



Working With Fondant

TROUBLESHOOTING THE BASICS

FIXING MINOR CRACKS

If you have wrinkling or cracking on the edges of a covered cake use a small amount of shortening on a small round paintbrush to smooth it out. To repair small indentations or tears, place a small ball of matching color fondant on the area and use shortening to smooth it out. NOTE: the shortening will leave a little shine.

AVOIDING CRACKS

DID YOU KNEAD THE FONDANT?

Too short - The gums haven't been fully warmed up. The fondant will not be at its optimal flexibility.

Too long - The longer fondant is worked in open air, the less flexible it will be.

Portion too large - If you need a large portion of fondant, knead individual pieces (around baseball size) and then knead all together

DID YOU USE CORNSTARCH?

Use a very light dusting of cornstarch when kneading. Too much cornstarch on the surface will draw out the moisture from the fondant, leaving it less flexible and prone to cracking.

DID YOU ROLL IT OUT EVENLY?

Ensure that you roll with even pressure and that you are not pushing/pulling the fondant. Uneven pressure causes the bottom of the fondant to stick to the work surface and stretches the fondant on top when rolling. Lift and turn the fondant after each roll to ensure an even fondant surface.

HOW QUICKLY ARE YOU WORKING?

When kneading, rolling and decorating... move at a quick pace to avoid elephant skin. Because fondant is water based, the longer it's being worked in open air, the less flexible it will be. Any unused fondant should be quickly stored in a sealed, airtight container.

FIXING AIR BUBBLES

If bubbles have already formed, pierce the bubbles on an angle (not directly in the middle) with a fine, sharp pin and smooth the fondant. That should clear up any problems.

AVOIDING AIR BUBBLES

DID YOU MOISTEN THE BUTTERCREAM BEFORE COVERING?

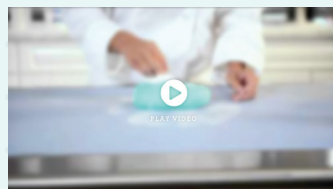
Oftentimes, buttercream will lose moisture when being chilled before covering. We recommend lightly brushing with water before placing the fondant on top to cover and adhere.

DID YOU USE A FRUIT FILLING?

The filling or cake can release air and get trapped underneath the fondant. Once your cake is covered in fondant, gently press a coffee stirrer into the cake so that it goes deep enough to hit the layer of filling. You can place this strategically in places on the cake that you know will be covered by decoration later. Leave these in for at least a couple of hours for best results.

Fondant 101 Videos

GETTING STARTED



Kneading and Rolling



Covering and Trimming



Troubleshooting the Basics