

JUST THE FACTS CAKE DECORATING

Name: _____

Hour: _____

WORKSHEET

REVIEW

Directions: After watching “Just the Facts: Cake Decorating,” answer the following questions.

1. What is a coupler?
2. List three decoration techniques shown in this video?
3. Why should you not frost a warm cake?
4. What is the best movement to use with the spatula when frosting a cake?
5. What is the purpose of frosting a cake?
6. What is a cake comb?
7. What can you use to thin out frosting?

JUST THE FACTS CAKE DECORATING

TEACHERS KEY

REVIEW

Directions: After watching “Just the Facts: Cake Decorating,” answer the following questions.

1. What is a coupler?

Two adjoining rings that hold a decorating tip onto a bag.

2. List three decoration techniques shown in this video?

Answer vary (Star, Roset, Sweet Pea, Rose, Stems, Writing, Leafs)

3. Why should you not frost a warm cake?

Icing will fall off.

4. What is the best movement with the spatula when frosting a cake?

A push and pull movement. Do not lift spatula.

5. What is the purpose of frosting a cake?

Keeps cake fresh and adds flavor.

6. What is a cake comb used for?

Adds a decorative pattern to a frosted cake.

7. What can you use to thin out frosting?

Corn syrup.

JUST THE FACTS CAKE DECORATING RECIPES

Buttercream Frosting

Ingredients:

1/2 cup solid vegetable shortening

1/2 cup butter

1 teaspoon flavoring such
as vanilla extract

4 cups powdered sugar
(about 1 pound)

2 tablespoons corn syrup

2 tablespoons water or milk

Procedure:

Cream shortening and butter with electric mixer. Add the flavoring (vanilla extract). Gradually add the powdered sugar, about 1 cup at a time, mixing well on medium speed. Scrape the sides and bottom of the mixing bowl each time before adding more powdered sugar. Add the milk or water and mix on medium speed.

If not using the frosting right away, keep it in the refrigerator in an airtight container. Re-whip before using.