

THE FUN OF Cake Decorating

Today's hottest hobby

FAMILY FEATURES

Hobbies offer a sense of accomplishment as well as many forms of expression. There's one hobby that has recently exploded as perhaps the sweetest option of all — cake decorating.

According to the Craft & Hobby Association Attitude & Usage Study, sales of cake decorating supplies grew 103 percent in 2009, the largest craft segment increase in the industry. In the list of the Top Ten Crafts by U.S. household participation, cake decorating comes in third (14 percent), preceded by scrapbooking/memory crafts (17 percent) and crocheting (16 percent).

If you've ever wanted to try your hand at making fun or beautiful cake creations, a cake decorating course from Wilton can get you started on the way to a delicious new hobby. In-store classes can take you from the basics of cake decorating to helping you master the finer techniques used by the pros.

Here's a sampling of what you can learn.



Dazzling Dots Cake — Rolled fondant is a flexible, easy-to-shape icing that lets you get creative with cake decorations. Here the entire cake is covered in yellow neon fondant and decorated with fondant-based ribbon and bow.

What's In-Store for Cake Decorating?

Over the years, both amateur and professional cake decorators have relied on Wilton, the cake experts, and their long history of offering classes and products. The Wilton School of Cake Decorating and Confectionery Art, located in Darien, Ill., held its very first class in 1929, more than 80 years ago.

In 1975, a curriculum was created for local craft and specialty stores nationwide, making The Wilton Method classes more accessible to more people. These classes have attracted more than 4 million students.

This year, marking its 35th anniversary in stores, the original in-store curriculum has been refreshed to offer more techniques and more interaction.



Visit www.wilton.com for more decorating tips and ideas and to find classes near you.



Creative Cookies — Decorating cookies in a variety of ways is simple with the star tip.



Blooming Cupcakes — A colorful Ribbon Rose adds the finishing touch to these party cupcakes. The Ribbon Rose is a new addition to the Wilton curriculum and offers a contemporary twist to the classic piped rose.

TECHNIQUES

Fondant

Having originated in the mid-19th century, probably in France, fondant is now one of the most popular ways to finish and decorate a cake in America, even for amateurs.

These tiny cupped flowers can accent any dessert — just add buttercream or a tiny fondant ball to make a pretty center.

FONDANT BLOSSOMS

Tools:

- Roll & Cut Mat
- Perfect Height Rolling Pin
- Floral Collection Flower Making Set (Blossom cutter used)
- Confectionery Tool Set
- Foam square
- Tip: 2

Ingredients:

- Ready-To-Use White Rolled Fondant, as desired
- Icing Colors (to color fondant, as desired)
- Royal Icing

Step 1. Roll out fondant about 1/8 inch thick, on surface dusted with cornstarch. Cut with blossom cutter.



Step 2. Remove excess fondant around blossoms, transfer blossoms one at a time to foam square. Use ball tool from Confectionery Tool Set to make a cupped shape blossom, by depressing tool in center of flower.



Step 3. Pipe a Round Decorating Tip 2 dot flower center using thinned royal icing, or roll a tiny fondant ball and push into center.



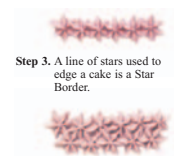
Using the Star Tip

Students learn how to use the Star Tip in the "Decorating Basics" class, the foundation for all Wilton Method courses. Use this versatile tip to add fun texture and captivating designs to cookies and cakes, make festive borders or to create beautiful drop flowers.



Step 1. Hold bag straight up; squeeze to form star.

Step 2. Stop pressure and pull tip straight up and away.



Step 3. A line of stars used to edge a cake is a Star Border.

Step 4. Covering a section of the entire cake surface with stars is a Star Fill-In.