

BUTTERCREAM Ideas



*Sweet Inspirations for
Creating Top-Tier Cakes*



HOBBY LOBBY®

COLOR CODED

When it comes to tinting buttercream, gel food coloring is your best bet. It's more concentrated than water-based dyes, dispenses one drop at a time, and won't affect the consistency of the buttercream.



OUI, OUI CHINOISERIE

The sweetest cake toppers are the ones you can eat—like the delicate buttercream flowers atop this chinoiserie creation. Pipe them with a #103 petal tip and a decorating bag filled with half navy blue buttercream and half white.



ROYAL TOUCH

Dramatic and elegant, Lambeth designs truly take the cake! Try a #104 petal tip for ruffles, and look to open star tips (here, #4B and #32) for the shell borders.



SWEET AS A ROSE

You can have your cake and decorate it too! There are a huge variety of decorating tips to help you pipe everything from buttercream flowers and stars to polka dots and ribbons (sizes #366, #1M, #224 and #2D).



CONFECTION CELEBRATION

Want to make your own cheer-worthy buttercream pompoms? Start with a ball of fondant and then pipe dyed buttercream around it with a #233 hair-and-grass decorating tip.



ART OF ICING

The key to decorating an abstract cake? Let out your inner Picasso! Just swoop, splatter and stipple dyed buttercream onto your confectionery canvas and finish off with a smattering of sprinkles.

***On the Cover:** What gives a cartoon cake its POW-factor? Black frosting piped along the edges for that signature faux-2D look!*





MACRA-MADE

Celebrate in boho style with a macrame-inspired buttercream design! The elaborate end result is achieved more through patience than skill level—all you need are a couple of round tips (#5 & #3) and some time.

Rough edges? Refrigerating the cake before you smooth out messy lines will help.

BARE NECESSITIES

Buttercream takes a supporting role in this bare (but dyed) cake, letting the colorful layers speak for themselves. The thick frosting levels provide height, making five layers look like ten!





Tip: For a bakery-level cake, start with a crumb coat—an initial thin layer of buttercream that traps crumbs, locks in moisture, and provides a smooth surface for decorating.

BLENDING BEAUTY

Buttercream should have a consistency that's spreadable enough to delicately blend gel-dyed watercolor swirls but also thick enough to achieve 3D designs like these oranges.