

What you need!

- Icing Sugar Shaker
- Non-stick large rolling pin
- Easyflow smoother/polisher
- Small palette knife

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Introduction

Sugarpaste is a sweet icing that can be rolled out and used to cover cakes. It gives a beautiful smooth covering that can be used on sponge or fruit cakes and sets with a firm, light satin finish that can easily be cut with a knife. When used on cakes that are going to be stacked or tiered, be sure to use plastic or wooden dowels through the cakes as sugarpaste does not set hard enough to take the weight of a tier above.

Before you start -

When covering a cake in sugarpaste it is worth noting that any lumps and bumps show through, so the smoother the surface underneath, the better the finish will be. Rich fruit cakes need a base coat of marzipan. This should be done at least the day before then brush over with alcohol (a mixture of brandy and sherry works well) just before applying the sugarpaste. This will allow the sugarpaste to stick to the marzipan and help prevent any mould growth, you can use cooled, boiled water if preferred. For sponge/chocolate cakes etc, cover in a smooth layer of buttercream or frosting before applying the sugarpaste.



Handy hint - Measure the top and sides of your cake so that you know how large to roll out your sugarpaste. An easy way is to use your rolling pin as a rough guide.

Step 1



Lightly dust your worktop and hands with icing sugar.

Step 2



Knead the sugarpaste until pliable.

When it is soft, smooth and malleable, shape roughly into a ball and use the palm of your hand to flatten it a little ready for rolling out.

Step 3



Start rolling out quite firmly trying to keep the pressure even and the shape circular.

Step 4



Every so often check that the sugarpaste is not sticking to the work top by placing your hand underneath and turning it.

You can always sprinkle a little extra icing sugar over the work top and rolling pin to prevent sticking but be aware that too much icing sugar will start to dry out the sugarpaste.



As you continue to roll out the sugarpaste into a larger circle, use your forearms as well to help keep the pressure even and 'rolling out marks' to a minimum (one long rolling motion instead of small backward and forward motions).

Do not roll the sugapaste out thinner than 5mm as it will start to stretch when you pick it up.



Once the sugarpaste has been rolled out to the desired size, polish with an icing smoother which will take out any marks made by the rolling pin.



Pick up the sugarpaste by sliding your hands and forearms underneath.



Make sure the cake is completely central and drape the sugarpaste over. It is really important to try and drape the sugarpaste over without trapping any air bubbles underneath; this comes with practice and experience.

Let the sugarpaste touch the top of the cake and then drape outwards towards the sides.



Smooth the top of the cake with a cake smoother.



With the palms of your hands, start cuddling the sugarpaste down the side of the cake lifting any folds away from the cake and smoothing down.



Keep smoothing the side with the palms of your hands until the cake is completely covered.



Using one or two cake smoothers, smooth over the side until you are happy with the finish.



Run the smoothers one last time around the side of the cake pushing the bottom edge against the board.

This ensures the sugarpaste is firmly stuck to the cake.



Push down the smoother against the board to cut and pull away the excess sugarpaste working all the way around the cake.

Using a smoother instead of a knife ensures that you do not cut away too closely to the cake and stops the icing shrinking upwards.



Finally, run a palette knife around the bottom edge of the cake to neaten and if necessary run over the top and side one final time with the smoothers.

