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# [Cake Decorating Themes](#)

In today's world, it seems that almost any topic is open for debate. While I was gathering facts for this article, I was quite surprised to find some of the issues I thought were settled are actually still being openly discussed.

Everyone seems to enjoy cakes that are baked at home, it is a wonderful surprise on special occasions. When you are the one bringing the cake, you probably will want the cake decoration to stand out, and look a bit more professional than those you make for your family at home. I have put together a few ideas you may want to try.

### Cake Decorating Themes

- Fun and activity: These cakes are full of color and whimsical design. The use of different shapes, Balloons, circles, stars, clouds, and other interesting designs will help to make your cake decorating the talk of the party. With the use of animal crackers, you could make a zoo or farm cake. Your imagination can take you anywhere.
- Say it With Flowers: The use of floral patterns in soft shades, are perfect for cake decorating. The addition of a few green leaves make this type of cake decoration an excellent choice for any special occasion. Flowers are great on wedding cakes, birthday cakes, mothers day cakes, and for other happy celebrations.
- A Little Romance: Romantic cake decorating is perfect for sweethearts day, valentines day, a birthday for a husband or wife, or a wedding anniversary. You can make any color frosting, including the favorite of the person or people you are baking the cake for. You can add hearts, cupids, or anything that will remind the guests what the celebration is about. Use your imagination and make it a little jazzy without going overboard. Just a bit of glitter or candies that sparkle should do the trick.
- "What's Up Doc": Younger children (and some that are over 90) love cartoon characters as much as they love cake. This is why it is a great idea to combine both when decorating a cake for the birthday of someone who loves these whimsical critters. You can either draw them in icing and color them in, or use molds and fondant to make the characters. After they are made, they can be colored before they are placed on the cake. So invite Bugs Bunny, Tweety, Taz, Mickey Mouse, Goofy, Garfield, Donald Duck, or any of the many cartoon characters that have stolen our hearts and funny bones, and are doing the same to our children, to the party.

There are some supplies that are essential when you are thinking about cake decorating, these are:

So far, we've uncovered some interesting facts about Cake Decorating. You may decide that the following information is even more interesting.

- A professional icing smoother or thin metal spatula. This tool will help you to cover your decorated cake with an even layer of icing, and to make the frosting very smooth so that it can be decorated. This will make the cake look as if a pro did it.
- The use of decoration Molds is a very easy way to make figures and objects to use in cake decorating. You will probably want to start with the basic shapes like circles, squares, or triangles, until you are sure of how to perfect the process. You can move from that to flowers, numbers, and characters. Some molds also have text so you can add a message.
- Icing bags are an absolute essential if you want to do any type of cake decorating. Once you get the hang of it, you will be able to use it as you would an ink pen, except it is held with both hands. One hand is used to apply steady pressure on the upper part of the bag, while the other guides the tip to make the decorations.
- The use of frosting flowers that are already made for you is a less time consuming way to add beauty to your cake decorating.
- Edible glitter and colorful sprinkles are a great way to spruce up your cake decorating design. These small additions could be just the thing to give your cake that finishing touch.
- Edible color sprays are quite easy to use, especially when you are using a template. It can be the difference

between a cake decoration that is blah, to one that has everyone complimenting you on your artistic ability.

- You can also print out edible photographs of the graduate, that fish that almost got away, or a wedding photo of the bride and groom, the way they looked when they were married to place on their 50th anniversary cake. The paper these edible images are printed on is also edible, so you can place the whole thing on the cake.

A cake stand will make your creation stand out, especially a glass stand.

Knowing enough about Cake Decorating to make solid, informed choices cuts down on the fear factor. If you apply what you've just learned about Cake Decorating, you should have nothing to worry about.

#### About the Author

Bob Roberts, ex PE teacher, did not start playing golf until he was well into his 50's but now plays two to three times a week. He knows the pitfalls a beginner faces and has written two websites targeted mainly at high handicap golfers. For more information about his tips for golf go here====> [Start Playing Golf](#) and [Tips For Golf](#)

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