

## Sugarpaste (Fondant) & Marzipan Guide

The chart below shows a rough guide for Sugarpaste (Fondant) & Marzipan quantities, this guide is by no means definitive and allowance has been made for the fact that when you are covering a cake there is always going to be spare pieces trimmed off. No matter how good you are you will never cover a cake exactly using every piece of the sugarpaste, (fondant) or marzipan. You should also take into consideration your clients requests some may want more some may want less.

The quantities below are based on the sugarpaste (fondant) or marzipan being rolled out to approx thickness of 5mm

<b>Diameter</b> (It has been assumed the cake is 3" tall)	<b>Round Sugarpaste (Fondant) or Marzipan quantity</b>	<b>Square Sugarpaste (Fondant) or Marzipan quantity</b>
<b>3"</b>		
<b>4"</b>		
<b>5"</b>		500g (1lb)
<b>15cm (6")</b>	450g (1lb)	570g (1¼lb)
<b>18cm (7")</b>	570g (1¼lb)	800g (1¾lb)
<b>20cm (8")</b>	800g (1¾lb)	900g (2lb)
<b>23cm (9")</b>	900g (2lb)	1.13kg (2½lb)
<b>25cm (10")</b>	1.25kg (2.5lb)	1.35kg (3lb)
<b>28cm (11")</b>	1.35kg (3lb)	1.7kg (3¾lb)
<b>30cm (12")</b>	1.7kg (3¾lb)	1.81kg (4lb)
<b>13"</b>	1.81kg (4lb)	1.92kg (4¼lb)
<b>36cm (14")</b>	1.92kg (4¼lb)	2.04kg (4½lb)
<b>15"</b>		
<b>16"</b>	3kg	3.4kg
<b>17"</b>		
<b>18"</b>		