

Introduction to Cake Decorating

January 29, 2009

So you thought you could bake a delightful cake, but presenting it was another thing. Well, thanks to Misty Fahnestock, owner of Misty's Sweet Tooth in Ste. Genevieve, we now know a little bit about decorating our fresh, home baked cakes! Although not divulging the secrets of her delicious frosting, Ms. Fahenstock suggested using a butter cream frosting made with real butter and our Nielsen-Massey Mexican Pure Vanilla Extract for the best flavor. After all you just baked a delicious cake, don't you want to use an equally delicious frosting?

Then the technical training set in. First we learned the way to properly apply the frosting to get a completely smooth finish. (*Viva la finish!* – insider's joke; you should have been at the class!) After we mastered that, we proceeded to using a pastry bag with various decorating tips. First we practiced on cardboard; then after attaining some proficiency, did we proceed to decorating our cakes. Ms. Fahenstock carefully guided us through every step from using a cookie cutter to imprint a design on the cake to the right angle and pressure to use when holding the pastry bag. She also indicated that the correct tools, such as the small off-set spatula and decorating sets that we just happen to sell, really makes the job easier.

Thank you Misty for introducing us to the world of cake decorating!







