



花卉蝴蝶蛋糕

FLORAL AND BUTTERFLY CAKE



Recipe from:
Fondant for Beginners
翻糖蛋糕装饰 新手必学

INGREDIENTS FOR FONDANT

- Rolled Fondant
- CMC Powder
- Corn Powder (Prevent fondant from sticking to hands)
- Shortening (Bring back shine of the fondant)
- Colouring
- Sugar Pearl

FONDANT COLOUR MIXING

1. Prepare fondant & required colouring.
2. Flatten the fondant slightly & add 1-2 drops of colouring.
3. Repeat fold & stretch the fondant, knead until the colouring is even.
4. Coloured fondant can be kneaded in any shape.

FONDANT SETTING

1. Prepare fondant and some CMC powder.
2. Knead evenly (it is recommended to add CMC powder as you are using fondant, otherwise it will be difficult to shape the fondant).

MAKING EDIBLE GUM

1. In a small bowl, put in 1 tbsp of CMC powder.
2. Add 5 tbsp of water.
3. Stir well.
4. Rest for 5-10 minutes or until it becomes transparent.

翻糖材料

- 翻糖膏
- CMC 粉
- 玉米粉
- 白油
- 色素
- 糖珠

翻糖调色技巧

1. 准备翻糖和所需的色素。
2. 将翻糖稍微压平，滴入1-2滴色素。
3. 重复对折和拉长翻糖，将色素揉搓均匀。
4. 完成翻糖调色，可进行任何造型捏塑。

翻糖定型技巧

1. 准备翻糖和少许 CMC 粉。
2. 搓揉均匀(建议现做现加 CMC 粉，否则翻糖变硬后很难塑型)。

食用浆糊制作技巧

1. 小碗内放入1汤匙 CMC 粉。
2. 加入5汤匙清水。
3. 搅拌均匀。
4. 静置5-10 分钟或至成透明状。