

# Getting Started – My top 10 cake decorating essentials...

Now I am a few months into my cake business journey, I've decided to put a little post together for you all about my top 10 cake decorating equipment essentials.

Starting out cake decorating can be really daunting, but it shouldn't be and you really don't need loads of fancy pieces of equipment to get going. That said, there are a few pieces of equipment that will make your life *A LOT* easier and will, hopefully, mean you're less likely to have a Gordon Ramsay-esque rage resulting in your beloved cake being launched towards a window or set of doors with a parting profanity...

[via GIPHY](#)

We all have bad days.

Trust me.

You can read my post by [clicking here](#).

**I hope you find it useful and it inspires some of you to get in the kitchen and just have a go.**

**Go on, get your bake on!**



## **“But it’s only cake...”**

Back at the end of last year, I started out on my journey to beginning my own cake making business, Little Gem Bakes.







It's something I'd wanted to do for a while but either the timing was never right, I had a crisis of confidence or something else would crop up meaning I didn't have the time and energy to put into it.

After much learning, studying, sleepless nights, planning and preparing, my little business is now fully fledged (hello 5 star food hygiene rating!) and my [shiny new website](#) is now up and running.

It's hard keeping your confidence when you become a mum, well it was for me anyway. I've never been very confident in myself or my abilities and I always seem to focus on what could go wrong rather than what could go right. I'm definitely a pessimist...

Over the last few months I've worked really hard on telling myself I can do things, like I do with my children, and I've now been brave and taken the plunge.

I've started a little blog over on my baking website and this is one of the posts I've recently written for it. It's called,

## **"But it's only cake..."**

I was prompted into writing it because, after building myself up confidence wise, I have had a bit of a dip again in the last couple of weeks because I've had so many enquiries that don't come to fruition, mainly because of the price I quote. So, as I always feel better for it, I've had a ramble about it and the reasons why bespoke cakes cost what they do.

If you're a cake maker, have a read and nod in agreement and if you're not, sorry if it sounds a bit 'ranty' but sometimes these things just need verbalising.

[You can read the post by clicking here.](#)

Thanks to all my family and friends who have encouraged me to start this new little venture. I'll pay you all in cake...