

STENCILLING TECHNIQUES

There is a variety of ways to use stencils in cake decoration, from creating simple embossing to sumptuous blended colour effects. All sorts of icing, ganache, chocolate and even buttercream can be used with stencils to great effect, and with the right equipment you can cut your own stencils to create unique and individual designs.

The following pages cover the versatile basic techniques used throughout the book.

Embossing



1 Lay a thin layer of white vegetable fat over the work surface, then knead a small amount of sugarpaste and roll it out to a thickness of no less than 5mm (1/4in) using a small rolling pin.



2 Carefully lay the embossing stencil flat on top of the icing.



3 Roll the small rolling pin firmly over the stencil and sugarpaste.



4 Peel away the stencil carefully.

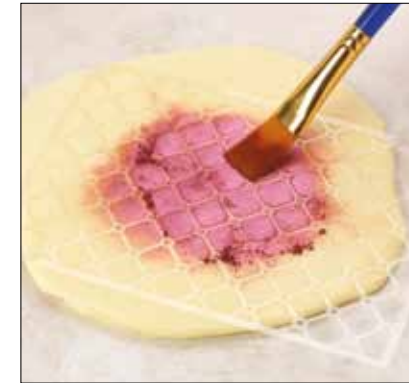


A cupcake covered with embossed sugarpaste.

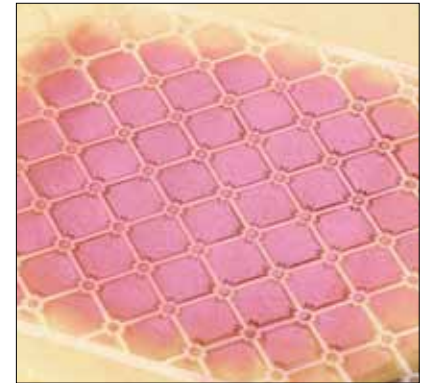
Dusting



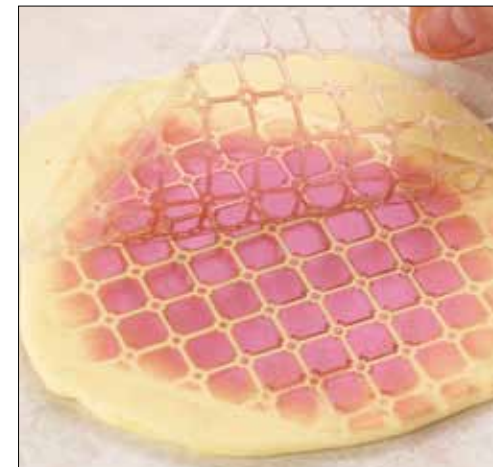
1 Follow steps one and two for embossing (see opposite), and leave the stencil in place.



2 Lightly brush a contrasting colour of edible dusting powder over the whole piece using a soft flat brush. Aim to cover a piece slightly larger than the size of your cutter.



3 Continue brushing the powder into the surface until it has all been worked in; this ensures the piece will remain clean when you lift away the stencil.



4 Carefully peel away the stencil.



A cupcake covered with embossed and dusted sugarpaste.