

Painting on

Painting on cakes, cookies or chocolate can add a whole new dimension to your work. Once learned it is fast, easy and fun!! Surfaces that can be painted include: fondant, Gumpaste, chocolate and royal icing.

Since you will be working on a food product it is important that you start out using NEW brushes. All items used for cake painting should be dedicated to that purpose ONLY!

If working on white chocolate dust it lightly with Pearl Dust before starting. Use food gloves when handling chocolate pieces as dusted surfaces will dull, scratch and show fingerprints. Do NOT dust milk or dark chocolate.

If you are going to paint on freshly covered fondant cakes dust them lightly with cornstarch to absorb any oil that may be on your fondant.

Dried fondant, royal icing or gumpaste as well as fondant iced cookies are fine as they are and ready to paint on. *NOTE: be sure that your cookie icing has dried completely before beginning to paint.*

1. To begin you need to mix your blending powder: ½ teaspoon Pearl Dust and 1/8th cup cornstarch.
2. The Bright White gel paste is your painting medium. Since gel paste colors are very concentrated you will only use a drop at a time. Bright White is much thinner and will bead up on your foam plate. Place a drop of color on your foam plate and several drops of Bright White a little apart from your color.
3. Take your brush and touch one side to the color and the other to the Bright White, then brush the plate back and forth, add more color and Bright White as before and brush back and forth again. Repeat this until your brush is loaded with color. NOTE: the more color you add the more intense it will be. Next dip your brush into the Blending Powder and blend again on your foam plate. Blending Powder will keep the color from beading up, especially on chocolate, and will make painting easier. You will need to blend color/white and powder often as you paint. You need to keep one side of your brush white. If colors run together too much wash your brush and reload.
4. Petals are made using a teardrop stroke. Start out on the chisel end of the brush and then leaning the brush over, swing one side around keeping one end anchored in place. As you bring the brush around start standing it back up so you end on the chisel end.
5. Layers of petals can be done, but allow your first ones to dry completely. Edges of petals can and should overlap in places but try not to get too much color on as it will take longer to dry and may crack. If under petal colors bleed through, gently wipe with a clean brush and repaint upper petals again.
6. Leaves are made by adding egg yellow to the Bright White and green (I prefer avocado or moss green). Load as before then starting on the chisel edge – light color down – slightly at an angle then push down and swing brush quickly back to the chisel and lift away. You have just made the first half of a leaf.
7. Set the brush opposite of where you began and repeat pushing the other direction and swing brush quickly back to ending point of your first stroke. Using the chisel end come down slightly from the “point” of your leaf. Touch brush down lightly and pull back towards yourself to add the stem. Stems may also be added with a fine line brush, using the darker color of your leaf.
8. Buds are made using Bright White and your color of choice. Start on the chisel edge and push up, over and back down to create an upside down U shape.
9. The second petal is started and ended in the same lines as the first one but you will push down, over and back up to create right side up U shape. Larger buds can be made by adding petals in the same manner as the second petal.
10. Using a liner brush and your green mixed with a little water to make it “inky” dip your brush in the color and drag it on your foam plate to point up your brush. Then lightly paint calyxes on your buds. Add leaves as above.
11. Using the scruffy brush “pounce” in yellow gel, then “pounce” lightly in the center of the flower. To make the filler flower you will again “pounce” in some lavender, allow to dry, then “pounce” some white on top of it. 🍷

Cakes

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