

# The Art of Decorating Cakes

I love eating cake.

The cake can be plain or can be decorated with icing sugar, lollies or even cake toppers.

So many exciting ways to be creative with decorating a cake.

Want to try making your own sweet treat creations?

First make a cake.

Use a family recipe or research “cake recipes” online.

Make sure you allow your cake to cool before decorating.

To start decorating, think about the theme you are going for. Is it colour, flavour or a pop culture theme? It could be for New Year’s Eve party, wedding or some other special occasion. You might choose a Star Wars theme, animals theme, or a superhero theme. Or you might choose a colour theme to support your favourite sports team.

To decorate you will need some or all of the following: icing sugar, icing sheets, ganache, food dye, cocoa, water, lollies, figurines or cake toppers. The choice is up to you.

See the following pages for inspiration.

For tips and tricks, research “decorating cakes” online and watch some “how to” videos.

You may like to share your creations on the [Kids Club Online Gallery](#)



# Cake Toppers

So, what is a cake topper?

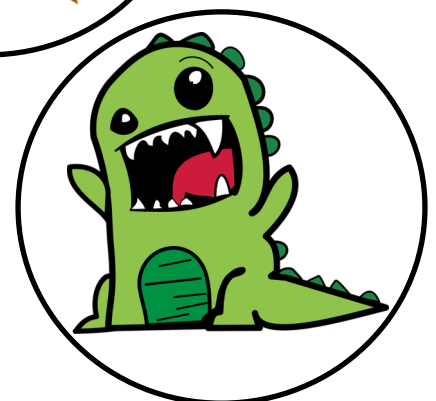
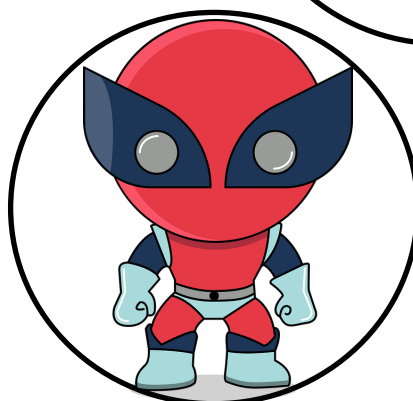
A cake topper is an added decoration for the top of your cake. It could be an edible figurine or sugar shape, or it could be a paper design stuck in the top of the cake using cocktail sticks or longer kebab sticks. The paper design could be for a New Year's Eve party, wedding, Halloween celebration or a written message for any occasion. The topper can be made out of any paper and cut into any shape. They might be printed out with an image or design.

You can print out some designs here, or design and draw your own.



Print and cut out.

Attach each image to cocktail sticks and place on top of cake.





# Get Inspired

