



# how to prep a cake

*for fondant application*





1 On a covered cake board larger than the diameter of the cake, pipe or spread a small bulb of buttercream to act as a 'glue' on the board.



2 Place the first leveled-off cake top side up and onto the buttercream. Make sure the cake is centered, then press down to secure.



3 In a filled pastry bag with a #805 tip, pipe a wall of buttercream onto the cake, that will act as a border



4 Fill in the buttercream wall with more buttercream and smooth using the icing spatula.



5 Place the 2nd cake top-side down onto the buttercream layer.



6 Gently align with the bottom. Do not press down on top of the cake.



7 Next, add a thin layer of buttercream to the entire cake, also known as the 'crumb coat'.



8 The crumb coat is not a thick layer, but enough to act as the 'glue' to bind the fondant onto the cake.



9 Once properly crumb-coated, place the cake into the refrigerator for a minimum of 4 hours, until ready to cover with fondant.

## YOU WILL NEED:

- Revolving cake stand
- 4" offset spatula
- Clear disposable pastry bags
- Tip #805
- Round silver cake drum 10"
- Cake layers
- Buttercream



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