



PREP:
COOK:
SERVES:

Ready to Roll Icing Party Cakes

Have a go at decorating your cakes with colourful Ready to Roll Icing shapes! With just a few simple tips and a little practice, you'll be decorating like a pro.

Ingredients

Tools

Dr. Oetker Ready to Roll Icing (white and coloured)
Queen Food Colour Gels
Queen Royal Icing
Icing Sugar or Corn Flour
Fondant Rolling Pin
Square cookie cutters
Balloon cookie cutters
Cloud cookie cutters
Fondant cutter
A straw or small circle fondant punch
Palette knife
Sharp knife

Method - White Base

STEP 1

Prepare Ready to Roll Icing in white by separating into 4-6 pieces and kneading each piece for 3-5 minutes until smooth, using icing sugar or corn flour to prevent stickiness. Keep fondant covered with cling wrap when not kneading.

STEP 2

Combine all kneaded fondant and knead until a smooth ball forms. Roll out to a 5mm thick circle large enough to cover a cake tier, ensuring additional fondant to fall over edges.

STEP 3

Spray pre-prepared ganache cake with a little cooking spray, then gently lift fondant over the cake. Smooth edges using a fondant smoother and trim bottom with a sharp knife, ensuring the edges are tidy. Repeat for remaining tiers (if using).

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Ingredients

Cling wrap

Method - Presents

STEP 1

Knead Ready to Roll Icing as per method for white base, then to create custom colours, knead small pieces of coloured fondant and knead into white icing until desired shades are achieved. Alternatively, add a drop of Food Colour Gel to white fondant and knead until desired shade is achieved, adding icing sugar or cornflour to prevent stickiness.

STEP 2

Roll coloured fondants out to 3-4mm thick. To create patterns for presents, cut out coloured polka dots and stripes in different colours and layer over the top of base colour fondants, using a little water to assist sticking. For an interesting mix of patterns, leave some gifts in a single colour then layer a cross of coloured fondant to create the appearance of wrapping ribbon.

STEP 3

Roll out leftover coloured fondant and cut into small strips, triangles, balls or tear drops to create shapes to top the presents.

STEP 4

For the present cake topper, repeat fondant preparation steps, however create solid squares and rectangles with a larger amount of fondant, then decorate with spots and stripes, attached with a little water to stick.

STEP 5

Allow all present component to dry at least overnight before attaching to cake with Royal Icing.

Method - Balloons

STEP 1

Prepare and colour fondant as per methods for white base and presents.

STEP 2

Roll coloured fondants out until 2-3mm thick and cut into balloons using a balloon cookie cutter. Roll remaining fondant into small thin logs and fold over balloons to create a balloon tie, as per pictured, and use a knife to create small vertical lines at base of balloons. Gently lift using a palette knife and set aside to dry for at least 3 hours or overnight.

STEP 3

Once balloons are dry, simply decorate cake by attaching balloons to cake with a small amount of pre-prepared Royal Icing. Use a piping bag with a fine tip to pipe the balloon strings down the cake and allow to dry before serving.

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Method - Pinwheels

STEP 1

Prepare and colour fondant as per methods for white base and presents. Roll coloured fondants out to 3-4mm thick. To create patterns for pinwheels, cut out coloured polka dots and stripes in different colours and layer over the top of base colour fondants, using a little water to assist sticking.

STEP 2

Use a straw or fondant punch to create polka dots. Use a 7cm x 7cm square cookie cutter to cut patterned fondant, then using a sharp knife, cut each square from corners towards middle, ensuring the middle of the square isn't cut. This will create four triangles joined in the middle.

STEP 3

At one corner of each triangle, gently lift the corner and fold down towards the centre, attaching with a little water. Repeat with each triangle to create a pinwheel.

STEP 4

To cover the attachments in the middle, cut small circles of coloured fondant and stick to middle.

STEP 5

Repeat layering and cutting method to create pinwheel sticks, relative in size to the height of the cake they will be attached to. Allow to dry overnight before attaching to cake with Royal Icing.

Method - Clouds

STEP 1

Prepare fondant as per method for white base. Roll fondant out to 2-3mm thick and cut into clouds using a cloud cookie cutter.

STEP 2

Allow to dry overnight before attaching to cake with Royal Icing.

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