

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!



Get your Bake On: Swirl Meringues

Meringues.

Fluffy, chewy, crispy little morsels of deliciousness. I love the things...possibly a bit too much!

I made these swirled meringues the other day to adorn the top of a birthday cake I made for a friend and everyone seemed to respond well to them and said they looked pretty good. So, I thought I would share my 'how to' with you in the form of a video tutorial.

I kid you not folks, this recipe is idiot proof. So idiot proof even I have managed to make them look acceptable.

If you have a bake sale coming up, why not give these bad boys a whirl. They'll catch everyones eye and they taste great too!

Happy swirling!

(Oh, and if you like what you see and you fancy giving my YouTube channel a like, I would really appreciate it!)

Recipe notes

Ingredients:

4 egg whites

115g Caster Sugar

115g Icing Sugar

Cook/Prep time:

20 minutes prep.

1hr 30min bake.

2hr cooling.

Oven temperature: 100'c (fan)

Yield:

Approximately 12 large meringue cookies, or a mixture of large round ones and small droplet ones.