

How to Create a Quilted Design

This quilting method can be modified to enlarge or shrink the size of the quilting pattern. You may also further embellish the final results by applying accents to the corners of the diamonds or by altering the direction of the quilting lines to follow the direction of more haphazard cake designs.

Preparations

Bake and assemble each layer of the cake you intend to quilt. Apply an even coat of buttercream frosting to create a base for the rolled fondant.

Materials

- Ruler
- Calculator
- Knife
- Cake stitching/quilting tool (often found in fondant kits)

Instructions

1. Multiply the size of the cake layer by 3.14 to get the circumference of the cake.
2. Roll out a rectangle of fondant to cover the sides of the cake in this measurement.
3. Place the ruler in the upper left corner of the fondant, angled down to the right.
4. Hold the cake stitching tool against the ruler and pull it straight down to emboss a line in the fondant.
5. Measure over 1-inch from this line and draw a second line parallel to the first. Repeat until you reach the end of the rectangle of fondant.
6. Place the ruler in the opposite, upper corner of the fondant rectangle and pull a line going in the opposite direction to the first set of lines to create a diamond pattern. Repeat across the entire rectangle.
7. Transfer the rectangle of fondant to the sides of the cake, pinch and smooth the top of the fondant closed with the layer covering the top of the cake. Take care as you transfer the fondant layer not to smooth out the quilting design. If necessary, go back into the fondant with the stitching tool to retrace any faded lines.

