

Tips for Covering a Cake in Fondant



TIPS:

- Try out different types of fondant and see what works best for you.
- Don't forget to cut your fingernails! If you don't, it's easy to get tears or dents in your fondant.
- Use ganache on your cake under the fondant. It's much easier to get smooth fondant on ganache rather than buttercream. If you use buttercream, make sure to use an all butter buttercream, because it will firm up better in the fridge.
- Make sure to knead your fondant well before rolling it out.
- Figure out what rolling out method works best for you and whether you use the mat to lay the fondant over the cake, or you use your hands and arms.
- If using ganache, spread over a thin layer of shortening over it before adding the fondant.
- When rolling out the fondant, make sure to keep in mind how tall the cake is and the diameter. Roll out your fondant larger than you think. It's easier to smooth and attach to cake if you have plenty of fondant to work with.
- Use a portion of a plastic (acetate) folder. It really helps smooth the fondant.
- Remember, you can't get smooth fondant, if your ganache or buttercream isn't smooth to begin with.
- Practice, practice! And don't give up! Get yourself some styrofoam cakes and practice on those. Just spread some shortening over them first. It does take practice to get smooth fondant.
- It's also important to practice on real cakes as well. Real cakes can get air bubbles and ridges and you want to make sure you know how to prevent that from happening. My best tips for preventing those are to make sure when you fill your cake layers, let them settle for a couple hours or overnight before adding fondant.

STEPS:

- Cover your cake in ganache or all butter buttercream. Make sure it's super smooth.
- Heat up your fondant just a tiny bit and knead until smooth and stretchy.
- Sprinkle cornstarch & powdered sugar over your mat or table.
- Roll out your fondant in all directions. Be careful not to roll the edges thinner than the rest of your fondant.
- Once rolled out, pop any air bubbles with a tiny needle.
- Roll out a bit more. The thickness should be about an 1/8 of an inch.
- Smooth over it with a fondant smoother.
- Sprinkle cornstarch mixture around your cake, so the fondant doesn't stick to your table. It's also helpful to set your cake on a piece of wax paper, so you can slide it around better.
- Brush off excess cornstarch from the fondant.
- Pick up the fondant and lay over the cake. Be careful not to trap any air under the fondant when you lay it down. If using the mat to help you place the fondant, allow the fondant to peel off the mat slowly and onto the cake.
- Smooth the top quickly with your hands and around the top edge of the cake. Do this right away, so that the weight of the fondant on the sides, doesn't pull it down and rip.
- Smooth all around the cake. You don't want to rush this part, but you also don't want to go super slow and the fondant dry out. Spread out the fondant 'skirt' and smooth the fondant alternately to avoid getting pleats and creases in your fondant.
- Make a preliminary cut around your fondant with a small pizza cutter.
- Smooth the top and sides with a fondant smoother.
- Now go ahead and cut the fondant off around the edge of the cake board.
- Smooth again with the fondant smoothers and then with the plastic/acetate folder piece.
- Smooth and buff until the fondant is completely smooth.
- If you have a disaster, you may need to peel off the fondant and try again. If you used ganache and shortening, this will be much easier. Don't try to use the same fondant more than twice. If you do that, it will most likely get the dreaded elephant skin and have a weird texture and rip more easily.