

Incredible INLAYS

A “This technique lends itself to so many different possibilities”, notes **Rebekah Wilbur**. “I could envision using this inlay tutorial to add stripes, polka dots, hearts and any multitude of patterns to create a seamless finish.”



COMPONENTS:

Fondant Extruder
Large Rolling Pin
Fondant Smoother
Flexible Acrylic Smoother
Parchment Paper (cut into two large sheets)
Ruler or Measuring Tape
Sharp Knife
Food Storage Bags
White Fondant
Colored Fondant (Purple, Teal)

1. Prepare your colored fondant by mixing each of your chosen colors with a small amount of white to create increasingly lighter shades and place into food storage bags to keep it soft and pliable.



2. To prepare the inlay panel, measure the height and circumference of your cake tier.



3. Knead the white fondant, then lightly grease your surface with a thin layer of vegetable shortening to prevent sticking. Roll the fondant into a long strip; the strip must be long enough to wrap around your cake and deep enough to allow for a small amount of overhang.

Rebekah notes: The fondant should be approximately 1/8th of an inch thick.



4. Place the fondant onto a length of parchment paper and cover the outside with a thin layer of vegetable shortening; this will prevent the fondant from drying out too quickly.



5.

Knead a small piece of the colored fondant and place it into your extruder. Extrude the fondant through a small circular hole to create a long thin rope.



6.

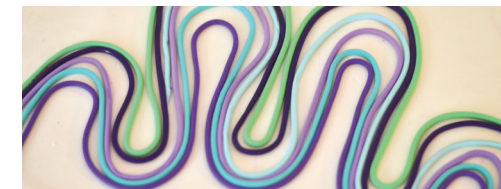
Place the extruded fondant in a zig-zag pattern onto your fondant panel.



7.

Repeat the last two steps until you have added one rope in each color.

Rebekah notes: I recommend 3 different shades of both purple and teal (6 ropes in total).



8.

Place the second sheet of parchment over the panel and, with gentle and even pressure, press down to secure the extruded fondant ropes to the panel underneath. Using a large rolling pin, gently roll the fondant to fully adhere the extruded fondant to the panel underneath. Measure the panel again and trim away any excess fondant.



9.

Cover the outside of your cake with a thin layer of vegetable shortening; this will allow you to adhere your panel to the outside of the cake. Flip your panel upside down and remove the bottom piece of parchment. Using the second piece of parchment as a support, lift the panel and slowly adhere it to the cake.



10. Secure the panel using your fingers and, using a sharp knife, draw a line straight upwards to trim away the excess where it meets at the back to create a neat seam.

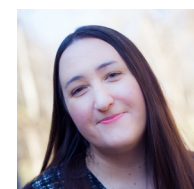


11. Using the sharp knife, trim the excess fondant from the top of the cake.

Rebekah notes: Make sure your knife is flush with the top of the cake, this will ensure a neat cut and a minimal seam.



12. Smooth your cake with a fondant smoother, and, using circular motions buff out any of the seams. To create a really sharp edge use the flexible acrylic smoother. **ACD**



Rebekah Naomi Wilbur is a cake designer, sugar-art teacher and writer based in Virginia, USA.

Weblinks RebekahNaomiCakeDesign.com
Facebook.com/CakeliciousVA