

Icing on the Cake



Signature Cake Decorating Tips

Move an angled spatula up and down to create the texture on the new Winnie the Pooh Watering Hole Signature Cake.

To make the waterfall on the Dora Adventure 2 Signature Cake, put a White icing strip down the inside wall of a pastry bag. Fill the rest of the bag with Royal Blue icing.

Use tip #104 to create the daisies on the Shopping Diva Signature Cake. Pipe a level of petals in a circular motion. Create another layer of petals in the same fashion. Use tip #221 to create the flower centers.



Not as Hard as it Looks

Barbie™ Butterfly Wishes Signature Cake

Step 1

Use four round cake layers to build skirt (two 8", one 7" and one 6"). Place icing between each layer.

Step 2

Trim cake so layers are tapered and form a bell-shaped bottom, then cut out cake center.



Step 3

Insert doll into tube and place in cake.

Step 4

Using tip #790, pipe light Deep Pink. Pipe Barbie's™ dress from bottom to top. Use a spatula to create dress detail.



Step 5

Using tip #807, pipe Violet band around base of dress.

Step 6

Using tip #807, pipe Violet swags (2 layers) around base of dress as shown.



Step 7

Using tip #125, pipe dark Violet swags over around base of dress as shown.



Step 8

Using tip #10, pipe Violet swags (2 layers) around top of skirt.

Step 9

Using tip #102, pipe dark Violet swags over top of skirt as shown.



Step 10

Using a wooden skewer, create detail on skirt.



Step 11

Using tip #3, pipe Deep Pink designs on skirt.



Visit decopac.com for Barbie™ Butterfly Wishes decorating instructions in Spanish.

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