



5-MINUTE TIME-SAVING CAKE DECORATING HACKS!

Here are some of YummyArts members' favorite tips. Please let us know which ones help you the most!

1

ACETATE SMOOTH BUTTERCREAM

When using acetate paper to smooth buttercream on your carved cakes, first cut the acetate to the size you need, then, put a piece of colored tape on it, so you don't lose it on your counter!

- Susan Carberry ([To watch a demo, CLICK HERE.](#))



ICING CARTRIDGES

2

Put a dollop of buttercream on a square of plastic wrap and roll it into a "cartridge." Twist the ends and set aside till needed. When ready to use, cut one end of the cartridge and insert it into your parchment bag. Pipe as usual. When it runs out of icing, pull out the cartridge and insert another one. Quick & Easy! ([To see the Icing Cartridges demo, CLICK HERE.](#))

3

HOMEMADE MARSHMALLOW FONDANT

Commercial fondant can be very expensive. Save time & money by making your own great-tasting fondant!

- 1 pound of mini marshmallows
- 1 teaspoon butter flavor
- 2 pounds powdered sugar
- 1 teaspoon clear vanilla
- 2 tablespoons water

([To watch our Marshmallow Fondant demo, CLICK HERE.](#))



KEEP 'EM CLEAN

4

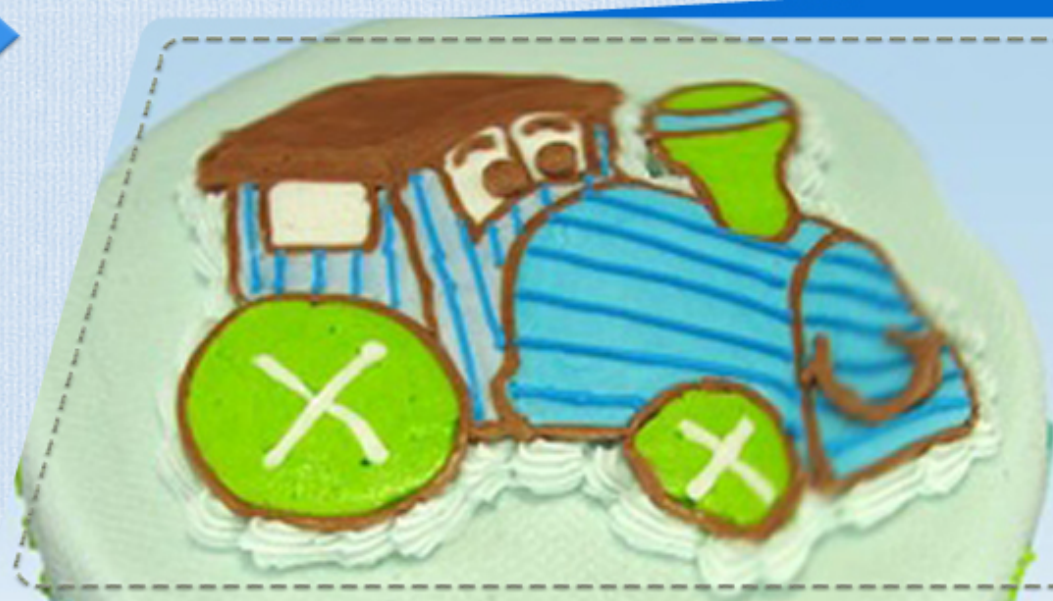
"Cover your TV remote control with plastic wrap if it lays on the counter. Put plastic wrap over your computer keyboard. Then you don't have to wash your hands to touch them!" - Mary Jane Holman

5

EASY BUTTERCREAM TRANSFERS

"I do Buttercream Transfers on a piece of acrylic. First I tape a sheet protector onto the acrylic (open side to the top) then I slide the picture I want to do into the sheet protector.

I cover the acrylic with plastic wrap. When I have completed the transfer I can slide out the picture and look to see how I've done. If it's to my liking I then place plastic wrap over the icing side and slip it into the freezer. (I always freeze my BCT until I am ready to use it). When I go to place it on my cake I can see through the acrylic so I place it properly." - Linda Roger



NO-BAKE CAKE POPS

6

SUPER quick & easy, Susan Carberry's No-bake Cake Pop Recipe is one of our members favorite closely guarded secrets! Using only chocolate sandwich cookies and cream cheese, Susan creates these eye-popping, unbelievably delicious, treats! ([To watch Susan make a batch, CLICK HERE!](#))

7

NO-CRACKING BUTTERCREAM ICING

"Is there anything that can be added to buttercream icing to keep it from cracking or wrinkling when you move the cake after it has set for a while?"

Believe-it-or-not, YES!

When making icing, add just a few drops of vinegar to your mixture. This'll keep your icing from cracking when it dries on the cake. (And, a few drops won't affect the taste at all.) - Samantha Mitchell



We hope these tips were helpful to you. If you're serious about improving your cake & cookie decorating, you may want to have a look at

YummyArts

