Culpitt

On Top of the World's Best Selling Cakes

How much do I need?

Here's a basic guide to how much sugar paste you'll need to cover a cake.

ROUND CAKE

Cake size		Cake depth		Sugar Paste
15cm	6"	6.5cm	2.5"	500g
20.5cm	8"	6.5cm	2.5"	500g
23cm	9"	6.5cm	2.5"	650g
25.5cm	10"	7.5cm	3"	1000g
30cm	12"	7.5cm	3"	1300g

SQUARE CAKE

Cake size		Cake depth		Sugar Paste
15cm	6"	6.5cm	2.5"	600g
20.5cm	8"	6.5cm	2.5"	800g
23cm	9"	6.5cm	2.5"	1000g
25.5cm	10"	7.5cm	3"	1200g
30cm	12"	7.5cm	3"	1550g

For more detailed instructions and more How To Guides, hints and tips visit our website.

www.culpittcakeclub.com
www.culpitt.com

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Culpitt Cake Decorating Sugar Paste is a ready to roll icing that is perfect for decorating your cakes, cupcakes and cookies. Available in a range of 13 colours suitable for decorating cakes for all occasions.

2 New Colours!

Brilliant White
Purple
Black
White
Chocolate Flavour
Ivory
Red
Green
Blue
Fuchsia
Yellow
Light Blue
Light Pink

Visit our websites to find out how to mix more colours!

Orange	Lime	Nude	Pastel Yellow

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Free

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How to dowel a cake

Culpitt Cake Decorating Sugar Paste

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Culpitt Guide
How to dowel a cake

1. To start, make sure the cakes are covered as desired and the bottom tier is secured to the cake board with a small amount of buttercream.

2. Then, find the central point on the cake to mark where the next tier will sit. You can use a small cake card as a guide.

3. Next, mark four points on the outside edge of the cake card at equal distances apart.

4. Then insert a dowel inside each of the markings on the bottom tier.

5. With a pencil, make a mark on each of the dowels, just above the surface of the cake.

6. Remove all four dowels and cut to size.

7. Insert the four dowels back into the cake.

8. Then lift the next tier and place centrally on top of the bottom tier.

9. Pipe a small amount of icing around the bottom of the cake to form a seal between the two cakes.

10. Smooth down with your finger. Repeat this process if more tiers are desired.

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