

## How to Make the Best Cake Ever

From [Real Simple](#)

**Problem:** Your frosting looks unprofessional.

**Solution:** Apply a thin layer of icing -- "like when you butter toast," says award-winning *How to Bake* author Nick Malgieri -- to "seal in" the crumbs, then chill the cake for half an hour. This primer coat makes adding a second layer of frosting painless, for you and your cake.