

Rolled Icing

From buttercream to fondant, there are a several types of icing that decorators may choose to achieve the style and desired end result.

Rolled Buttercream

Rolled buttercream's taste is very close to regular buttercream and is preferred by many. It has a shiny finish, rather than the traditional matte finish seen on rolled fondant cakes. Food coloring may be kneaded into it. It is a little more difficult to work with than rolled fondant. Roll out to 1/4" thickness.

14 ounces super white candy coating

1/3 cup clear corn syrup

Melt coating. Corn syrup should be room temperature. Mix the two together and set aside.

1 cup vegetable shortening (high ratio is best)

1 cup clear corn syrup

1/2 teaspoon butter flavor

1 teaspoon clear vanilla

1/2 teaspoon salt (fine grain)

7 to 8 cups powdered sugar

Place shortening and corn syrup in a mixing bowl and beat until creamy. Add flavorings and salt and beat until blended. Mix in powdered sugar and blend thoroughly. The mixture will be very stiff. Turn icing onto work surface and knead in coating mixture (should still be warm) until smooth and well blended. Store in sealed plastic wrap. Unused portions should be wrapped tightly with plastic wrap, then put into an airtight container. Rolled buttercream should be rolled out between non-stick sheets. Can be refrigerated for several weeks. (Yields 4½ pounds)

Rolled Fondant

Country Kitchen carries several brands of ready-to-use rolled fondants. Just knead and roll out.

Satin Ice has a silky, smooth, porcelain-like finish. Ideal for molding pieces. Available in many colors and several flavors and sizes.

Fondex is great for all fondant projects and has a subtle sweet flavor. Available in two colors.

Fondarific has a smooth, creamy texture, reduced tearing because it is more pliable than other fondants. It may also be frozen. Available in many colors and several flavors and sizes.

Wilton has a smooth vanilla flavor. Easy to work with.

Renshaw has a great taste and is easy to work with. Gives a smooth finish for cakes, cupcakes, and cookies. Available in several sizes and colors.

Rolled Fondant Recipe

1 tablespoon gelatin

1/4 cup water

3 tablespoons glucose

3 teaspoons glycerine

7 cups powdered sugar

Sift powdered sugar and put in large bowl. Make a well in center and set aside. Soak gelatin in water in a small sauce pan. When gelatin is softened, dissolve over low heat until grains disappear. Add glucose and glycerine. Let mixture come nearly to boiling point. Pour mixture into well in powdered sugar. With a wooden spoon, mix, pulling sugar into the liquid from the center. Continue mixing until stiff. Turn onto board and knead. Mixture should be firm. Amount of sugar needed may vary. Form into a ball and grease lightly with shortening. Place in a heavy bag.

Covering a Cake with Rolled Fondant

1. Prepare cake with a thin coating of buttercream. When icing forms a crust, brush piping gel over buttercream. Before removing the fondant from its container, make sure all utensils and counters are clean and dry.
2. Knead the fondant and roll it out on a table sprayed with cooking spray and dusted with powdered sugar. Shift the fondant often so it does not stick to the table. Do not turn fondant over after beginning to roll it out.
3. Roll fondant out to approximately 1/4" thickness. Roll out 8" larger than the measured diameter of the cake. (Example: for a 6" cake, roll fondant 14" wide.)
4. Lift fondant and place gently over the cake.
5. Rub the top of the cake firmly and gently by shifting your hands down over the edge to the sides, rubbing in a smooth back and forth motion, taking care not to stretch the fondant downwards.
6. Gently ease the fondant to the side of the cake taking care to avoid creases.
7. Cut off any excess at the base with a sharp knife.
8. Temporarily lift the cake up on a pedestal and trim any excess fondant off with a knife by cutting in.
9. Carefully remove your cake with a spatula and place on the cake support board.

Rolled Icing Amounts

These charts are icing amounts needed to cover cakes using rolled fondant or rolled butter cream.

*May need more for decorations.

ROUND CAKE		SQUARE CAKE	
Size	Fondant Amount	Size	Fondant Amount
6"	1 lb.	5"	1 lb.
7"	1¼ lbs.	6"	1½ lbs.
8"	1½ lbs.	7"	2 lbs.
9"	2 lbs.	8"	2¼ lbs.
10"	2½ lbs.	9"	2½ lbs.
11"	3 lbs.	10"	3 lbs.
12"	3½ lbs.	11"	3½ lbs.
14"	4½ lbs.	12"	4½ lbs.
16"	6¾ lbs.	14"	6 lbs.
18"	8¾ lbs.	16"	7½ lbs.

SHEET CAKE	
Size	Fondant Amount
7" x 11"	1½ lbs.
9" x 13"	2½ lbs.
11" x 15"	3¾ lbs.
12" x 18"	5 lbs.

COOKIES		
Size	Each	Per 2 Dozen
2"	.3 oz.	1/2 lb.
2½"	.6 oz.	1 lb.
3"	1 oz.	1½ lbs.
3½"	1.3 oz.	2 lbs.