

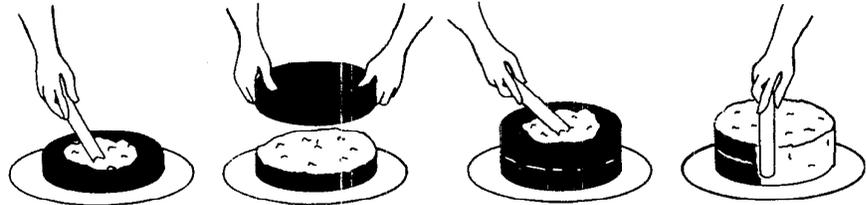
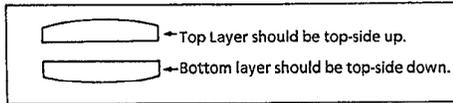
GUIDELINES FOR PREPARING FROSTINGS AND FROSTING CAKES

FROSTINGS

1. Frostings should not be so strongly flavored that they detract from the flavor of the cake. Frostings should complement the flavor of the cake.
2. If a colored frosting is desired, mix the food coloring with a small amount of the frosting and then add the colored frosting to the larger amount until the desired color is obtained. Harsh strong colors should never be used except in small amounts for some specific decoration.
3. A butter cream frosting which is too thick can be thinned with a little water or milk before it is used. Care must be taken to add the liquid in very small amounts. Butter cream frosting which is too thin can be thickened by the addition of more powdered sugar. The additional powdered sugar should be mixed into the frosting until the desired consistency is reached.

FROSTING CAKES

1. Remove loose crumbs and, if necessary, trim the cake. Use a sharp knife to remove any hard or jagged edges.
2. Form layer cakes using two 9-inch layers, or a sheet cake cut in half to form 2 layers, or two sheet cakes put together.
3. When frosting a layer cake, invert the bottom layer with the top side down. Place the thicker layer on the bottom. Use a spatula to spread a thin layer of frosting or filling evenly over bottom layer. (Top layer will slip if too much frosting or filling is used). Cover the top layer, top side up. Starting from the center and working outward, spread frosting on the top of the cake; then frost the sides.



4. When frosting cupcakes, spread the specified amount of frosting on the top of the cupcake. DO NOT frost the side.

REVISION