
The Wilton Method: Mastering Buttercream - Gel Transfer Cakes with Wilton In

Chapter 1 - Introduction

Part 3 Overview

(gentle music) - Have you ever seen a really cool picture or design that you wanted to put on your cake but you weren't too sure how? I'm gonna show you how to do exactly that today using a piping gel transfer. I have a ladybug pattern that I really like, and I'm gonna show you how to put it on my cake. A piping gel transfer is basically traced in a pattern and putting it on your cake. So I'm gonna show you lots of cool techniques using tips in bags to fill in that transfer, so let's get to it. (gentle music)

Chapter 2 - How to Transfer and Fill a Design

Piping gel transfer

- To do the piping gel transfer, you're gonna need, of course, your cake, your pattern, some parchment paper, a brush, a pencil, and piping gel. Now, I have piping gel right here, and I want to stir through it just to kind of show you the consistency. It's a corn syrup-based product, and you see it's a nice, gel consistency. Another cool use for this product is if you're doing, let's say, a beach or a pool cake, you can color it blue, and it looks just like water. All right, so to do your piping gel transfer, you would put your piping gel in a decorating bag like the one I have right here, or you can use a handy little gel tube, which is what I'm gonna use today. Now, mine is blue, but when you do this at home, I highly recommend keeping your gel clear. That way, it's easier to cover up on your cake, but I'm using blue so it's easier to demonstrate and show you. To get started, take a piece of parchment paper and put it over your pattern, and then go ahead and take a pencil and trace your pattern onto your parchment paper. Sometimes it helps, too, if you want to tape it down to keep the parchment paper in place over your pattern, so that's just a little helpful hint for when you're doing this at home. It doesn't have to be perfect 'cause we're gonna cover it up once we put it on our cake. You just want to make sure you get the full pattern so we have it all on the cake. (pencil scratching) Once you're done tracing your pattern, go ahead and take your pattern and put it off to the side 'cause we're done with it now, and then take your parchment paper and turn it over, and on the opposite side, we're gonna trace it with our gel. You just want a very thin line of gel. Once you've traced your pattern with gel, go ahead and take it and put it gel-side down on your iced cake. You want to place it exactly where you want the pattern on the cake, so go ahead and just find the right spot, and then very, very gently lay it down, and then with a brush, make sure you very, very gently, I'm not pressing very hard at all, go over each part. We want to make sure you get the full design, so you want to make sure each part of the pattern is touching the cake, so that's what I'm doing here. I'm a very, very gently, very lightly pressing against the cake. Okay. Make sure I get the full pattern. Okay. All right, once you've gone over each part of it, very gently lift the pattern off of your cake. All right, once you take the pattern off, if you find there are some spots that didn't fully get the pattern, if you need it, go ahead and fill it in with your tube. If you don't need it, it's just a pattern for reference, go ahead and just leave it as is. Now that we have our pattern all traced and on our cake, I'm gonna show you some really great techniques to fill it in.

Fill-in decorating bag tip techniques

- The first technique I'm gonna show you to fill in your pattern is called the star fill-in. So, do you

remember in a previous class we learned how to make a star? This is kind of a variation of that. So to begin, you're gonna wanna do a line of uniform stars in a row. So, I'm just gonna pipe my line of stars right here on my practice board. I have a tip 18 right here. Remember, you want a 90-degree angle with medium consistency icing. Okay, so just apply pressure to form your star. And you want them really tight together. What a star fill-in is for is to cover large sections on a cake, so you want them really tight together so cake doesn't show underneath. So, for our next row, we're gonna go in between the stars of the previous row. So, you wanna make sure you cover all the cake underneath. A helpful little hint when you do this, too, is if you're covering a large section of the cake or the whole cake with stars, ice it in that color first, so if you do have little sections showing through, you won't see the cake. You'll just see the icing. Perfect, and I'm gonna use this to cover my little ladybug's face and wings. Okay, we're gonna continue with our tip 18, and I'm gonna show you how to make a zig-zag. So again, you want medium-consistency icing, and we're gonna hold the bag at a 45-degree angle, three o'clock for right-handed decorators, nine o'clock for left-handed decorators. You want the tip just slightly touching the surface, and as you begin to apply pressure, move in a zig-zag motion. Now, notice how I'm moving my entire arm, not just my wrist. You want to move your entire arm. It gives you more control over where the bag is going. Another technique I'm gonna show you with tip 18 is called the shell. You can do shells by themselves, or you can combine them to make them a border. So, you want medium-consistency icing, and we're gonna hold it at a 45-degree angle at the six o'clock position. So, hold your tip just slightly above the surface and apply pressure, and as the icing builds up, just lift your tip very slightly, and then decrease pressure as you pull the tip towards yourself. That's just one shell. If I wanted to do a shell border, I would start the next one on his little tail right there. So, let me show you that. So, I'm just gonna do the next shell on his tail and then continue on from there. Okay, and we're just gonna do one more row of shells just so you can see them. Alright, now I'm gonna move on and show you a grass technique. I'm using my tip right here, tip 233, with some green icing, and I'm gonna show you how to do grass. You wanna hold your bag at a 90-degree angle with medium-consistency icing, and just slightly above the surface, apply pressure to create the grass, and then stop pressure and pull your tip away. So, you can kind of have fun with this. You can make it really long grass. You can make it short grass. Something you can do to make it more realistic is when you pull your tip, pull it off to the left or to the right. I don't know about you, but my lawn isn't perfect with the grass straight up and down. So to me, this is more realistic. We're just gonna do a row of grass right here. This is probably one of my favorite tips. It's just so much fun to use. Alright, so I switched out my tip on my coupler for tip 104 'cause I wanna show you the easy ruffle. Let me point out to you real quick here on tip 104, there's a wide end and a thin end. So, I'm gonna refer to that as I talk about the easy ruffle. Make sure that you have the correct end pointing up. So to do the easy ruffle, you want the wide end just slightly touching the board, and you want the thin end facing up and out. So, begin to apply pressure as you move your arm to create the ruffle. Again, just like with the zig-zag, I'm moving my entire arm, not just my wrist. The great thing about the ruffle is that you can kind of change it up. You can do really close together ruffles like I did right there, or you can do the ruffles more wide and further apart. You can use the easy ruffle to just do a border around your cake, or you can cover your entire cake with ruffles. It looks really cool. Okay, so I switched out my coupler now, and I have a tip three. I'm gonna show you how to make a bead and with that, you can also do a bead border. So to do a bead, we have medium-consistency icing. I'm gonna hold my bag at a 90-degree angle at the six o'clock position. Have your tip just slightly touching the surface, squeeze the icing so that it fans out, and then decrease pressure as you pull the tip toward you. So, it's just a

very, very small detailed little technique here. So, to do the bead, that's just a bead, to do the bead border, we'd pick up on his tail and do another one. So, it's very, very small, but when you do it on your cake, it's a very delicate, beautiful border. Alright, and then I'll do another row right here. These are some awesome techniques to add texture to your cake. Now, I'm gonna show you how to write and print on a cake.

Printing and writing technique

- Now I'm gonna teach you how to print on your cake as well as write on your cake. Writing on your cake gives it more of a cursive look, so to do this, I have thin-consistency icing, with a tip number three. We're gonna start by printing. I'm gonna hold my bag at a 45-degree angle at the six o'clock position. To begin printing, you want to touch the tip to the surface as you begin to apply pressure to attach the icing and then lift the tip as you continue your motion. And then touch the tip to the surface again to reattach the icing. Stop pressure before you pull away. So whenever you print, you wanna pipe your letter in sections. So we're gonna go ahead, always from the top to the bottom. So we're gonna go ahead and finish. I'm doing an L right here. Okay. Then we're gonna start our next letter right next to it. A helpful hint for when you're printing. Sometimes it's hard to space out on your cake where you want your letters. You can always trace it with a toothpick first, so you have your spacing right, and then go over it with your icing later. Something important, too, you always wanna make sure your tip is clean before you start your next letter, so I'm gonna wipe this off right here. So I have a nice, clean tip. All right, I'm gonna start right down here and pipe my next letter. Always wanna go from the top to the bottom. That's printing on a cake. Now I'm gonna show you writing on a cake. Again, for writing, you want thin-consistency icing, 45-degree angle at the six o'clock position. You wanna keep your wrist straight and move your arm as you pipe your letter. Okay. Same as before, I'm lifting my tip. And you want to avoid double-piping when you're doing this. All right. There we go. You can also have a little bit of fun with it, too. Add an exclamation point. There you go! Writing and printing is sometimes hard to do, so keep practicing at it, and when you get comfortable with it, then you can do it on your cake.

Finish cake decoration with various decorating bag tips

- Now that we learned all those great techniques, I'm gonna go ahead and apply them and use them to fill in my ladybug right here. So, before you decorate your cake, make sure you have all of your bags and tips prepared and the colors of icing you want to use. I have all of my stuff right here all ready to go. I have my green icing, my teal, my black, my white, and my watermelon color right here, and I have all my tips ready to go. The tips I'm gonna be using are tip 233, a tip number three, a tip 18, a tip 12, and a tip 104. So, let's begin. I'm gonna start by outlining my ladybug right here. So, I'm gonna take my black icing, and I'm gonna outline his head. So, I'm just gonna go over the blue with my black icing. Outlining your design gives it a nice little definition. I'm also gonna go through with the star fill-in and fill him in. I'm trying to go a little bit to the outside of the blue, too, so I make sure that none of the blue shows through. Okay, so I'm gonna go up here, gonna do his little antennas up here. Doing a thick line of icing so I make sure I cover up all the blue. Gotta remember to do the top. I'm gonna save those tops right there, and I'm gonna put a dot with my tip number 12. I'm not gonna do his eyes and his mouth right now 'cause I'm gonna cover those with dots in just a little bit. So, I'm gonna take my watermelon color, and I'm gonna outline his wings right here. Alright, like I said before, this is why I recommend using clear piping gel. It's a lot easier to cover up when you don't use a color. But don't worry, when you use clear, you can still very much see it on

your cake. Okay, gonna do his wing down here. Alright, I'm gonna pick up my black icing again, and I'm gonna fill in his body right here. I'm using the line technique, which we learned in a previous class. I'm holding my bag at a 45-degree angle, but I'm kind of adjusting my position as I need it to fill in my ladybug right here. And I'm not being too perfect with these lines right here because I'm gonna cover this all up with a ruffle. Now, I'm gonna continue to fill in my ladybug using the dot technique, which we also learned in a previous class. So, I have my white icing right here fitted with a tip 12. I'm holding my bag at a 90-degree angle, and I'm just gonna squeeze my icing to create the dot, and he has one eye right there. Here we go, and another eye right there, okay. I have my black icing again fitted with a tip 12. I'm gonna go ahead and finish off his eyes, and I'm gonna add some dots to his wings right here. I'm just going to put a dot right here for his eye, okay, there we go. And then another dot right here for his other eye. There's a little bit of a peak on his eye, but that's okay. I'm gonna pat that down with some confectioner's sugar. Now, I'm gonna continue and put some dots on his wings right here, okay? I'm gonna put one dot here, okay, one right here. Alright, I'm gonna go ahead and do the same thing for the wing down here. Okay, alright, and then I'm gonna go ahead and add two dots to his antenna up here. I can also use my confectioner's sugar and kind of pat out and smooth out his antennas up there. So, I'm gonna do that a little bit later, but right now, I'm gonna continue to fill in my ladybug with the star fill-in. So, I'm gonna take my black icing again. I have it now fitted with a tip 18, and I'm gonna go ahead, and I'm gonna do the star fill-in on his face right here. So, I'm just gonna do a line of stars right here. Remember for the stars, you wanna keep your bag at a 90-degree angle, and you wanna stop pressure before you pull away. That prevents peaks from forming on the stars. I'm gonna go ahead and continue to fill in his face until it's all covered in stars. I'm just gonna leave a small opening where his mouth is, and I'll go in with my watermelon icing later and fill in his mouth. Now, I'm using the watermelon color and the star fill-in technique, and I'm filling in his wings right here. Alright, and as I'm rounding the corner, I see right here there's a little bit of blue showing. I'm gonna use my star to kind of push out my line to cover that up. There we go. There we go. I'm gonna continue to do this until both of his wings are covered with stars. Now that I finished his two wings with the star fill-in, I'm gonna go ahead and take my black icing again. I have it fitted with a tip 104, and I'm gonna add ruffles to his body right here. So, I'm just gonna turn my cake to get it at the angle I want it, and remember, when you do the ruffles, you want the wide end of the tip facing down. So, I'm just gonna go ahead and do some ruffles right here, okay. I'm covering up my outline, but that's okay 'cause we're just using it as a reference anyway. I'm gonna clean off my tip, too, in between each ruffle, so I don't mess up my previous ruffle. Now that his ruffles are done, I'm gonna take my watermelon icing again, fitted with a tip number three, and I'm gonna give him a little smile here. I'm gonna go over the little spot that I left with the blue, and just cover that up. There you go. Perfect. So, I'm gonna take my confectioner's sugar now, and I'm gonna pat out his eyes and a few other spots, and then I'll add a little white to his eye. So, I'm just gonna take a very little bit on my finger right here, pat down the peak on his eye. I'm not gonna worry about the white 'cause the buttercream will absorb that. You will find that when you're working with buttercream, confectioner's sugar is your new best friend. Just gonna pat that down here. Make it nice and smooth. Also, as I pat it down, it covers up all of the blue, which is exactly what I'm going for. Okay, let's go ahead and add the white of his eye. I have my tip number three right here. I'm just gonna add a little dot right here and a little dot right here. Okay. I'm gonna add some details now to the side of my cake. I'm now using a tilt-and-turn turntable 'cause it makes it a lot easier to work on the side of your cake. So, I'm gonna take my icing here. I have it fitted with a tip 12, and I'm gonna use the bead technique to make some flowers. So,

just gonna use the bead technique with a tip 12, and I'm gonna make flower petals. Okay, get over here. And I kind of have to adjust my angle a little bit to how I'm working on the cake. Okay, so now I'm gonna take another color pink with my tip number 12, and we're just gonna add a dot to the center of that flower. Okay. There we go. And then I'm just gonna do another little flower over here. Gonna clean off my tip. Okay. I'm gonna do another little flower over here. Take my other pink again, and give this flower a little center, okay. And then I'm gonna take some green icing I have fitted with a tip number three. I'm gonna give these flowers a stem going to the bottom using the line technique, okay. I'm gonna add a border at the bottom, too, in just a minute here, so the bottom of my stems don't have to be perfect. Now, I'm gonna take my green icing again. I have it fitted with a tip 18, and I'm gonna use the shell technique to add some leaves to my flowers here. So, I'm gonna do one right here, gonna do one up here. Alright, now I'm gonna do a grass border along the bottom of my cake. I went ahead and I flattened out my turntable 'cause I'm gonna add a border to the bottom. I'm gonna use tip 233 with green icing, and I'm gonna add grass border all along the bottom of my cake here. So, just use the turntable, and I turn my cake so I don't have to move all around my cake. It makes it very easy to do a border. I'm gonna go ahead and do the grass border all along the bottom of my cake. I'm really liking how my cake is looking, but I feel like my ladybug is a little bit lonely, so I'm gonna add in a little caterpillar there. I'm gonna use my tip number 18 with my blue icing. I readjusted my turntable so I can work very easily on the side, and I'm gonna use the zig-zag technique to make a little caterpillar. I'm just gonna hold my tip at a 45-degree angle in the three o'clock position, and I'm gonna do a little zig-zag. Okay, make sure you stop pressure before you pull away. Then, I'm going to switch out the tip on my blue icing to a tip number 12, and I'm gonna use the dot technique to give him a little head. Okay, so I'm gonna go back to my cake right here, and I'm just gonna make one dot at the end here. Okay, beautiful. I'm gonna go back to my black icing. I have it fitted with a tip number three, and I'm gonna give my caterpillar a little face. Just going to add two eyes and a little smile for him. So, now my ladybug cake is done. It's a lot of fun do to a piping gel transfer, but you don't have to stop there. You can do a fun border. You can add some detail to the side of your cake like I did here. There are hundreds of things you can do with these tips. Look at the cakes I have right here. This one uses the bead border. This one uses the shell. This one uses the zig-zag. Have fun with the piping gel transfer, too. You can do a school mascot or a team logo. One time I used it to do an image of a quarter for somebody's 25th or quarter-century birthday. She loved it, and it was a lot of fun. So, take it, make it your own, and you will see how it amazes your friends and family.