

Using Lettering

By Kathy Moore

Using lettering to personalise a cake, to add initials to chocolates and sweets or for small cup cakes can be done simply and easily using cutters.

Using the Lettering



The type of paste used should be firm enough to hold its shape when cut out. Use either modelling paste or petal paste.

Roll out the paste quite thinly on a non stick board. If your paste is too thick it will stick in the cutter. Allow the paste to become a little dry before using!

Cut out the lettering, tap onto a work surface for the letters to drop out of the cutter.

Attaching the Lettering to Cakes

Use either a dab of royal icing to secure to cakes or use cooled boiled water to moisten the back of the lettering. Alternatively, add a few drops of water to a walnut sized piece of sugarpaste, carefully heat in the microwave until just bubbling. Remove from the microwave and stir; a thick sugar glue will be the result. This will make an excellent glue to attach lettering, and other sugar pieces, to iced cakes. For Buttercream covered cakes add the lettering directly to the cake. If the buttercream is quite firm, use the sugar glue to attach the lettering. Discard any left over sugar glue after use.

Other Ideas Using Initials

A large single initial letter used on a cake can create a main decorative feature.

Print off a large initial to suit the size of your cake and cut out the letter to use as a template.

Roll out some modelling paste quite thickly. Place the template over the top. Use a sharp craft knife to cut round the template. Transfer the initial to the cake or leave to dry before placing into position.

Think about decorating the initial with small blossom shapes, ready made decorations, stars and hearts. For a glittery and sparkling effect sprinkle with Culpitt Edible Glitter or Magic Sparkles.