Culpitt

On Top of the World's Best Selling Cakes

How much do I need?

Here's a basic guide to how much sugar paste you'll need to cover a cake.

ROUND CAKE

Cake size		Cake depth		Sugar Paste
15cm	6"	6.5cm	2.5"	500g
20.5cm	8"	6.5cm	2.5"	500g
23cm	9"	6.5cm	2.5"	650g
25.5cm	10"	7.5cm	3"	1000g
30cm	12"	7.5cm	3"	1300g

SQUARE CAKE

Cake size		Cake depth		Sugar Paste
15cm	6"	6.5cm	2.5"	600g
20.5cm	8"	6.5cm	2.5"	800g
23cm	9"	6.5cm	2.5"	1000g
25.5cm	10"	7.5cm	3"	1200g
30cm	12"	7.5cm	3"	1550g

For more detailed instructions and more How To Guides, hints and tips visit our website.

www.culpittcakeclub.com
www.culpitt.com

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Culpitt Cake Decorating Sugar Paste is a ready to roll icing that is perfect for decorating your cakes, cupcakes and cookies. Available in a range of 13 colours suitable for decorating cakes for all occasions.

2 New Colours!

Brilliant White
Purple
Black
White
Chocolate Flavour
Ivory
Red
Green
Blue
Fuchsia
Yellow
Light Blue
Light Pink

Visit our websites to find out how to mix more colours!

Orange	Lime	Nude	Pastel Yellow

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Cake Covering Guide

Culpitt Cake Decorating Sugar Paste

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Culpitt Cake Covering Guide

See more on YouTube

Part One - Preparing your cake

• Secure the cake to the board using a small amount of buttercream.

• Trim around the top of the cake to remove sharp edges with a knife.

• Spread a thin layer of buttercream over the entire cake using your palette knife or scraper.

Tip

This prevents crumbs from the cake getting onto the sugar paste.

• Spread a thicker layer of buttercream onto the cake.

Tip

This creates the cake shape and gives the sugar paste a base to stick to.

Part Two - Rolling out the sugar paste

• Knead the sugar paste until it is a similar texture to warm plasticine, it may take three or four minutes to achieve this consistency. Mould the paste into a disk shape.

• Dust the work surface with icing sugar to prevent sticking. DO NOT USE FLOUR.

Tip

Measure from the base of one side of the cake, over the top and down to the base of the other side of the cake. This will determine how much you need to roll out your sugar paste.

• Using a rolling pin, roll the sugar paste away from you in one direction. Lift the paste and turn by 90°. Roll the sugar paste away from you again. Lift the sugar paste and turn by 90° and roll out again. Repeat until the paste is the required size.

Part Three - Covering your cake

• Dust your hands with a small amount of icing sugar.

• Gently lift the sugar paste up and place over the top of the cake, as centrally as possible.

• Carefully start to shape the sugar paste around the cake, starting at the top. Smooth the top edge and begin to shape the sides.

• Trim excess sugar paste to reduce excess weight and prevent stretching. Give final shaping to the sides of cake.

Tip

To cover the cake board, trim the excess paste using a sharp knife around the edge of the cakeboard, alternatively trim along the edge of the cake.

• Carefully smooth the top and sides using the smoother/polisher for a polished finish and a crisp edge at base.

• Check the paste for air pockets and pierce each with a pin or other sharp thin tool.

Your cake is now ready to decorate!

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