

How much fondant do you need? ALL IN ONE METHOD

		Height of cake (inches)										
		0 (Cake Board)	1	2	3	4	5	6	7	8	9	10
Diameter of ROUND cake (inches)	2	22g	51g	114g	202g	315g	453g	616g	805g	1018g	1257g	1521g
	3	38g	79g	154g	255g	381g	531g	707g	908g	1135g	1386g	1662g
	4	59g	114	202g	315g	453g	616g	805g	1018g	1257g	1521g	1810g
	5	85g	154g	255g	381g	531g	707g	908g	1135g	1386g	1662g	1964g
	6	116g	202g	315g	453g	616g	805g	1018g	1257g	1521g	1810g	2124g
	7	151g	255g	381g	531g	707g	908g	1135g	1386g	1662g	1964g	2291g
	8	191g	315g	453g	616g	805g	1018g	1257g	1521g	1810g	2124g	2464g
	9	236g	381g	531g	707g	908g	1135g	1386g	1662g	1964g	2291g	2643g
	10	286g	453g	616g	805g	1018g	1257g	1521g	1810g	2124g	2464g	2828g
	11	340g	531g	707g	908g	1135g	1386g	1662g	1964g	2291g	2643g	3020g
	12	399g	616g	805g	1018g	1257g	1521g	1810g	2124g	2464g	2828g	3217g
	13	462g	707g	908g	1135g	1386g	1662g	1964g	2291g	2643g	3020g	3422g
	14	531g	805g	1018g	1257g	1521g	1810g	2124g	2464g	2828g	3217g	3632g
	15	604g	908g	1135g	1386g	1662g	1964g	2291g	2643g	3020g	3422g	3849g
	16	681g	1018g	1257g	1521g	1810g	2124g	2464g	2828g	3217g	3632g	4072g

Select the diameter of your cake, plus the height of your cake to work out how much fondant you need to cover your cake.

The amount of fondant is based on rolling your fondant to a thickness of 3mm when covering a cake board and 4mm thickness when covering your round cake.

The amount of fondant has been worked out to allow for a small amount of excess around the side of your cake board and the base of your cake to give you a small amount to work with. This can then be trimmed to give you a neat finish.



For more information and helpful tips for covering your cakes in fondant scan the QR code to visit the Cakes by Lynz YouTube channel.

How much fondant do you need? PANELLING METHOD

		Height of cake (inches)										
		0 (Cake Board)	1	2	3	4	5	6	7	8	9	10
Diameter of ROUND cake (inches)	2	22g	75g	101g	126g	151g	176g	201g	226g	251g	277g	302g
	3	38g	116g	154g	192g	229g	267g	305g	342g	380g	418g	456g
	4	59g	163g	214g	264g	314g	364g	415g	465g	515g	566g	616g
	5	85g	217g	280g	342g	405g	468g	531g	594g	657g	719g	782g
	6	116g	277g	352g	427g	503g	578g	654g	729g	804g	880g	955g
	7	151g	342g	430g	518g	606g	694g	782g	870g	958g	1046g	1134g
	8	191g	415g	515g	616g	716g	817g	917g	1018g	1118g	1219g	1320g
	9	236g	493g	606g	719g	833g	946g	1059g	1172g	1285g	1398g	1511g
	10	286g	578g	704g	829g	955g	1081g	1206g	1332g	1458g	1583g	1709g
	11	340g	669g	807g	946g	1084g	1222g	1360g	1499g	1637g	1775g	1913g
	12	399g	767g	917g	1068g	1219g	1370g	1521g	1671g	1822g	1973g	2124g
	13	462g	870g	1034g	1197g	1360g	1524g	1687g	1850g	2014g	2177g	2341g
	14	531g	980g	1156g	1332g	1508g	1684g	1860g	2036g	2212g	2388g	2564g
	15	604g	1096g	1285g	1473g	1662g	1850g	2039g	2227g	2416g	2604g	2793g
	16	681g	1219g	1420g	1621g	1822g	2023g	2224g	2425g	2626g	2827g	3029g

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