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## Drip cake decorated with macarons

Bake and decorate a creepy eyeball cake for Halloween, birthday or fun science parties. This cake is very easy to make. Although it looks 'eye-catching', no special pans or cake decoration materials are required. Select your favorite cake mix. White cake matches the glaze, but you could add red dye to a mix to make a bloody eyeball. yes, it's gross, but that's the point, right? Preheat the oven to 350° F. Spray a glass or metal 2-qt mixing bowl with nonstick cooking spray. Sprinkle the pan with flour. Shake any excess. Bake the cake. It will take about as long as whether you are baking a bundt cake... probably about 35 minutes. Allow the cake to cool completely. Remove the cake from the bowl and place it on a plate. If the cake sticks, you use a rubber spatula or butter knife to help release it. Freeze the whole cake with white frosting. If you want a perfectly smooth eyeball, use white glaze, which is thinner and sets with a glossy finish. Draw an eye with blue or enamel. Use a glass to press a circular shape into the white glaze. Fill the pupil of the eye with black glaze or use a circle made of building paper. I used a mini Reeses wrapper. Use red gel enamel to trace blood vessels in the white of the eye. Bon appetit! Chris Cole/Getty Always Place cake to be decorated on a serving dish with some narrow strips of waxed paper under the edges of the cake to protect the plate. When you have finished glazing, gently pull out the waxed paper. Brush any excess crumbs from the cake. Divide a thin layer of frosting over the whole cake to place the rest, then apply the final glaze and/or decorations. Use pasta food colors to get the most vibrant colors. Gradually add color to enamel with a toothpick. Stand narrow end of decorating bag in measuring cup or drinking glass when filling. Fill bag halfway with enamel for easier treatment. (Note: A sturdy self-closing plastic bag is a good substitute for a decoration bag.) Keep decorating tip close to the surface of your cake and squeeze bag with even pressure. Use your other hand to keep the bag stable. Sweetens your baking with new gadgets that make cakes a breeze. This content is created and maintained by a third party and imported onto this page to help users provide their email addresses. You find more information about this and similar content at piano.io fourseasonsGetty Pictures Whether you are taking on a multi-tiered wedding cake or just want a treat that came out of a box mix, with the right cake decorating tools in your arsenal is very very important. The experts in the Kitchen Appliance and Technology Lab at the Good Housekeeping Institute rounded up some of our Cake decorating supplies, kits and sets available on Amazon for taking your dessert presentation up a notch. Ad - Read Below 1 Best Cake Decorating Set Start Buttercream Decorating Set This set comes with ten stainless steel decoration tips tips the essentials, such as a small and large round, star, petal and leaf), plus ten disposable plastic decoration bags. The bags are extra durable and easy to handle and we love that the tips can be cleaned in the dishwasher. An overview booklet is included as an additional bonus. 2 Best Decorator for Beginners Dessert Decorator Wilton amazon.com If piping bags sound too intimidating or messy, this genius decorating gun from Wilton should do the trick. Just attach one of the five decoration tips and fill the piston with glaze or fill your choice for no-fuss decorating. This tool also keeps your hands from warming up the enamel inside, plus it's child-friendly. 3 Best Icing Spatula Good Grips Offset Icing Spatula It doesn't get much better than this OXO spatula. The handle is made of non-slip silicone that feels comfortable to hold, no matter how long the task lasts; The stainless steel blade is curved to raise your hand so you have plenty of space above the surface of your dessert. It's also flexible, which means the blade doesn't break the surface of your cake (and the offset angle means you don't end up with icing on your countertop). 4 Best Cake Decorating Stand Turning Cake Decorating Stand Ateco amazon.com Decorating a cake is much easier if you're able to run it on the cake stand – icing application is faster, plus the cake itself (versus you) does the move if you add details or extra decorations around the outside. We love this one from Ateco because of its ideal height and weight, smooth rotation and attractive look. 5 Best Stand Mixer Artisan Series Stand Mixer KitchenAid amazon.com A best performing stand mixer will make baking a lot easier, plus it will enhance the taste and texture of your results. You turn to the champion of our test for perfectly whipped egg whites, so smooth homemade buttercream, and evenly mixed cake batter or bread dough. It comes with great basics plus add your accessories like a pasta maker, spiralizer or juicer. 6 Best Cake Leveler Cake Leveler A cake leveler is a must-have for those new to cake decorating. This tool stands on your countertop (so it stays stable at a height) as you trim the sheet over the surface of your cake so that the outside is perfectly equal. It is easier than using a serrated knife ensures that all cake layers are exactly the same height. 7 Best tool for airbrushing cakes decorating Tools Airbrush Kit cake boss amazon.com If you're pulling the big guns in decorating, you'll want to look in airbrushing. You use this 18 PSI airbrush kit for making full-on art on top of cakes, but you use it for simple tasks like adding a little color to glaze flowers, too. It has three levels for spraying, so you can for fine or large-scale decoration tasks. 8 Best Chocolate Decoration Kit Chocolate Stencil Kit Lékué surlatable.com \$22.99 You know when you order that fancy chocolate cake from your favorite bakery and it has a one ornate piece of chocolate sticking out of the cherry on top? You can easily make it with this stencil kit. Simply fill the silicone dispenser with melted chocolate and trace one of the included template designs; Let them dry and place on top of your masterpiece. This content is created and maintained by a third party and imported onto this page to help users provide their email addresses. You may be able to find more information about this and similar content on piano.io Ad – Read below Brian Woodcock Half the fun of making a homemade cake recipe is getting creative with the decorations. After the cakes themselves are baked and stacked, you get your inner artist to let go wild, editing flowers, figurines and other decorations from fondant or other smart materials. And if you're right, there's nothing like the look on everyone's faces when you reveal the creation–possibly to the tune of Happy Birthday as everyone oohs and aahs. But whether you're looking for a homemade birthday cake idea, putting together treats for a holiday party, bringing dessert to a potluck, or just want to spend a little time making something extra beautiful this weekend, we want to help you turn your next dessert into a treat worthy of a feast. That's why we highlight some of our favorite decoration tips. From the simple-the-genius (fruit leather and fondant flowers) to an impressively detailed haunted house that will have - we promise - people who talk about your skills for years, we've collected 20 of our most impressive, most interesting and (especially) most doable confectionery concoctions, both from our site and from all over the web. Don't worry! These recipes all have easy-to-follow instructions, including templates and links to useful products and essential additions to help you avoid a Nailed It! -style accidents. So you'll be sure that you'll be able to make even the most complicated looking cakes here and get away looking like a Cake Boss. 1 of 20 Spring Daisy Lemon Layer Cake 2 of 20 Coconut Angel Cake This beautiful cake is simply decorated with generous amounts of toasted coconut. Get the recipe. 4 of the 20 Towering Haunted House Cake Go all-out in October and make a cake that everyone has been talking about for years. Get the recipe. 5 of the 20 Orange-Chamomile Cake 6 of 20 Candy Cane Cake 7 of 20 Raspberry Pink Velvet Cake decorated with fresh raspberries, meringue cookies, and edible flowers, this pink velvet cake would be a fun and cheerful addition to a bridal shower or birthday party. Get the recipe. SHOP EDIBLE FLOWERS 8 of 20 Robin's Egg Coconut Cake Frosted with coconut butter cream in an unexpected shade of robin's egg blue this malted coconut cake is almost too pretty to eat. Get the recipe. 10 of the 20 stained glass cake made from melted Rancher candies, these stained glass shards are a fun and easy way to dress a cake. Get the recipe. 11 out of 20 candied Pretzel Cake While this cake looks For a winter soiree, you can melt pretzel bars in every color of candy and sugar to match the theme of your party. Get the recipe. 12 of the 20 Spice Layer Cake Decorate a nearly naked herb cake with caramel acorns and piecrust leaves. Get the recipe. 13 out of 20 sugared rosemary and citrus tart For an easy and rustic finishing touch, arrange sugared rosemary and dried slices of blood oranges in a crescent shape on top of your ice cream cake. Download the recipe from The Sweet and Simple Kitchen. 14 out of 20 Carrot Cake with Flowers What better way to finish a carrot cake than with these cute flowers made from thin slices of carrot? Get the recipe from Sprinkle Bakes. 15 out of 20 Polka-Dot Cake Get this sweet polka-dot look by simply pushing upside down chocolate chips into the sides of your matte cake. Get the recipe on Style Sweet CA. 16 of the 20 Candy Flower Cake 17 from 20 Petal Cake This fun glaze technique looks complicated, but all you have to do is pipe blobs of glaze in a vertical line and smear it down with the back of a spoon for piping another row. Find a visual tutorial on the Cake Blog.Get the recipe at Hungry Girl Por Vida. 18 of 20 Flower Vase Cake Turn your cake into an edible centerpiece by placing a few stems in plastic test tubes and placing it in the middle of your matte cake. Get the recipe from Alana Jones Mann. 19 out of 20 Rainbow Cake There are no rules to this cake- just have fun playing with a variety of glaze colors and whatever piping tips you have at hand. Get the recipe from I Am Baker. 20 of the 20 Chocolate Forest Cake These small trees are easy to make. All you have to do is pipe melted chocolate on a nonstick surface (foil will work) and put it in the fridge. Once cool, pop the trees out of the foil and attach them to the side of your cake with a little frosting. Get the recipe from Chocolate & Carrots. Carrots.

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