

# Covering Icing Imperfections

By Kathy Moore

With practice, imperfections are less likely to occur and ideally it's best to know why it has happened so it can be avoided. But in the meantime what can be done about it? Here's the answer!

## Imperfection

Sugarpaste has small crack and 'stretch marks' on the cake.

## How to avoid

Make sure the sugarpaste is well kneaded before rolling out. The warmth of your hands helps to soften the paste.

Only use the minimal amount of icing sugar to roll out the sugarpaste. Using excess amounts dries the paste out, causing cracks to appear.

For dark colours avoid using icing sugar as any transferred to the top surface may spoil the colouring. Try using a non stick board lightly greased with white fat.

Only roll out the paste to the size that you need. The weight of an excessively large piece of paste will drag the sides down and create cracks.

When applying the paste onto the cake, use a pair of cake smoothers to obtain an even, smooth finish. Use the palm of your hand over the edges as the warmth will help smooth away any small stretch marks.

## Covering up

If there is a better side, see if you can turn the cake round and use this as the front.

Arrange the decoration so that it hides any obvious imperfections.

Arrange leaves from a sugar flower spray to cover small marks. If necessary add more leaves to do this.

Pipe tiny dots to create a random pattern – and be certain the dots cover the imperfections.

Use ribbons, trailing ribbons, wide ribbons, trims and dragees.

Place a butterfly over the problem area.

Sprinkle the surface with Culpitt Glitter.

Use an edible pen to create a design e.g. paw prints.

Make sugar fabric and drape over the affected area.

Use ready made stars and hearts placed appropriately.

Roll out a piece of paste and cut out a shape with a large plaque cutter. Use to cover the top of the cake.

Use chocolate curls on top of chocolate cakes.

Apply a small Ladybird.

Make the most of ready made decorative plaques, sugar flowers, sugar roses and non edible (but food grade) cake decorations.

