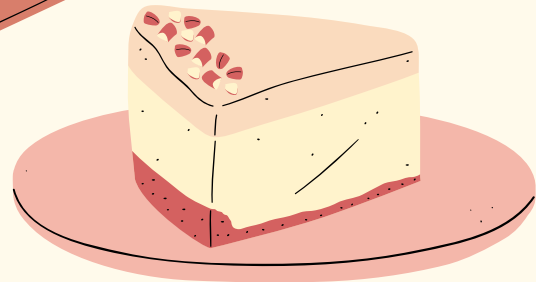
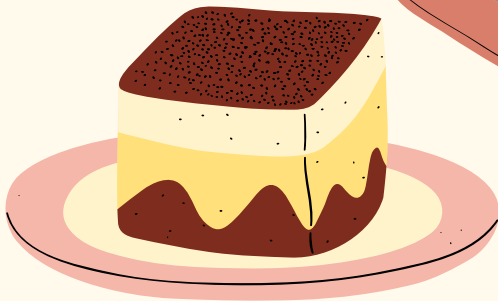
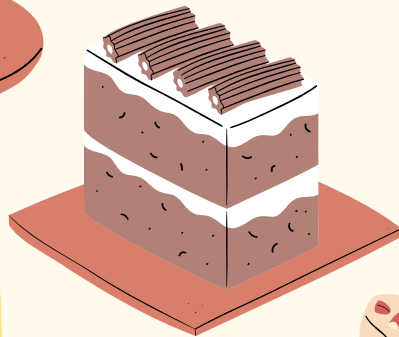


10 REASONS WHY YOUR 3D CAKES DONT WORK





1. IMPROPER CAKE STRUCTURE:

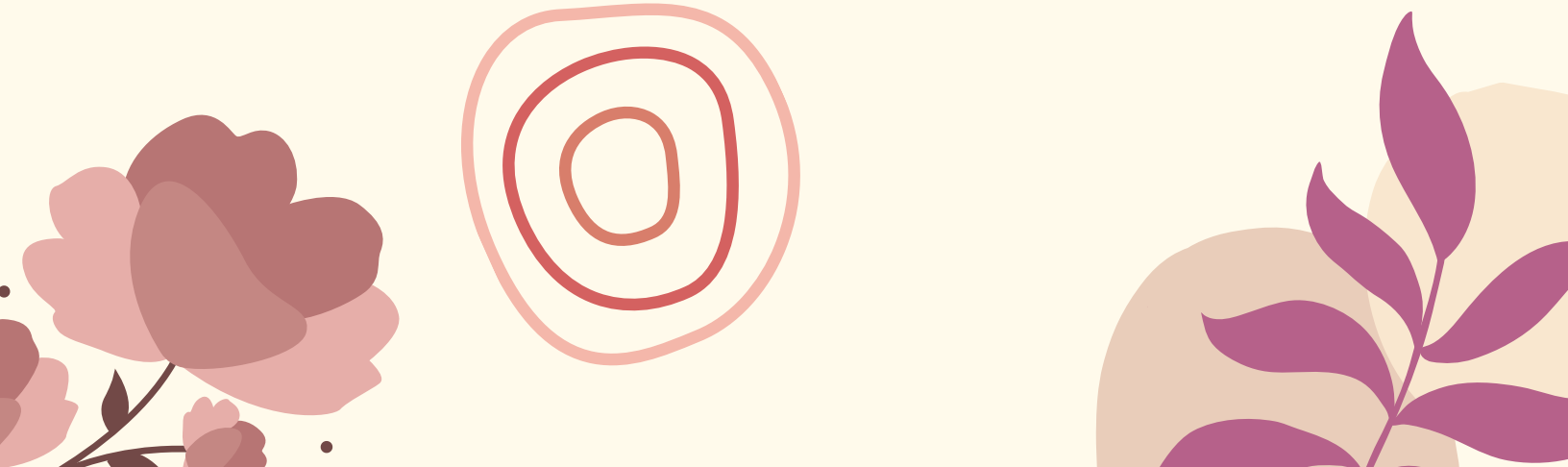
3D cakes require a dense, sturdy cake base. Using a soft or overly moist cake may cause it to collapse under the weight of decorations.

2. LACK OF SUPPORT

Failing to use internal supports like dowels or cake boards can lead to the cake sagging or falling apart. Each layer needs proper reinforcement.

3. INACCURATE CARVING:

When shaping the cake, cutting too much or too little can distort the final design. Always use a template or clear guide when carving.



4. USING THE WRONG BUTTERCREAM:

The type of buttercream you use is crucial for stability. I prefer American buttercream because it works best for holding layers together and creating a sturdy base for fondant or decorations. A weaker buttercream may cause the cake to shift or lose its shape.

5. OVERWORKING THE CAKE:

Constantly handling the cake while sculpting or covering it can lead to cracks, dryness, or crumbling. Work efficiently and carefully.

6. FONDANT ISSUES:

Applying fondant too thin or too thick can lead to tearing or excess weight on the cake. Properly rolled fondant is key to smooth coverage.



7. NOT USING A CRUMB COAT:

Skipping the crumb coat layer can make it hard for fondant or buttercream to adhere smoothly to the cake, resulting in a messy finish.

8. TEMPERATURE CONTROL:

A warm cake or room can cause buttercream or fondant to melt or sag. Always chill your cake between steps to maintain its shape.

9. POOR TIME MANAGEMENT

Rushing through the steps without allowing time for cooling, chilling, or setting can lead to sloppy results. Patience is key for detailed 3D designs.

10. LACK OF PLANNING:

Not sketching or planning the design in advance can make it difficult to achieve the right proportions, causing the final cake to look off.

These tips should help you pinpoint common mistakes and improve 3D cake creations!