Polka dot designs on cakes are really popular but it takes careful planning and patience to achieve the correct spacing required for a perfect finish. The Press-Ice tools take the stress away and make pattern marking quick and easy by embossing the design onto soft sugarpaste.

They come in two designs; ‘Polka 1’ for decorating the whole side of a cake and ‘Ribbon 1’ for creating a ribbon-like effect around the side of a cake.

**Step 1**

The cake must be freshly covered in sugarpaste so that it is still soft when using Press-Ice tools to emboss the sides.
Start at the back of your cake and resting the bottom of the Press-Ice tool against the board, carefully impress the pins into the sugarpaste. To align the Press-Ice tool when moving to the next section of the cake, insert the first column of pins into the last row of holes. When you reach the back of the cake, finish off as neatly as possible.

If the board is covered in icing, we found the simplest way to achieve a perfect horizontal pattern is to wrap a ribbon around the bottom edge of the cake and align the tool evenly above it.

Now you have a clearly marked cake, you can create a symmetrical polka dot pattern with ease by piping small icing dots over each indentation. Use royal icing and a small writing tube like the PME 1, 1.5 or 2. To stop peaks appearing on the piped dots, soften the royal icing by mixing in a little water so that the icing dots have a smooth curved edge.

Once the cake sides have been embossed, other decorating ideas include attaching edible pearls, which come in a range of pretty colours or creating a design with small flowers. Here we have used the small PME Blossom Plunger cutter.

**Handy hint:** Practise first on a little rolled out sugarpaste so that you get used to how much pressure to use and how to line up the pattern. Keep the pressure even along the whole length and when removing the tool, be careful not to drag the icing.