

how to make fondant cakes step by step

How to make fondant cakes step by step is a delightful journey into the world of cake decorating. Fondant cakes are not only visually stunning but also allow for intricate designs that can bring any theme or occasion to life. Whether you are an experienced baker or a novice, mastering the art of fondant will elevate your cake-making skills significantly. This guide will walk you through the process step by step, from baking the cake to the final touches.

Ingredients and Tools Needed

Before diving into the process of making fondant cakes, it's essential to gather all necessary ingredients and tools.

For the Cake

- 2 cups all-purpose flour
- 1 ½ cups granulated sugar
- ½ cup unsalted butter (softened)
- 1 cup whole milk
- 3 large eggs
- 2 ½ teaspoons baking powder
- 1 teaspoon vanilla extract
- A pinch of salt

For the Buttercream Frosting

- 1 cup unsalted butter (softened)
- 4 cups powdered sugar
- 2 tablespoons heavy cream or milk
- 1 teaspoon vanilla extract
- Food coloring (optional)

For the Fondant

- 1 package of ready-to-use fondant (or homemade)
- Cornstarch (for dusting)
- Vegetable shortening (for greasing)

Essential Tools

- Mixing bowls
- Electric mixer or whisk
- Measuring cups and spoons
- Spatula
- Cake leveler or serrated knife
- Rolling pin
- Fondant tools (e.g., smoother, cutters, and molds)
- Cake board

Step 1: Baking the Cake

The first step in creating a fondant cake is baking the cake itself. Here's how to do it:

1. **Preheat the Oven:** Set your oven to 350°F (175°C) to ensure it's hot enough before you put your cake in.
2. **Prepare the Cake Pans:** Grease and flour two 9-inch round cake pans or line them with parchment paper to prevent sticking.
3. **Mix the Ingredients:** In a large mixing bowl, cream together the softened butter and granulated sugar until light and fluffy. Add the eggs one at a time, mixing well after each addition. Stir in the vanilla extract.
4. **Combine Dry Ingredients:** In another bowl, whisk together the flour, baking powder, and salt.
5. **Combine Mixtures:** Gradually add the dry ingredients to the wet mixture, alternating with the milk. Mix until just combined.
6. **Pour into Pans:** Divide the batter evenly between the prepared cake pans.
7. **Bake:** Place the pans in the preheated oven and bake for 25-30 minutes, or until a toothpick inserted in the center comes out clean.
8. **Cool:** Once baked, remove the cakes from the oven and let them cool in the pans for 10 minutes. Then, transfer them to a wire rack to cool completely.

Step 2: Making the Buttercream Frosting

Buttercream frosting serves as the perfect adhesive for fondant and adds flavor. Here's how to prepare it:

1. **Beat the Butter:** In a mixing bowl, beat the softened butter until creamy.
2. **Add Powdered Sugar:** Gradually add the powdered sugar, mixing on low speed until combined.
3. **Incorporate Cream and Vanilla:** Add the heavy cream and vanilla extract. Beat on high speed until the frosting is light and fluffy.
4. **Color the Frosting:** If desired, add food coloring to achieve your preferred hue. Mix until well combined.

Step 3: Assembling the Cake

Now that you have your cakes and frosting ready, it's time to assemble your cake:

1. **Level the Cakes:** Use a cake leveler or serrated knife to trim the tops of the cakes to create a flat surface.
2. **Apply a Base Layer of Frosting:** Place one cake layer on a cake board or plate. Spread a generous amount of buttercream frosting on top.
3. **Add the Second Layer:** Place the second cake layer on top of the frosted first layer. Press down gently to secure it.
4. **Frost the Sides:** Use a spatula to apply a thin layer of frosting over the entire cake. This is known as the crumb coat and will help trap any crumbs.
5. **Chill the Cake:** Refrigerate the cake for about 30 minutes to set the crumb coat.

Step 4: Preparing and Applying Fondant

Fondant transforms your cake into a work of art. Follow these steps for a smooth application:

Preparing the Fondant

1. **Dust Your Surface:** Lightly dust your work surface with cornstarch to prevent sticking.
2. **Roll Out the Fondant:** Take the fondant and knead it until it is pliable. Roll it out with a

rolling pin to about ¼ inch thick, ensuring it's large enough to cover your cake.

3. **Transfer the Fondant:** Gently roll the fondant onto your rolling pin and transfer it over the cake.

Applying the Fondant

1. **Cover the Cake:** Unroll the fondant over the cake, allowing it to drape down the sides.
2. **Smooth the Surface:** Use a fondant smoother to gently smooth out any air bubbles and create a seamless finish.
3. **Trim Excess Fondant:** Use a sharp knife to trim any excess fondant at the base of the cake.
4. **Set Aside:** Allow the covered cake to sit for a while to firm up if needed.

Step 5: Decorating the Fondant Cake

This is where your creativity shines! Here are some ideas for decorating:

- **Use Fondant Cutters:** Create shapes or letters using fondant cutters.
- **Add Details:** Use edible paints, luster dust, or food color markers to add intricate designs.
- **Make Flowers:** Craft fondant flowers to embellish your cake.
- **Apply Edible Glitter:** For a bit of sparkle, sprinkle some edible glitter over your designs.

Step 6: Final Touches and Serving

Once your cake is decorated, it's time for the final touches:

1. **Display Your Cake:** Place your fondant cake on a decorated cake board or stand.
2. **Slice and Serve:** When ready to serve, use a sharp knife to cut the cake. Fondant is best enjoyed when it is fresh, but the cake itself will keep well for several days.

Conclusion

Making fondant cakes is an enjoyable and rewarding process that allows you to express your creativity. With practice, you can master the techniques necessary to create stunning cakes for any occasion. Remember, the key to a magnificent fondant cake lies not only in the baking and decorating but also in the love and passion you put into it. So gather your ingredients, follow these steps, and let your imagination soar! Enjoy the sweet journey of cake decorating!

Frequently Asked Questions

What ingredients do I need to make fondant for cakes?

To make fondant, you will need marshmallows, powdered sugar, water, and optionally, a flavoring like vanilla or almond extract.

How do I prepare the marshmallow fondant?

Start by melting marshmallows in a microwave-safe bowl for about 30 seconds. Stir until smooth, then gradually mix in powdered sugar until the mixture forms a dough-like consistency.

Can I color my fondant, and if so, how?

Yes, you can color your fondant using gel food coloring. Add a small amount to the fondant and knead it until the color is evenly distributed.

What is the best way to roll out fondant?

Dust your work surface and rolling pin with powdered sugar or cornstarch to prevent sticking, then roll out the fondant to about 1/8 inch thick, ensuring it's large enough to cover your cake.

How do I apply fondant to a cake?

Place the rolled-out fondant over the cake, starting from the top and gently smoothing it down the sides. Use a fondant smoother to eliminate air bubbles and create a smooth finish.

How can I decorate my fondant cake?

You can use tools to create patterns, cut out shapes, or paint with edible colors. Adding edible decorations like flowers or figures can also enhance the look.

How do I store fondant cakes?

Store fondant cakes in a cool, dry place, away from direct sunlight. If possible, keep them in a cake box to protect from dust and moisture.

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