

# 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 18 colors, three flavors and several 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 13 colors and four flavors and several sizes.

Wilton has a smooth vanilla flavor. Easy work ability. Two sizes.

Or make your own fondant using the following recipe.

1 tablespoon gelatin (#76-132)

1/4 cup water

3 tablespoons glucose (#76-5002)

3 teaspoons glycerine (#76-122)

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.

## Choco-Pan™

Choco-Pan™ comes in three colors and may be used instead of rolled fondant. It is extremely versatile that has a shelf life of six months, and can be frozen or refrigerated. It has a delicious and unique flavor, drapes beautifully over cakes.

## Covering The Cake

If Choco-Pan™ has been frozen or refrigerated, it must be brought back to room temperature before completing this step. When using a microwave oven to bring Choco-Pan™ up to room temperature, be sure to use the low or defrost setting. DO NOT let Choco-Pan™ get too hot. Overheating may cause it to breakdown and become soft and unworkable. First ice your cake with buttercream, making sure the sides and top are covered completely. Cool or freeze the frosted cake for 5-10 minutes. On a clean dry smooth surface, dust a mixture of 50% powdered sugar and 50% corn starch. Remove desired portion of Choco-Pan™ fondant from container and knead with hands to soften product. Next, roll it thin, using a rolling pin. After rolling, use a thin flat object to loosen fondant from the surface (a metal yard stick works well.) Then slide a clean cake board under the fondant and lift. Center the Choco-Pan™ over the cooled cake and gently drape. Smooth top and sides, then remove excess Choco-Pan™.

## Molding With Choco-Pan™

Add a small amount of sifted powdered sugar, and work into fondant. Mold into desired shape.

SIZE	AMOUNT
6"	1 lb.
8"	1 lb. 2 oz.
10"	1 lb. 4 oz.
12"	2 lbs.
14"	4 lbs.

