







FONDANT COVERAGE CHART

Cake Style	Cake Size	Amount of Fondant
 Round 4" high	5"	14 oz
	6"	18 oz
	8"	24 oz
	10"	36 oz
	12"	48 oz
	14"	72 oz
	16"	108 oz
	18"	140 oz
 Round 3" high	5"	12 oz
	6"	14 oz
	8"	18 oz
	10"	24 oz
	12"	36 oz
	14"	48 oz
	16"	72 oz
	18"	108 oz
 Sheet Cake 2" high	7"x11"	30 oz
	9"x13"	40 oz
	11"x15"	60 oz
	12"x18"	80 oz

Cake Style	Cake Size	Amount of Fondant
 Heart 4" high	6"	18 oz
	8"	26 oz
	9"	32 oz
	10"	36 oz
	12"	48 oz
	14"	72 oz
	15"	84 oz
	16"	96 oz
 Square 4" high	5"	20 oz
	6"	24 oz
	8"	36 oz
	10"	48 oz
	12"	72 oz
	14"	96 oz
	16"	120 oz
 Oval 4" high	7 ³ / ₄ " x 5 ⁵ / ₈ "	24 oz
	10 ³ / ₄ " x 8"	36 oz
	13" x 9 ⁷ / ₈ "	48 oz
	16 ¹ / ₂ " x 10 ³ / ₈ "	72 oz

Basic Tips

- All measurements will vary depending on the thickness of your rolled out fondant. Measurements displayed here are for the standard thickness of 1/8"
- Make sure your surface, tools and hands are clean and dry
- Work fast to keep fondant pliable, making sure to wrap and seal fondant that is not in use
- Don't forget to knead, knead, knead!
- Use cornstarch and confectioners sugar to make a non-stick surface
- Roll out to about 1/8" thick or less for covering a cake
- Use a firm cake mix (like pound cake) and avoid ultra moist cakes
- Crumb-coat your cake and chill in the fridge before covering

HOW TO COVER A CAKE



FOLLOW THESE SIMPLE STEPS:

- 1 Knead fondant
- 2 Dusting of cornstarch
- 3 Roll to 1/8" thick
- 4 Gently cover the cake
- 5 Smooth the top first
- 6 Smooth sides from the top down
- 7 Cut off excess
- 8 Final touches!

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