



FAQ

DECORATING OUR LUGGAGE CAKE

Q1: My fondant keeps tearing around the corners. What am I doing wrong?

A: This usually happens when the fondant is rolled too thin or isn't elastic enough. Try rolling it slightly thicker (about 3–4mm), and use a good quality fondant or add a little shortening to improve stretch. Also, make sure your ganache is smooth underneath with softened edges to reduce tension points.

Q2: How do I get sharp corners without the fondant cracking?

A: Don't force it into place — gradually ease it around the edge and support the opposite side while working.

Q3: My zip and handle details look flat — how can I make them more realistic?

A: Add small touches like stitching (using a stitching wheel), light shading with edible dusts, and layering (like overlapping zipper teeth or handle seams). Those fine details bring dimension and realism.

Q4: Can I use buttercream instead of ganache under the fondant?

A: Ganache gives the structure and firmness needed for clean edges and sharp corners — especially with carved cakes like luggage. Buttercream is softer and can cause bulging. If you must use it, chill it until very firm before applying fondant.

Q5: How do I avoid bulges under the fondant?

A: Let your filled and crumb-coated cake settle before covering it — either at room temp for a few hours or lightly chilled. Use a cake board underneath each tier and make sure the ganache is firm and smooth before applying the fondant.

Q6: How can I make the cake more stable for delivery?

A: Use internal supports (like dowels or straws) if the cake is tall or heavy. Try getting your cake ready a day before to allow setting time.

Q7: Can I scale this down for a smaller cake or dummy cake?

A: Yes! The same techniques apply. Just adjust your carving, fondant size, and detailing proportionally. For dummies, skip the ganache and use a light layer of piping gel or shortening before covering.

Q8: My fondant dried out while I was working — how do I fix that?

A: Knead in a bit of vegetable shortening or glycerin to soften it again. Cover unused fondant in cling film or keep it sealed in a bag while working to prevent drying out.

Q9: Can I airbrush the finished luggage cake?

A: Absolutely! Airbrushing gives a realistic finish — especially for leather-textured effects or ombré shading. Just make sure the fondant surface is dry and smooth before airbrushing.

Q10: How long will this cake hold up at room temperature?

A: Once fully covered in Ganache and Fondant the cake can stay at cool room temperature for 7 days (if the filling is shelf-stable).