

Syntus

Cake Decorating

User Guide eBook



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Part 1. Before Decorating



How to Bake a Cake?

Learning to bake is a journey of exploration and creativity. Baking a perfect cake requires attention to many details. Here are some key tips from Syntus to help you as you start your baking adventure:



1 A good cake starts with a good recipe

Before you start, carefully read the recipe to ensure you have all the required ingredients. Then, get a general understanding of each step and the entire baking process. This will help you minimize mistakes.

2 Measure Accurately

Use precise measurements. Weigh ingredients using a kitchen scale for best results, especially flour and sugar. If you don't have a kitchen scale, measuring cups and spoons work as well.

3 Use Room Temperature Ingredients

Make sure butter, eggs, and milk are at room temperature to achieve better mixing and a smoother batter. In this way, the progress will not be affected due to the ingredients at the beginning of baking.

4 Proper Mixing

Cream butter and sugar until light and fluffy for a good texture. Do not overmix once the flour is added, as it can make the cake dense.

5 Preheat the Oven

Make sure your oven is fully preheated to the temperature specified in your recipes before placing the cake inside to ensure even baking. If not fully preheated, it will cause uneven baking and poor rise.

6 Prepare Pans Correctly

Recipes specify the pan size, cakes typically expand by 50 to 100 percent during baking. Using a smaller pan may result in the cake overflowing. In addition, grease and flour pans or line them with parchment paper to prevent sticking, never use butter, margarine or liquid vegetable oil, they'll make your cake stick and possibly burn the surface.

7 Start to Bake the Cake

Pour the cake batter into the pan, spread it out evenly with a spatula, and gently tap the pan on the counter to release any air bubbles. Follow the recipe's specified temperature. An oven thermometer can help verify the accuracy. Use a toothpick or cake tester. Insert it into the center of the cake; if it comes out clean or with a few crumbs, the cake is done.

8 Avoid Opening the Oven Door

Refrain from opening the door frequently while baking, as it can cause the cake to sink.

9 Cool the Cake Properly

Let the cake cool in the pan for 10-15 minutes before transferring it to a wire rack to cool completely.

How to Cut the Cake with Cake Leveler?

Some cakes may develop a domed top during baking. A cake leveler can trim off the excess to create a flat surface for stacking or decorating. When making layered cakes with multiple tiers, a cake leveler helps ensure that each layer is even and uniform in thickness.

Tips: Ensure the cake is completely cooled before cutting. If you've chilled the cake, allow it to sit at room temperature for a few minutes to soften slightly.



1 Before adjusting the height, you may need to push the cake leveler inward to allow the wire to be flexibly adjusted.



2 Set the desired height on the cake leveler according to the thickness you want for each layer.



3 Slowly move the leveler across the cake in a horizontal motion, keeping it level and steady. Let the leveler do the work as it cuts through the cake.

How to Make Simple Butter Cream Icing?



Ingredients:

- 1 cup (2 sticks) butter, softened
- 4 cups powdered sugar, sifted
- 1/4 cup heavy cream or milk
- 2 teaspoons vanilla extract

Instructions:

1. Place the softened butter in a large mixing bowl. Ensure the butter is at room temperature to make it easier to mix.
2. Using a mixer beat the butter on medium speed until it is creamy and smooth, about 2-3 minutes.
3. Gradually add the sifted powdered sugar to the butter, one cup at a time. Beat on low speed after each addition until the sugar is fully incorporated.
4. Pour in the heavy cream (or milk) and vanilla extract. Beat the mixture on medium speed until well combined.
5. Once all the ingredients are incorporated, increase the mixer speed to high and beat for an additional 3-5 minutes. This will make the buttercream light and fluffy.
6. Check the consistency of the buttercream. If it's too thick, add a little more cream or milk, one tablespoon at a time, until you reach the desired consistency. If it's too thin, add more powdered sugar, a little at a time, until it thickens.

How to Color Buttercream?



Ingredients and Tools:

- Buttercream frosting (your preferred recipe)
- Liquid food coloring
- Mixing bowls
- Spatula or spoon

Instructions:

1. Prepare the Buttercream:

Make your buttercream frosting according to your preferred recipe. Ensure the buttercream is at room temperature for easier mixing.

2. Add the Food Coloring:

Start with a small amount of liquid food coloring. Add a few drops directly to the buttercream. It's better to start with less and add more as needed to achieve the desired shade.

3. Mix Thoroughly:

Use a silicone spatula or spoon to mix the food coloring into the buttercream. Ensure you scrape the sides and bottom of the bowl to distribute the color evenly.

Mix until the color is fully incorporated and you see no streaks.

4. Adjust the Color:

If the color is too light, add more drops of food coloring and mix again. Repeat until you reach the desired intensity.

Be mindful not to add too much liquid food coloring at once, as it can alter the consistency of the buttercream, making it too runny.

5. Allow the Color to Develop:

Colors can deepen over time. Let the colored buttercream sit for about 15-30 minutes to see the final shade before deciding if more color is needed.

6. Check Consistency:

If the buttercream becomes too soft or runny after adding the liquid food coloring, you can stiffen it by adding more powdered sugar, a little at a time, until the desired consistency is reached.

Tips for Using Liquid Food Coloring:

Use Sparingly: Liquid food coloring is less concentrated than gel colors, so you might need more to achieve vibrant colors. However, adding too much can affect the frosting's consistency.

Dark Colors: Achieving deep colors like black or dark red can be challenging with liquid food coloring without affecting the texture. For these colors, consider starting with a darker base (like chocolate buttercream) or using gel food coloring.

Color Testing: Test colors on a small amount of buttercream before coloring the entire batch to ensure you get the desired shade.

Part 2. Decorate a Cake



How to Use Cake Turntable?



A cake turntable simplifies icing, piping, and decorating by allowing you to work on all sides without repositioning. It enables smoother piping of continuous ribbons and borders, ensuring a seamless finish. Additionally, when smoothing a cake, a turntable paired with a scraper or spatula makes the task effortless.



Position the Turntable:

Set the cake turntable on the surface, ensuring it is stable and level.



Secure the Cake:

If necessary, secure the cake to the turntable with a small amount of icing or a non-slip mat to prevent it from moving during decorating.



Rotate the Turntable:

With the cake turntable rotating, apply additional frosting or decorations to the cake's surface using piping bags, spatulas, or other decorating tools.



Finish and Present:

Once the cake is decorated to your satisfaction, carefully remove it from the turntable and transfer it to a serving plate or cake stand for presentation.

What the beginners should pay attention to when using a cake turntable?

Stability: Ensure the turntable is placed on a flat, stable surface to prevent wobbling during use.

Operation: Familiarize yourself with the turntable's operation, including how to adjust the speed and direction of rotation, if applicable.

Practice: Before using the turntable for decorating a cake, practice rotating it with your hands to get a feel for the motion and speed.

Experiment: Try rotating the turntable with different weights on it to gauge its stability and how it handles various loads.

Safety: Be mindful of your surroundings and keep hands and fingers away from moving parts to avoid injury.

How to Use Spatulas?



An offset spatula has a blade that is bent at an angle where it meets the handle. This creates an offset or raised section, which allows the blade to stay parallel to the surface while the handle is elevated.

A straight spatula has a flat, straight blade that extends directly from the handle without any bend or offset.

By combining the unique strengths of offset and straight spatulas, you can achieve greater precision and efficiency in your cooking and baking tasks.

1 Apply the Icing

Start with a generous amount of icing on the top center of the cake. Use the offset spatula to spread the icing outward from the center, keeping the spatula at a slight angle.

For the sides, Add a dollop of icing to the sides of the cake. Use the offset spatula to spread the icing vertically, working your way around the cake.



2 Smoothing the Icing

Hold the spatula parallel to the top of the cake. Gently smooth the icing by moving the spatula back and forth while rotating the cake.

For the sides, hold the offset spatula vertically and gently press it against the icing. Rotate the turntable while keeping the spatula steady to create an even, smooth surface.

After smoothing with the offset spatula, use the straight spatula to make final adjustments on the top.



3 Finishing Touches

For a seamless finish, dip the straight spatula in hot water, then wipe it dry. Gently smooth the icing with the warm spatula, which helps to eliminate any remaining bumps and creates a glossy surface.

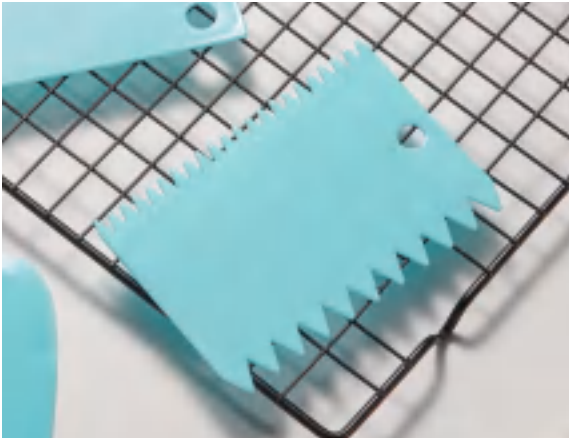


How to Use Icing Comb?



Icing combs are versatile tools used in cake decorating to create textured designs and patterns on the sides and top of cakes. They come in various shapes and designs, such as straight edge, wavy edge, serrated edge, and curved edge, each serving a different decorative purpose.

Here are the detail steps for using the icing combs:



Select the Desired Pattern:

Choose the appropriate edge of the cake comb for the design you want to create.



Position the Comb:

Hold the cake comb at a slight angle against the side of the cake.



Rotate the Cake:

Slowly rotate the cake turntable while keeping the comb steady.



Create the Pattern:

Gently press the comb into the icing to create the desired texture. Make sure to apply consistent pressure to achieve an even pattern.

How to Use Piping Bag?



Materials Needed:

- 1.Piping bag (disposable or silicone reusable)
- 2.Piping tips (various shapes and sizes depending on your needs)
- 3.Coupler (optional, but useful for changing tips easily)
- 4.Scissors
- 5.Rubber spatula
- 6.Filling (buttercream, royal icing, whipped cream, etc.)

Step-by-Step Instructions:



1 Prepare the Piping Bag:

If using a disposable piping bag, cut off the tip of the bag to fit the piping tip or coupler. Be careful not to cut too much; start small and adjust as needed.

If using a reusable bag, ensure it's clean and dry before use.



2 Insert the Coupler Base (you can also use without coupler) :

Insert the larger part of the coupler inside the bag and push it towards the tip.

Tips: If not using a coupler, simply place the piping tip inside the bag, pushing it down towards the cut end.



3 Trim the Bag Tip:



4 Attach the Piping Tip:

Choose the piping tip you want to use and place it over the coupler base that is sticking out of the bag.



5 Secure the Tip:

Screw the coupler ring over the piping tip, securing it to the base. Make sure it's tight but not overly tightened, as you might need to change tips later.



6 Ready to Fill the Cream:

Fold the top of the piping bag over your hand or a glass to create a cuff. This makes it easier to fill without making a mess.



7 Fill the Bag:

Use a rubber spatula to fill the bag with your chosen filling. Avoid overfilling; leave some space at the top to twist and hold the bag comfortably.



8 Remove Air Bubbles:

Unfold the cuff and gently squeeze the bag to push the filling down towards the tip.



9 Practice Piping :

Before piping on your final product, practice on a piece of parchment paper to get a feel for the pressure needed and the patterns the tip creates.



10 Start Piping:

Hold the bag at a 45-degree angle for most designs. For writing or fine details, hold it at a 90-degree angle. Apply consistent pressure while guiding the bag to create your desired shapes. Release the pressure before lifting the tip away to create a clean finish.

Tips for Cleaning:

If using a disposable bag, you can discard it after use. For reusable bags, wash them thoroughly with warm, soapy water and let them air dry completely before storing.

Introduction for Main Piping Tips



The Syntus piping tips include commonly used Round Tips, Star Tips, Flower Tips, Petal Tips, Leaf Tips, and various specialty patterns. Refer to the Syntus manual for illustrations and select the tip you need for your decorating projects!

Round Decorating Tips



K01

K11

K21

K41

T01



Dots and Beads:

1. Hold the piping bag at a 90-degree angle, just above the surface.
2. Apply steady pressure to squeeze out the icing.
3. Stop squeezing before lifting the tip to create a clean, rounded dot, then lift straight up to avoid a peak.



Tip:



To create the tip, follow the same process used for making a dot. Instead of swiping, pull the piping bag directly upward while gradually releasing pressure. This action will lift the icing, forming the desired tip or point.

Swirl:



Start at the center of your swirl. Apply gentle, even pressure and move the bag in a circular motion, spiraling outward. Gradually lift the bag to add height. Once the swirl reaches the desired size, release pressure and lift the bag away to finish.

Writing on the Cake :

1. Hold the piping bag at a 45-degree or 60-degree angle.
2. Position the tip just above the surface and apply light, consistent pressure to start the icing flow.
3. Move the bag smoothly, using your entire arm for control. Write in a continuous motion, lifting the tip slightly to let the icing flow.
4. Stop squeezing before lifting the tip to avoid extra blobs.



Open Star Decorating Tips



K15

K25

K35

T15



Stars:

1. By holding the piping bag at a 90-degree angle to the surface and squeezing, you can pipe perfect star shapes.
2. Release the pressure before lifting the tip to maintain the shape.



Tip: Different squeezing pressure can change the size of the stars. The extrusion intensity can be controlled according to the required size.

Rosettes



1. Hold the bag at a 90-degree angle, with tip slightly above surface.
2. Squeeze out icing to form a star and without releasing pressure, pipe in a circular motion, starting from the center and moving outward.

Zigzags:



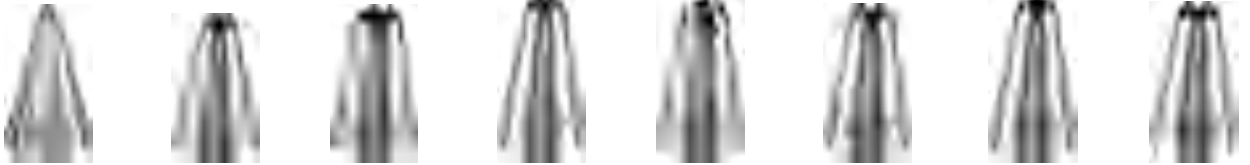
1. Hold the bag at a 45-degree angle, apply steady pressure to the bag and move it back and forth in a zigzag motion.
2. Keep the tip slightly above the surface to allow the icing to flow smoothly and create even ridges. Try to maintain a consistent speed and pressure to ensure uniform zigzags.

Swirls

1. Hold the bag at a 90-degree angle. Pipe in a continuous circular motion to create swirls.
2. Intricate swirls perfect for cupcake tops with a textured, elegant appearance.
3. Swirls are not just for cupcakes, you can also pipe a crown of swirls using a closed star tip on your next birthday cake.



Closed Star Decorating Tips



K06 K07 K18 K27 K28 K37 K38 K58



K61 K66 K68 T05 T07 T27 T28 T38



Stars :

1. Hold the piping bag at a 90-degree angle to the surface. Squeeze the bag to form a star shape. Stop squeezing and lift the tip straight up.
2. Sharp, defined stars with more texture and depth.



Classic Rosettes



1. Hold the piping bag at a 90-degree angle to the surface. Start from the center and pipe in a circular motion, spiraling outwards. Stop squeezing before lifting the tip to form a neat rosette.
2. Tightly wound, intricate rosettes with well-defined ridges.

Shells:



Hold the bag at a 45-degree angle to the surface. Squeeze with even pressure until a mound or “fan” forms and slightly rolls over itself. Release the pressure while moving the bag away from the mound and down, creating a tail. If creating a border, pipe the next shell near the end of the tip, and allow the mound to build and cover the tail.

Ropes:



1. Hold the bag at a 45-degree angle. Pipe a continuous, wavy line by moving the bag side to side while applying even pressure.
2. Rope-like borders with detailed ridges.

Hearts



To pipe a heart, you will be piping a “V”. Hold the bag at a 90-degree angle. Squeeze the bag with even pressure, pulling it down and slightly to the right to create an upside-down teardrop. Repeat on the right side, pulling the bag slightly to the left and overlapping the tails.

The Usage Advice for Open & Closed Star Piping Tips

Open Star Tip:

Cupcake Swirls: Creates voluminous, airy swirls on top of cupcakes.

Large Rosettes: Produces softer, fuller rosettes for cake tops or sides.

Simple Stars: Ideal for basic star shapes with wider ridges.

Closed Star Tip:

Detailed Rosettes: Forms tighter, more intricate rosettes with sharp ridges.

Decorative Borders: Perfect for borders that need defined texture and detail.

Shells and Ropes: Great for detailed shell borders and rope designs with pronounced ridges.

Petal Decorating Tip



K10

K12



Daisy Petals:

1. Hold the piping bag at a 90-degree angle to the surface.
2. Start at the base of where you want the petal to be.
3. Apply pressure and move the bag in an outward motion, creating a wide, flat petal shape.
4. Release pressure and lift the tip away to finish piping the petal.



Rose Petals:

Prepare the Base:

Hold the piping bag nearly horizontally with the thin end of the nozzle pointing up.

Place the thick end of the nozzle in the center of the piping nail.

Squeeze the bag while twisting the nail to form a cone shape.

Create Petals:

Squeeze the bag to extrude a short length of buttercream while twisting the nail.

Pipe a petal halfway around the cone, then release pressure and pull away.

Repeat on the opposite side of the cone.

Build the Rose:

Continue piping petals around the cone, twisting the nail each time.

Repeat until the rose reaches the desired size.



Vertical Ribbons:



With the wide end pressed against the cake and the narrow end pointing outwards. Move the bag away from you slightly and then pull it back towards you to create these pretty vertical ribbons winding up the sides of the cake.

Leaf Decorating Tips



K13

K23

T03



Leaf:

1. Hold the piping bag at a 45-degree angle to the surface.
2. Position the tip where you want the base of the leaf to be.
3. Squeeze the bag while moving it in a back-and-forth motion to create the leaf shape.
4. Release the pressure and lift the tip away from the leaf to finish piping.



Grass Decorating Tips



K49



T06



Grass & Fur

1. To pipe perfect grass, squeeze a small amount of icing, then release and pull the piping bag directly upwards to create the look and volume of grass.
2. If you want longer grass, just squeeze for longer. Make sure you place the tip right next to the last place you piped to create that dense grassy look.



Part 3. Practice



Simply Decorate A Birthday Cake

If you're just beginning to learn baking and cake decorating, it's best to start with a single piping pattern. For example, you can use a star tip to decorate an entire cake. Star patterns can create a variety of designs, making them simple and easy to master. Here's a step-by-step guide to help you get started:

Gather Your Tools and Ingredients

Cake: Baked and cooled

Frosting: Buttercream or whipped cream

Tools: Piping Bag, Star Tip, Cake Board, Spatula, Assorted Celebration Candles



1. Prepare a cake and use a spatula to spread the frosting evenly.



2. Pipe rosettes on the cake top using a star tip and the color you like.



3. Pipe a shell border at the bottom using a star tip and the color you like.



4. Use a smaller star tip to pipe small rosettes in the middle of the cake.



5. Plug in the celebration candles, and a simple birthday cake decorated with star-shaped piping tips is complete.

Part 4. Cake Recipes



Easy Sponge Cake



Ingredients:

- 4 large eggs, at room temperature
- 1 cup granulated sugar
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- Pinch of salt

Instructions:

1. Preheat oven to 350°F (175°C). Prepare a 9-inch round cake pan.
2. Beat the 4 eggs and granulate sugar together in a larger mixing bowl with a mixer on high speed about 5-7 minutes.
3. In a separate bowl, sift together the 1 cup all-purpose flour, 1 teaspoon baking powder, and salt. Sifting helps aerate the flour and ensures a light, fluffy texture.
4. Add the sift ingredients to the egg mixture in thirds folding between each addition. Be careful not to overmix, as this can deflate the batter and result in a dense cake.
5. Grease and flour a 9-inch round cake pan, or line the bottom with parchment paper to prevent sticking.
6. Pour the batter into the prepared cake pan and spread it out evenly with a spatula. Bake in the preheated oven for 25-30 minutes, or until the cake is golden brown and a toothpick inserted into the center comes out clean.
7. Cool the cake in the pan for 10-15 minutes before transferring it to a wire rack to cool completely.
8. Your sponge cake is ready now, you can slice and serve the sponge cake on its own or decorate it.

White Cake



Ingredients:

2 1/4 cups cake flour
4 teaspoons baking powder
1/2 teaspoon salt
12 tablespoons unsalted butter
1 cup granulated sugar
1 cup whole milk, at room temperature
2 teaspoons vanilla extract
6 large egg whites, at room temperature
Cream until white and fluffy

Instructions:

1. Preheat oven to 350°F (175°C). Prepare a 9-inch round cake pan.
2. Combine the cake flour, sugar, baking powder, and salt in a large mix bowl. Mix on low speed with an electric mixer until the ingredients are well combined.
3. Add the softened butter to the dry ingredients and mix on low speed until the mixture resembles coarse crumbs.
4. Whisk together the milk, egg whites, and vanilla extract until well combined. Set aside.
5. Gradually add about half of the milk mixture to the dry ingredients, mixing on low speed until just combined. Increase the mixer speed to medium and beat for about 1 minute. The remaining milk mixture alternates 2 more times, mixing on low speed after each addition until just combined.
6. Grease and flour a 9-inch round cake pan, or line the bottom with parchment paper to prevent sticking.
7. Pour the batter into the prepared cake pan and spread it out evenly with a spatula. Bake in the preheated oven for 25-30 minutes, or until the cake is golden brown and a toothpick inserted into the center comes out clean.
8. Allow the cakes to cool in the pans for about 10 minutes before transferring them to a wire rack to cool completely.

Easy Chocolate Cake



Ingredients:

- 1 and 3/4 cups (220g) all-purpose flour
- 1 and 1/2 cups (300g) granulated sugar
- 3/4 cup (75g) unsweetened cocoa powder
- 1 and 1/2 teaspoons baking powder
- 1 and 1/2 teaspoons baking soda
- 1 teaspoon salt
- 2 large eggs, at room temperature
- 1 cup (240ml) whole milk, at room temperature
- 1/2 cup (120ml) vegetable oil
- 2 teaspoons vanilla extract
- coffee (if you don't like coffee, replace with boiling water)

Instructions:

1. Brew your hot coffee or prepare your boiling water.
2. Preheat oven to 350°F (175°C). Prepare two 9-inch round cake pan.
3. Sift together the flour, sugar, cocoa powder, baking powder, baking soda, and salt in a large mixing bowl. Whisk until combined.
4. Beat the eggs, milk, oil, and vanilla extract until well combined.
5. Gradually add the dry ingredients to the milk mixture, mixing on low speed until just combined.
6. Add the coffee or boiling water in and continue to mix. The cake batter will be thin, but this is normal. Mix until well combined.
7. Grease and flour two 9-inch round cake pan, or line the bottom with parchment paper to prevent sticking.
8. Pour the cake batter into the prepared cake pan and spread it out evenly with a spatula. Bake in the preheated oven for 30-35 minutes until a toothpick inserted into the center comes out clean.
9. Allow the cakes to cool in the pans for about 10-15 minutes before transferring them to a wire rack to cool completely.
10. A simple but tasty chocolate cake is ready.

Classic Red Velvet Cake



Ingredients:

For the Cake:

- 2 1/2 cups (310g) all-purpose flour
- 2 cups (400g) granulated sugar
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon cocoa powder
- 1 1/2 cups (360ml) vegetable oil

1 cup (240ml) buttermilk, at room temperature
2 large eggs, at room temperature
2 tablespoons red food coloring
1 teaspoon vanilla extract
1 teaspoon white vinegar

For the Cream Cheese Frosting:

1 pound (450g) cream cheese, softened
1 cup (230g) unsalted butter, softened
4 cups (480g) powdered sugar, sifted
2 teaspoons vanilla extract

Instructions:

1. Preheat oven to 350°F (175°C). Prepare two 9-inch round cake pan.

2. Mix & Combine:

Dry Ingredients: sift together the flour, sugar, baking soda, salt, and cocoa powder.

Wet Ingredients: whisk together the vegetable oil, buttermilk, eggs, food coloring, vanilla extract, and white vinegar until well combined.

Gradually add the dry ingredients to the wet ingredients, mixing on low speed until just combined. Be careful not to overmix.

3. Grease and flour two 9-inch round cake pan, or line the bottom with parchment paper to prevent sticking.

4. Pour the batter into the prepared cake pan and spread it out evenly with a spatula. Bake in the preheated oven for 30-35 minutes, or until a toothpick inserted into the center comes out clean.

5. Allow the cakes to cool in the pans for about 10 minutes before transferring them to a wire rack to cool completely.

6. Prepare the Cream Cheese Frosting:

In a large mixing bowl, beat the softened cream cheese and butter together until smooth and creamy. Gradually add the powdered sugar, one cup at a time, beating on low speed until fully incorporated and smooth. Add the vanilla extract and beat on high speed until the frosting is light and fluffy.

7. Assemble the Cake:

Place one cake layer on a serving plate or cake stand. Spread a generous amount of cream cheese frosting on top. Place the second cake layer on top and frost the top and sides of the cake with the remaining frosting. Smooth the frosting with an offset spatula for a clean finish.