

Tips On Texturing Miniature Cakes

Texturing miniature cakes is one of the most time consuming techniques, but it is also one of the most rewarding as it can determine how realistic they look. So I put together a series of tips and questions to ask yourself to help you identify what you may need to tweak in what you already do, to help you achieve your best crumbs yet!

The answer could as simple as swapping tools.

- Practice, of course!
- Try different tools in different sizes and see what works for you. I used a safety pin for a long time (and still do!)
- If there's no frosting on it, hold the cake slice down with one finger to texture it if it moves. If it's textured with a toothbrush, gently use the toothbrush to press it down onto your work surface (I recommend a tile). If it does have frosting on it, patience and a light hand is all you need.
- Do you need to scale up/down the crumbs?
- Use pictures of real cakes as a reference.
- Watch tutorials of how a certain cake is baked or bake them yourself to understand what makes them a certain way.
- Can you see what you're doing? Do you need a magnifying glass?
- Is your clay too soft/hard? If it's too soft, let it rest. If it was too hard to start with, you might need to condition it for longer.
- Is your tool going in too deep into the clay? If you're leaving grooves instead of crumbs behind, you need to move your tool closer to the surface.
- How much time are you spending on texturing cakes? Are you rushing it? If you're spending 5 minutes on a slice, you're not giving yourself enough time. There's nothing wrong with spending 5 minutes, but if you're looking to achieve more realistic results, I'd recommend spending at least 10 minutes. I spend about 15-20 minutes on one, if you spend more time, that's great too. There isn't a visible difference between a cake that's been textured for 20 minutes and one that's been textured for 30 or 40, but one can tell when it's been rushed. **Take the test:** set a 5 minute and a 15 minute timer to texture two different slices of cake and see if that makes a difference.

Let me know if you tried any of these tips and which one/s worked best for you; same if you took the test, did you see any visible results? I'd love to know.

Love, Mai