

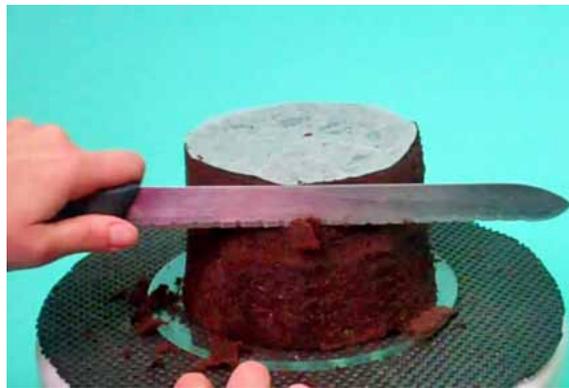
# Evil Cake Genius

## FLOWER POT CONTOUR COMBS





1. Make a parchment paper template that is one inch smaller than the diameter of the cake. Center the template on the cake.



2. Trim the cake, angling from the template out to the outside edge of the bottom layer of cake.



3. Remove the top layer of cake and flip it upside down onto the cake board. This will be the bottom layer of the finished cake.

**TIP:** Our Evil Cake Genius Tougher Than Hell Cake Plates work great for boosting shorter cakes to the right height. They are 1/4" thick, so you can add one or more under your cake if it is too short. The top of the cake should be 1/4" shorter than the top of the contour comb.

For a higher boost, use a footed cake plate (like Wilton Decorator Preferred plate) under the tier.



4. Fill the cake with buttercream or whatever you like. For softer fillings, be sure to make a dam of hard buttercream or ganache around the outside edge.

**TIP:**  
Warming the Flower Pot Contour Comb before use will create a smooth, even frosting surface. The ECG keeps a pan of hot water next to her turntable. Be sure to dry the Comb with paper towel before combing the cake.



5. Flip over the other layer of cake and center it on top of the first layer.



6. Crumb coat the cake and refrigerate until the crumb coat is firm.



7. Submerge the Contour Comb in a pan of hot water. Cover the cake tier with a thick layer of Buttercream or Ganache.



8. Dry the warm Contour Comb with a paper towel. Hold the Comb perpendicular to the tier and turn the turntable to begin removing excess frosting.



9. Clear the excess frosting off of the comb, warm it with a dip in the hot water, and make a second pass.



10. Fill in any craters or air bubbles on the surface of the frosting with an offset spatula.

**TIP:**

The contour combs work best with butter-based buttercream and ganache frostings.

They can be used for Shortening-based frostings. Simply heat up the Combs in hotter water to accommodate for the higher melting point of the shortening.



11. Give the cake one more spin against the warm comb to remove just the excess buttercream from patching the craters.