



bake x create

by

BELSIZE CAKES

HOW TO STENCIL?

Secret to Perfect
Stencilling



1. PREP YOUR CAKE

For meringue buttercream cakes, refrigerate or freeze your cake for 20-30 minutes (**IMPORTANT!!**)

American buttercream or ganache cakes, no need to refrigerate, just let it dry or crust first.

Fondant cakes- you can stencil anytime!

2. SPREAD & SCRAPE

Gently hold the stencil against the cake and spread your icing across.

If you're using the full canvas of a stencil (like the "Meadow" stencil), toothpick left and right side of the frame to hold it in place (you can fill the hole later with buttercream).

Use scraper to scrape excess off for high definition!

**Secret
Tip!**

WHICH ICING IS BEST?

American buttercream
(the easiest!)

All Meringue Buttercreams
Ganache
Royal Icing

As long as they are firm
(peanut butter consistency!)

I pop my meringue buttercream in the fridge for 5 min before using



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