



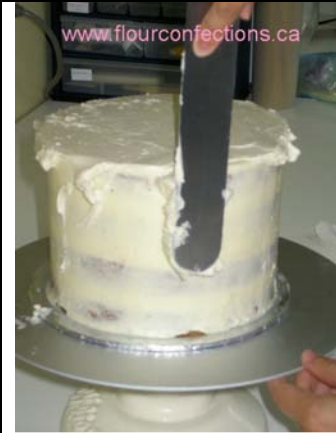


How To Smooth Swiss Meringue Buttercream

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www.flourconfections.ca

	 <p>www.flourconfections.ca</p>	<p>1. Start with a smoothly crumb coated cake, a bowl of fresh Swiss Meringue Buttercream, a long spatula, and a yellow spackle tool</p>	
 <p>www.flourconfections.ca</p>	 <p>www.flourconfections.ca</p>	 <p>www.flourconfections.ca</p>	<p>2. Place a large scoop of buttercream on top of cake. With long spatula, start working the buttercream in a side to side motion – slowly flattening out the top and bringing excess icing to go over the sides of the cake.</p>



3. Start applying more buttercream to the sides of your cake using the long spatula. Make sure to apply all the way to the cake board. Also make sure to build up a "crown" of buttercream along the top edge of the cake.



4. Your first coat with the long spatula should look something like this



5. Use your long spatula to clean up any excess buttercream



6. Next using your yellow spackle tool, slowly rotate the turntable whilst holding the tool against the cake. When you can no longer rotate the turntable, draw the tool across and away from the cake. As shown below



7. Using a clean long spatula, drag the edge across the top of the cake towards the centre to create a sharp edge. This is why you need the "crown" of icing around the top edge



8. The finished smooth cake



9. This cake was then made to look like this!

