

Cakes Around Town

Work Sheets Series

Recommended Sugar Fondant and Marzipan Amounts to Ice Cakes

The figures have been rounded to the nearest 50g and are used as a guide only. These are the best requirements on our research however your personal preference may differ slightly.

All figures are based on sugarpaste which has been rolled to a standard thickness of 5-6mm (1/4") and marzipan rolled to a slightly thicker 7-8mm (3/8"), and for covering a cake of a standard 2½" - 3" depth.

Decorators will often prefer to keep the thickness of sugarpaste and marzipan the same, in which case simply use the quantities shown below for sugarpaste, for both.

For heart, petal, hexagon and other shaped cakes our advice is to measure the shape at its widest points and then follow the recommendations for a round cake of that size.

Round Cake	Sugarpaste	Marzipan	Square Cake	Sugarpaste	Marzipan
6"	500g	650g	6"	500g	750g
7"	750g	900g	7"	750g	1kg
8"	900g	1.1kg	8"	1kg	1.25kg
9"	1kg	1.25kg	9"	1.25kg	1.5kg
10"	1.25kg	1.5kg	10"	1.5kg	1.75kg
11"	1.5kg	2kg	11"	1.75kg	2kg
12"	1.85kg	2.5kg	12"	2kg	2.5kg
13"	2.25kg	2.8kg	13"	2.5kg	3kg
14"	2.75kg	3.5kg	14"	3kg	3.75kg

Rule of thumb always have a little bit extra to work with! Avoid last-minute stress and extra shipping costs by making sure you have a little spare sugarpaste and marzipan to hand.

Store unused sugarpaste and marzipan at cool room temperature, wrapped in an airtight food bag or cling film. Some Sugarpastes can be frozen. Check directions whether this is possible. Marzipan is not suitable to for freezing.

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