

Fondant *vs* Buttercream



- Fondant is a smooth, thin, sugar paste molded over buttercream.
- Made from marshmallow and sugar.
- Preferred for 3D sculpted cakes, edible flowers

- Buttercream is the traditional style of cake.
- Lots of textures and styles available i.e. smooth, rustic, striped
- Can be adorned with fondant decorations