white pieces on top. Attach these to the Spider-Man head with a little brush of water as well.
- o Let this dry at least overnight open to air and out of sunlight.



Step 2: Making the Fondant Spider Logo

- NOTE: make the spider a day or two in advance, as this will require drying time.
- Dust your surface with cornstarch. Dust the Spider-Man spider logo cutter with cornstarch well also.
- Roll out the red fondant and use the spider cutter. It is helpful to use a small brush to help release the legs from the narrow areas of the cutter. Arrange/reshape legs as needed and allow this to dry at least overnight open to air and out of sunlight.



Step 3: Baking the Cake Layers

- NOTE: It is helpful to bake cake layers ahead of time and freeze them until ready to decorate. This tutorial and video show vanilla cake, but use any flavor, recipe, or box mix that you would like. My recipes are available at customcakesandcupcakes.com. Optional – add colorful jimmies sprinkles to cake batter to make funfetti!
- 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.
- 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 video features two 6" red velvet cake layers. The same instructions can be followed for any size or recipe, however. 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.
- 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 4: Mixing the 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 or use your preferred recipe.
- Mix buttercream frosting in a stand mixer or hand mixer on low to medium speed or as per recipe.
- Add 8-10 drops of blue gel coloring and stir well by hand or use a mixer on lowest speed.
- 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. Check on the color the next day and add more gel if desired.
- 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 5: Stacking and Crumb Coating the Cake

- Written instructions for frosting smooth buttercream cakes can also be found at customcakesandcupcakes.com, and the tutorial video can be found on my YouTube channel, Custom Cakes and Cupcakes by Erin.
- Using an offset spatula, spread a little of the blue buttercream onto the cake board and place the first layer down. Spread more of the buttercream onto the first layer, and then add the second cake layer upside down. If you are making a 3-layer or taller cake, 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 making a 2-layer or 3-layer cake, the top layer is added upside down.
- Spread the buttercream over top of the cake with spatula, continuing with sides of cake as shown in video.
- Once the cake is covered, use the 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 20-30 minutes or until the buttercream is set and firm to the touch.



Step 6: Frosting the Final Coat

- Spread a generous amount of the blue buttercream over the top of the cake and continue spreading over the sides, keeping the spatula straight against the sides as shown in the video.
- 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 7: Creating the Fondant Spider Webs

- Using a scraper or other item with a straight edge, mark webbing lines across the top of the cake, as shown in the video. Continue these down the sides of the cake.
- Using a circle cutter or a toothpick, mark the webbing arcs between the straight lines.
- Grease a fondant extruder with some shortening and insert some of the remaining white fondant. Attach one of the extruding discs with round holes and extrude out several pieces of fondant "webbing."
- Lay these fondant webs along the marked lines on the cake. Fondant typically sticks easily to the cold condensation of buttercream cakes; however, a small brush of water can help attach it if needed.
- Extrude more fondant webs as needed.



Step 8: Adding the Spider-Man Face and Spider

- Place a dab of buttercream on the top center of the cake and place the fondant spider on top.
- Place a dab of buttercream on the back of the fondant Spider-Man cake and place this on the front center of the cake.



Optional Decorating Ideas

- Use other fondant colors to create more Spider-Man characters to add around the cake as well.
- Using embossing stamps and edible paint, add personalization to the fondant logo spider before it dries.
- Create more fondant webs separately and let these dry overnight. Place these onto the cake in different directions to create 3D web shooting toppers.
- Videos for examples of all these ideas can be found on my YouTube channel.

