

FONDANT COVERAGE CHART

| Cake Style | Cake Size | Amount of Fondant |
|-----------------------|-----------|----------------------|
| | 5″ | 14 oz |
| | 6" | 18 oz |
| | 8" | 24 oz |
| Round 4" high | 10" | 36 oz |
| | 12" | 48 oz |
| | 14" | 72 oz |
| | 16" | 108 oz |
| | 18" | 140 oz |
| | 5″ | 12 oz |
| | 6" | 14 oz |
| | 8" | 18 oz |
| | 10" | 24 oz |
| | 12" | 36 oz |
| Round 3" high | 14" | 48 oz |
| | 16" | 72 oz |
| | 18" | 108 oz |
| Sheet Cake 2" high | 7"x11" | 30 oz |
| | 9"x13" | 40 oz |
| | 11"x15" | 60 oz |
| | 12"x18" | 80 oz |

| Cake Style | Cake Size | Amount of Fondant |
|-------------------|---|-------------------|
| Heart 4" high | 6" | 18 oz |
| | 8" | 26 oz |
| | 9″ | 32 oz |
| | 10" | 36 oz |
| | 12" | 48 oz |
| | 14" | 72 oz |
| | 15" | 84 oz |
| | 16" | 96 oz |
| Square 4" high | 5″ | 20 oz |
| | 6" | 24 oz |
| | 8" | 36 oz |
| | 10" | 48 oz |
| | 12" | 72 oz |
| | 14" | 96 oz |
| | 16" | 120 oz |
| Oval 4" high | $7^3/_4$ " $\times 5^5/_8$ " | 24 oz |
| | 10 ³ / ₄ "x8" | 36 oz |
| | 13" x 9 ⁷ / ₈ " | 48 oz |
| | 16 ¹ / ₂ " × 10 ³ / ₈ " | 72 oz |

Basic Tips

- All measurements will vary depending on the thickness of your rolled out fondant. Measurements displayed here are for the standard thickness of 1/8"
- Make sure your surface, tools and hands are clean and dry
- Work fast to keep fondant pliable, making sure to wrap and seal fondant that is not in use
- · Don't forget to knead, knead, knead!

- Use cornstarch and confectioners sugar to make a non-stick surface
- . Roll out to about 1/8" thick or less for covering a cake
- Use a firm cake mix (like pound cake) and avoid ultra moist cakes
- Crumb-coat your cake and chill in the fridge before covering

HOW TO COVER A CAKE

















FOLLOW THESE SIMPLE STEPS:

- 1 Knead fondant
- 2 Dusting of cornstarch
- 3 Roll to 1/8" thick
- 4 Gently cover the cake
- 5 Smooth the top first
- 6 Smooth sides from the top down
- 7 Cut off excess
- 8 Final touches!