

# 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 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!*





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

## MACRA-MADE

Celebrate in boho style with a macramé-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.

## 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.