

CAKE STENCILING

What you will need:

Patterned cake stencil (purchase from Amazon, Evil Cake Genius, or other online cake decorating sources)

Layer cake iced and covered in white fondant – 2 layers 3” thick or 3 layers 2” thick

Cake should be on a board 2” larger than the cake

Shortening

Icing color

Flavored extract (not flavoring) or vodka (don’t bring the bottle LOL)

Styrofoam plate to use as color palate

Royal icing (recipe to follow) in your choice of color

Food safe paint brushes

Cup

Paper towels

Table cover

Plastic gallon bag

9” angled spatula

Icing smoother

Royal Icing Recipe

1 lb 10X Confectioner’s Sugar

3 TBSP Meringue Powder

5 TBSP Warm Water

Mix on low until all sugar is wet then turn mixer to medium high speed and beat for 7 to 10 minutes. (This is very important. I usually stop at 9 minutes).

Be sure to color the icing while you are mixing.

Place the icing in a covered bowl as quickly as possible to keep it airtight.

Royal icing dries extremely quickly so do not leave it exposed to air.

Do not refrigerate. The icing needs to be room temp.