



How to Frost a Cake
STEP BY STEP TUTORIAL



YOU WILL NEED:

•Over the Top Wispy White Buttercream Icing •Over the Top Party Shocking Neon Food Color Gels •Over the Top Party Primary Food Color Gels •Spatulas •Decorating Tips •Piping Bag •Parchment Paper •Flower Nail •Turn Table

STEPS:

1. In a mixing bowl, combine the white buttercream icing and purple food coloring to create purple icing.
2. Frost a thick layer of plain white buttercream onto the entire cake.
3. Using a medium offset spatula, take the purple buttercream icing and gently place onto the cake, using a rustic "C" motion to smooth it into the sides. Continue a few times until the purple begins to mix with the white buttercream. Repeat around the cake.
4. Using a small offset spatula, clean the top surface of the cake. Set the spatula on the edge and bring into the center of the cake. Starting from the edge, slightly press the tip of the spatula into the buttercream. Spin the turntable and let the spatula create a circular stroke moving towards the center of the cake.
5. In a mixing bowl, combine the white buttercream icing and green food coloring to create light green icing. Fill a piping bag with the light green icing. This will be used for the vines, leaves, and flowers on the cake.
6. Using some buttercream, attach a small piece of square parchment paper to the top of a flower nail. Place the tip of the piping bag close to the parchment paper, with the 'U' facing upright, before piping a petal onto the flower nail.
7. Continue piping petals, creating a circle around the nail. This will serve as the first row of the flower. Pipe the second row of petals inside the first and repeat until the flower is closed.
8. Gently remove the parchment paper from the flower and place on a small sheet pan to set. Using an offset spatula, carefully place the flower on top of the cake.
9. Create vines, leaves, and other details with leftover icing.



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