

How to Make Your Cakes Golden



Gold is a versatile color that complement a wide range of cake designs and themes.

It also adds a touch of luxury and elegance to cakes, making them stand out and creating visually stunning centerpiece for special occasions like weddings, anniversaries or milestone birthdays.

You Will Need:

- Golden Yellow Rolled Fondant
- Golden Pearl Dust
- Rolling Pin
- Disposable Gloves
- Nylon stocking or Dusting Pouch

STEP 1

Begin with kneading your McCall's Golden Yellow Easylce Rolled Fondant as usual. Make sure to work on a smooth surface, you want to ensure that the fondant surface is as smooth as possible before dusting.

Note: You may like to use our Smooth Surface Disposable Gloves, to avoid the dust sticking to your fingers. The gloves will also give a better finish when you are smoothing the fondant on the cake.



STEP 2

Dust the table lightly with McCall's Golden Pearl Dust. Make sure to use a dusting pouch/cup or a piece of nylon stocking and fill it with McCall's Golden Pearl Dust. It is important that you get an even dusting on the table.



Note: you can also lightly dust cornstarch on the back of McCall's fondant, But make sure that you DO NOT dust the table with it also.

STEP 3

Lightly press the Easylce Rolled Fondant on the dusted surface and start to roll out. Make sure to move the Easylce Rolled Fondant around frequently on the table. You can add more Golden Pearl dust if you need to on the table's surface.





Once you have achieved the desired color, continue to cover your cakes as you normally would.

Click <u>HERE</u> if you need help on how to cover a cake with McCall's Easylce Rolled Fondant





CREATE DIFFERENT EFFECTS:

The Golden Pearl Dust will give variant looks on different colors of fondant.

When using our McCall's Easylce White Fondant it will look Pearlized with a golden tint to it.

You can also mix the Golden Pearl Dust with any food approved powder colour to make your own coloured pearl dust.