

Cricut Cake FAQ's

NEW QUESTIONS/ISSUES FROM SURVEY:

- **The Rollers are hard to clean**
Use the brush included in the box to brush off any dried food particles. With the machine unplugged, wipe down the roller bars with a clean damp cloth. You may need to manually move the carriage to the left side of the machine to reach the right side of the roller bars. Once the machine is on again, the carriage will return to the left side.
- **Some parts are not getting cut so I am having to use my exacto knife to cut it**
You may need to increase the pressure setting on the machine. Experiment with the pressure settings until it cuts completely through the food material.
- **The blade cuts into the mat**
The blade will always cut a little into the mat. This is normal. You will need to replace your mat periodically after a lot of use. You should also experiment with different pressure settings. Use the lowest pressure necessary to cut through the food material completely. This is usually only medium pressure, but again you will need to experiment with different food materials.
- **It will jam and I have to force it to quit**
Make sure your food material is no thicker than 1/8" thick. It will cut best at 1/16" thick.
Make sure your blade is clean.
If you are cutting fondant, please see tips for cutting fondant.
If you are cutting gum paste, try freezing it to firm it up a little before cutting.
- **It leaves jagged edges and does not work well at all**
Make sure your food material is no thicker than 1/8" thick. It will cut best at 1/16" thick.
Make sure your blade is clean.
Don't allow your food material to dry out too much. If a dry crust forms, it will cause a jagged, uneven cut on the top. You can still turn the design over and the back should still have smooth edges.
- **Fondant gets "gunked up"**
Make sure your fondant is rolled out no thicker than 1/8" thick. It will cut best at 1/16" thick. Fondant also has stretchy, draping properties that make it ideal to cover a cake. This allows the fondant to smoothly cover the cake without cracking. These same properties make it difficult to cut. Instead of cutting, the blade will have more of a tendency to stretch the fondant rather than cut it. To overcome this, it is necessary to make the fondant firmer. This can be accomplished a few different ways—freezing, slightly drying it out, and adding gum powders.
Freezing works well in cool, dry climates. In humid, hot environments the fondant can become very gummy as soon as you remove it from the freezer.
Drying out the fondant a little can be time consuming and can cause a crust to form on the top. However, you can overcome the "crusting" effect by placing it back in a bag overnight. This will help equalize the moisture content throughout the fondant.
The best way to make the fondant easier to cut is by adding gum powders. There are many on the market—tylose powder, Gum-tex, etc. You will need to experiment with the amount of gum powder you add to your fondant based on the type of powder and the fondant recipe you use. Knead in a little at a time until it has a more firm texture. Be aware that this will make your fondant dry out faster and you will not be able to use this new mixture to cover your cake. Roll out and use as normal.
- **The blade is confusing...which way do I put it in?**
Make sure the sharp edge is sticking out of the base of the blade housing. Match the notches in the blade housing to the cutouts in the housing arms. Close the arms and swing the screw over and tighten. It doesn't matter which direction the blade is pointing when it is placed in the machine. When the machine starts cutting, it will automatically turn the right direction for cutting.

Cutting Frosting Sheets

Getting the right amount of shortening, proper cutting speed, and pressure is very important for frosting sheets.

- Always start with a clean, dry mat.
- Apply a generous coat of shortening using a pastry brush. If shortening is white, you have too much.
- Only take one sheet out at a time. Reseal the bag to keep the other sheets fresh. Remove from backer paper. Ensure that the frosting sheet you're working with is still flexible and pliable.
- Apply shortening to the back of the frosting sheet using a pastry brush.
- Apply the greased frosting sheet to the greased Cricut Cake mat. Smooth out all air bubbles (use the smoother in the Cricut Cake Tool Kit or a rolling pin). You will be able to see air bubbles and areas without shortening more easily with frosting sheets since they are somewhat transparent. The frosting sheet will

appear wet and you may be able to see the brush strokes where shortening has been applied. Lift the frosting sheet and apply shortening to any areas you may have missed, if necessary. Make sure to smooth down and get out all the air bubbles.

- Using the directional arrows on the machine, move the cutting blade about ½" from the top and side edge. Start cutting using medium speed and pressure. You may need to adjust the pressure. Use just enough pressure to cut through the frosting sheet but not into the mat. For best results cut images 3" or larger. More intricate images may cut better at larger sizes.
- To prevent drying, store cut shapes in a sealed bag until ready to use.

1. *What causes my frosting sheet to slip when it's being cut?*

a. You may have too much shortening. Use a pastry brush to apply the shortening and brush until all the white is gone. You should see transparent brush marks where you've applied shortening to the mat.

b. The shortening may be too warm. Since shortening turns to liquid at high temperatures, this can cause the frosting sheet to slip. Always start with a room temperature or cold mat (not hot) and, if possible, work in a room that is 80 degrees F or less. If necessary, place mat with frosting sheet applied in the freezer for about 2 to 5 minutes. Just leave it in there long enough to firm up the shortening, but not so long that the frosting sheet becomes cold and brittle.

2. *What causes my frosting sheet to bunch up when it's being cut?*

a. You may not have enough shortening. Use a pastry brush to apply the shortening to the mat and the back of the frosting sheet. Apply the frosting sheet to the mat and smooth out all the air bubbles. Check for any spots that don't appear wet. Lift and apply shortening to any of these areas.

b. You may have air bubbles under the frosting sheet. Use the smoother from the Cricut Cake Tool Kit or a rolling pin to smooth out the frosting sheet and apply the frosting sheet to the mat. Check for air bubbles and continue to smooth onto the mat until well applied and no air bubbles can be seen.

3. *How can I tell if I have enough shortening on the mat when cutting frosting sheets?*

Since the frosting sheets are so thin, they are somewhat transparent. The frosting sheet will appear wet and you may be able to see the brush strokes where shortening has been applied. If you notice white areas, lift the frosting sheet and apply more shortening under the white area.

4. *Why can't I use a paper towel or my hand to apply the shortening?*

We recommend using a pastry brush to apply the shortening to ensure an even and ample coating of shortening. Apply a generous coating of shortening, but if the shortening is white, brush until the white is gone.

5. *What do frosting sheets taste like?*

They are starchy and lightly sweet. They taste somewhat like rice paper.

6. *Can I reuse scraps of frosting sheets?*

You can cut on any scraps of frosting sheets that are larger than 3" x 3". Unlike gum paste, you cannot re-roll frosting sheets.

Cutting Gum Paste:

- Gum paste will be crumbly and stiff or may even be a little hard when it comes out of the tub.
- Gently knead a portion of the gum paste until it becomes pliable and easy to work. If it is too stiff to work with, heat in the microwave for about 10 seconds.
- If you wish to color the gum paste, knead in gel-based food coloring until desired color is achieved and color is evenly distributed.
- Lightly dust both sides with a cornstarch and powdered sugar mixture.
- Using a rolling pin or a pasta machine, roll out to about 1/16" thick (about the thickness of one or two CDs).

- Apply to a greased Cricut Cake mat. Smooth out all the air bubbles using the smoother from the Cricut Cake Tool Kit or a rolling pin. Press down firmly to ensure the gum paste is adhered to the mat and that the air bubbles are gone.
- Place mat in the freezer for about 30 minutes to make it firmer for cutting.
- Remove mat from freezer and immediately place in the Cricut Cake machine. Use directional arrows to move the cutting blade ½" from top and side edges. Medium speed and pressure are recommended for best results.
- For best results, cut images 3" or larger.

1. *Why do you use cornstarch and powdered sugar when you roll out the gum paste?*

This is the ideal mixture since cornstarch will make the gum paste a bit slippery and powdered sugar will make the gum paste stick slightly, reducing the slipperiness.

2. *Can I use flour to roll out the gum paste?*

No. Gum paste does not contain flour. Adding flour will create an undesirable texture and flavor.

3. *Can I use any kind of food coloring to color my gum paste?*

No. The food coloring normally found in a grocery store has a very high water content. Adding water to gum paste will make it sticky and ruin it. We recommend that you use gel food coloring (found in the cake decorating section of many craft stores) to color your gum paste. It is concentrated and will require less to color the gum paste.

4. *What does gum paste taste like?*

It taste very similar to fondant (the very smooth covering popular on many cakes). It is very sweet and has a gummy, chewy texture.

5. *Why do you recommend medium pressure for cutting?*

Since you are only cutting through soft food materials, this is all the pressure that is required. Only use enough pressure to cut completely through the food material you are using. By using heavier pressure, you are cutting into the mat. This will shorten the life of your mat and your blade.

6. *Why do you recommend medium speed for cutting?*

Since you are cutting through fairly thick materials, this will ensure a clean, even cut.

7. *Can I reuse my scraps of gum paste?*

Yes, just put them in a sealed plastic bag until you are ready to use them. When you are ready, remove them from the bag and begin kneading until the gum paste becomes smooth and flexible (if necessary, place the gum paste in the microwave for 10 seconds). Re-roll the gum paste and you are ready to cut it again.

Information About Your Cricut Cake Machine and Tools

1. *What can be washed in the dishwasher?*

The blade (not the blade housing) can be washed in the dishwasher when it is placed in the blade-cleaning basket. All of the Cricut Cake Tools can also be washed in the dishwasher. All mats and silicone covers can be washed with warm soapy water in the sink. The machine should be wiped down with a damp (not wet) cloth.

2. *Why can't I wash the machine parts in my dishwasher?*

Much like other appliances in the kitchen (mixers, toasters, etc), this machine has electronic components and moving

parts that are damaged when they get wet. Wiping the machine down after each use will keep it clean and help extend its usable life.

3. What is different about this machine than the other Cricut machines?

All parts that come in contact with food are made from food safe plastic or stainless steel. This makes the Cricut Cake machine safe for cutting food materials. We have specially designed the blade and blade housing to cut food materials better. We've also added silicone protective covers to protect the machine and make clean up easier. This machine was specially designed for cutting food materials.

4. What food materials can be cut with this machine?

Besides frosting sheets, gum paste, and fondant, we have had success cutting cookie dough, cheese, tortillas, modeling chocolate, gum, and various soft candies. This machine will cut through soft food materials. This will require you to experiment to get the right consistency of food and the proper settings on the machine.