

HOW TO PERFECTLY SPREAD A CAKE DOUGH

The Post

<https://cuisinedaubery.com/howto-spread-dough/>

How to perfectly spread a cake dough

For your cakes, you need sponge cakes, like this one or that one

All the recipes of layer cakes are [HERE](#)

All the recipes of sponge cakes are [HERE](#)

How to spread doughs perfectly

Those doughs are soft, but not liquid enough to spread by themselves : you need to spread them manually to obtain a straight "even" cake

It is paramount to spread those doughs evenly, otherwise it will show on the cake, and the result is always better when the sponger layers are even and straight

On this cake below, the cake is even and shows a nice cut

- 1 - Manual method
- 2 - Method with Rolling Pin Guides
- 3 - Method with a Dough Spreader

Method 1: Manual method

For this method, we need a long spatula

Use a large silicone mat

Pour the dough

Spread as evenly as possible, holding the spatula with both hands

Scrape off the sides to get even borders

Bake as mentioned in your recipe

Out of the oven, do not pull the mat you baked with. Instead, lay another silicone mat, and flip over

Gently remove the silicone mat

Cut the borders, the cake is ready

The result is OK, but not perfect : the cake is thinner on the left side. That's why I don't like this method

Method 2: With Rolling Pin Guides

For this method, we need "Rolling Pin Guides"

To purchase online, see [HERE](#)

Lay a silicone mat

Lay the rolling pin guides

I recommend stabilizing those guides with tape

I am using a very large "spreader spatula", otherwise use a large spatula

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To purchase online, see [HERE](#)

Spread the dough, pushing on the guides, and pulling towards you

The result is a straight and even dough, with no bumps

Clean the excess dough on the silicone mat

Remove the rolling pin guides

Clean the silicone mat

You can observe that the result already looks better than the Method #1

Bake

After baking, lay another silicone mat, flip over, and remove the upper silicone mat

Cut the sides

This is a great method to get even cakes !

Only inconvenient, you need to lay, tape, remove and clean those rolling pin guides everytime

Method 3: With a Dough Spreader ("raplette")

For this method, we are using a Dough Spreader ("raplette")

This is a metal tool, that has 3 sides, of which one has an shallow opening for the dough to be spread

Several brands carry it : DEBUYER, JBPRINCE, MARTELLATO, etc...

To purchase online, see [HERE](#)

You can adjust the height of the opening to get a deeper or shallower cake

Pour the dough and "pull" the dough spreader

It's even simpler than the Method #2

The result looks great, the dough is spread evenly

Clean the side and the residuals on the mat (otherwise they bake fast and burn, giving a bad taste to the cake)

The result is close to perfection

Bake and remove the cake, as explained in previous methods

The result is the best, according to me

However, this is a professional tool that comes with a higher price. Perhaps an idea for your next birthday gift??

Result

My favorite method is #3, but #1 works for fast and small quantities, and #2 works when I cannot use the method #3