



PINK CAKE DECORATING TOOL BOX

USER GUIDE - EBOOK



- Simple Cake Recipes
- Learn How to Bake
- Frosting Recipes
- How to Use Icing Tips
- How to Use Russian Tips

Let's go >>>



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Part-01 Simple Cake Recipes

First of all, let's learn how to make delicious cake before learning cake decoration!!!



Metal Baking Pan



Silicone Baking Pan

Notice of Baking Pan

Metal Baking Pan

1. Smear cooking oil on the nonstick mould, or put a parchment paper on the bottom, to achieve better nonstick effect.
2. The baking temperature of the metal baking pan is recommended to be lower than 240 °C, and do not leave the baking pan empty burned.
3. Shall not put the baked or pre-baked food in nonstick mould for a long time.
4. After using, please wash the baking pan with water after it cools down, rather than wash it with cool water instantly. Do not wash with acid detergent. Please wash with sponge or soft cloth. Moreover, please do not wash the mould with steel wool or metal cleaning products, to avoid scratching or damaging the mould.



Silicone Baking Pan

1. When it is the first time to use, please clean the mould and smear a layer of butter on the mould to extend its service life, and no need to repeat this step later .
2. When it is in baking, the silicone baking pan should be placed flatly on the center or lower position of the oven to avoid being too close to the heating part of oven.
3. Shall not contact with open fire, heat source or sharp objects.
4. Shall not leave the mould being empty burned. Or the empty mould should be filled with clean water.
5. Please wait for a while to release food after baking is completed. About food release, please hold the pan and slightly tap the the bottom onto the table to make the food pop out.
6. The baking time of silicone baking pan differs from traditional metal baking pan due to its quick and even heating. Please pay attention to adjusting the baking time. It's recommended to bake with a temperature 20-30 °C lower than metal baking pan.
7. About cleaning, please soak in warm water with soap and wipe the pan, or wash by a dishwasher. Please do not wash the mould with steel wool or metal cleaning products.
8. The silicone baking pan is easy to be covered with dust due to static. Therefore, please place it in cardboard box and keep it in shade if it is not used for a long time.

Note:

Different material of baking pans has different thermal conductivity, which leads to different requirements for baking time. Cake recipes below are only for reference. The baking temperature of silicone baking pan can properly reduce to 150 °C .



Easy Sponge Cake



This is the most commonly used cake among all kind of events. We recommend you to start learning cake decoration from this cake.

Ingredients:

- 6 large eggs (at room temperature)
- 1 cup (200 grams) granulated sugar
- 1 cup (120 grams) all-purpose flour
- 1/2 tsp baking powder

Directions:

- Preheat the oven to 350°C.
- Break six large eggs at room temperature at high speed in one minute.
- While the mixture on, gradually add 1 cup of sugar and continuously stir at high speed for 8 minutes.
- While mixing ongoing, whisk together 1 cup of flour with ½ tsp baking powder.
- Once you get thick and fluffy mixture of eggs & sugar, sift the flour mixture into the batter in thirds folding between each addition. It is super important not to over mix. You just need to mix until there's no



more streak of flour and make sure to scrape from the bottom of the bowl to catch any hidden pockets of flour.

- Now divide the batter evenly between two 9 inch cake pans. To prepare pans, line the pan bottom with parchment paper.

- Smooth out the top of cake and put into the oven at 350°F for 25 minutes.

- When they are done there'll be a deep golden colour on the top.

- A few minutes after they're out of the oven you can release the cakes from the pan and invert them on wire rack.

- Remove the backing, your sponge cake is ready now. You can cut, ice and decorate it 😊.

White Cake



It is the simplest, great tasting cake. Great to make with the kids, especially for cupcakes.

Ingredients

- 1 cup white sugar
- 1 1/2 cups all-purpose flour
- 1/2 cup butter
- 1 3/4 teaspoons baking powder



- 2 eggs
- 1/2 cup milk
- 2 teaspoons vanilla extract

Directions

Preps 20min, Cook 30min, Ready in 50min

1- Preheat the oven to 350°F (175 °C). Grease and flour a 9x9 inch pan or line a muffin pan with paper liners.

2- In a medium bowl, cream together the sugar and butter. Beat in the eggs, one at a time, then stir in the vanilla. Combine flour and baking powder, add to the creamed mixture and mix well. Finally stir in the milk until batter is smooth. Pour or spoon batter into the prepared pan.

3- Bake for 30 to 40 minutes in the preheated oven. For cupcakes, bake 20 to 25 minutes. Cake is done when it springs back to the touch.

Tip:

Aluminum foil can be used to keep food moist, cook it evenly, and make cleanup easier.

Super spooky dark chocolate cake





Ingredients

- 1 3/4 cups all-purpose flour
- 2 eggs
- 2 cups white sugar
- 1 cup strong brewed coffee
- 3/4 cup unsweetened cocoa powder
- 1 cup buttermilk
- 2 teaspoons baking soda
- 1/2 cup vegetable oil
- 1 teaspoon baking powder
- 1 teaspoon vanilla extract
- 1 teaspoon salt

Directions

Preps 20min, Cook 30min, Ready in 50min

- 1- Preheat oven to 350°F (175 °C). Grease and flour two 9 inch round cake pans or one 9x13 inch pan.
- 2- In large bowl combine flour, sugar, cocoa, baking soda, baking powder and salt. Make a well in the center.
- 3- Add eggs, coffee, buttermilk, oil and vanilla. Beat for 2 minutes on medium speed. Batter will be thin. Pour into prepared pans.
- 4- Bake at 350°F (175 °C) for 30 to 40 minutes, or until toothpick inserted into center of cake comes out clean. Cool for 10 minutes, then remove from pans and finish cooling on a wire rack. Fill and frost as desired.



Basic Vanilla Cake



This moist single-layer vanilla cake has a delicate texture and delectable crumb, but it's the old-fashioned browned-butter glaze that gives it a nutty flavour.

Ingredients

- 1 1/2 cup sifted cake flour
- 1 1/2 tsp. baking powder
- 1/4 tsp. salt
- 1/2 cup unsalted butter
- 1 cup sugar
- 2 large eggs
- 1/2 tsp. vanilla extract
- 1/2 cup whole milk

Directions

Preps 25min, Cook 30min, Ready in 55min



1- Heat the oven to 200°C. Lightly coat an 8-inch cake pan with butter and dust with all-purpose flour. Sift the cake flour, baking powder, and salt into a large mixing bowl.

2- Beat in the butter one heaping 1/4 teaspoonful at a time, using an electric mixer set on low speed, until the mixture resembles coarse sand. Beat in the sugar a tablespoon at a time, until the mixture resembles fine damp sand. Beat in the eggs one at a time. Add the vanilla and milk, and beat on medium-high, just until blended. Do not overbeat.

3- Pour into the prepared pan and bake until a wooden skewer inserted in the center comes out clean—30 to 35 minutes. Cool cake in the pan on a wire rack for 5 minutes.

4- Un-mold and cool completely. Ice with Browned-Butter Glaze.



Part-02 How to Bake, Cut & Ice the Cake



How to Bake Cake Perfectly

Do you want lovely decorated cake? If yes, then you have to learn proper cake baking before learning cake decoration. You need to have perfect decorating surface to start with, that's a way your decorating will really Shine 😊. Your baked cake needs to be having golden brown surface, very few crumbs and nice spring crust. Here are few tips to get perfect bake cake.

1- Perfect cake starts with perfect recipe and mixing

A cake is essentially a chemistry experiment—a series of ingredients mixed in a specific order to cause reactions that produce specific effects. So whatever cake you're making, be sure to follow the recipe instruction closely. The order and method described really count when cake baking.

2- Be accurate with weights and ingredients

Make sure you use the exact measurements and ingredients as stated in the recipe. If you don't have a kitchen scale, it's time to buy one. Weight is the only accurate way to measure flour. Depending on how tightly flour is packed into a measuring cup, you can end up with double the amount intended.

3- Get as much air into the cake as you can

Cream butter and sugar until the mixture lightens in texture and colour. This increases the air and volume of the cake, giving you a lighter result.

4- Choose the proper pan size

Your recipe calls for two 9-inch round cake pans, but you only have 8-inch pans. What to do? Go get two 9-inch pans. Pan size is specified in recipes because a cake increases in volume 50 to 100 percent during baking. If your pan is too small, the cake could overflow. Dark non-stick pans usually require a 25-degree reduction in baking temperature versus silver-colored aluminium pans.

5- Prepare the pan

Use solid vegetable shortening and flour. Apply shortening inside the pan with a pastry brush. Spread so that all indentations are covered. You will need to



sprinkle about 2 table spoons of flour inside pan and shake so that flour cover all greased surfaces. Turn the pan upside down tap lightly to remove excess flour.

6- Preheat the oven

If you put a cake into an oven that's not hot enough, it will affect the way it rises. Preheat oven to the temperature specified in your recipe.

7- Once the cake mixture is made put it straight into the oven and bake

The raising agent will start working as soon as it comes into contact with any of the “wet” ingredients so as to ensure a good rise your cake mixture should go into the oven straightaway. Put the cake on middle rack for even baking. Bake it for time specified in recipe.

8- Test whether the cake is done

To test whether the cake is done, insert a toothpick near center and remove. If the tip is clean, the cake is done. If batter is visible then bake cake little longer until the toothpick comes out clean.

9- Cooling cakes

Recipes will usually give instructions for cooling but as a general rule, most sponge cakes are best left for a few minutes and then turned onto a cooling rack to avoid soggy edges. Rich fruit cakes are better cooled in the tin.

How to Cut the Cakes

First Brush off any loose crumbs before icing. Once cake is cooled for one hour, you need to level it. Leveling removes the crown from the cake center and leaves an even decorating surface.

You can use serrated knife for this purpose or a cake leveller.

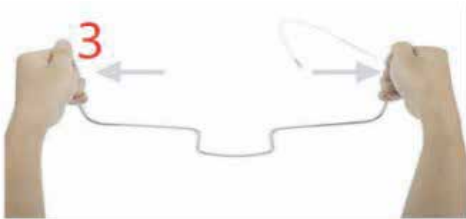
If using a knife, place the cake on a cardboard cake circle, then place on our turntable (included in set). While slowly rotating the turntable, move the knife back and forth across the top of the cake in a sawing motion to remove the crown. Try to keep the knife level same as you cut then Brush off all loose crumbs.



How to Use Leveler



Take the white plug and the lines out.



Straighten the cake leveler.



Put the lines back and plug the white plug.



How to Use Leveler





How to Ice & Smooth the Cake Perfectly

Tools Needed:

Turntable

Offset and Straight Spatula

Scraper Set

Directions:

1- Put the butter cream on top of cake with angled spatula and spread evenly with rotating turntable and spatula.

2- Once top is done, put the butter cream on sides and start spreading with offset spatula while rotating turntable.

3- Once you covered your cake with icing, now smooth cake sides with scraper. Scraper bottom should rest on turntable, keep your arm fixed and rotate turntable 360 degree. Keep repeating it unless you get smooth sides.

4- Once sides looks smooth then smooth the cake top with scraper. You can use angled spatula also to smooth top and remove excess icing.

5- At that moment you will get good smooth cake with butter cream icing but not 100% perfect. You need to put cake in freezer for an hour or until icing become firm. Then again with angled spatula and scraper smooth the cake to get perfect round shape.



6- Once you have perfect shape cake, you are ready now to decorate. Let's learn how to make perfect icing for icing & decorating cakes.



Part 3- How to Make Butter Cream Icing



Simple Butter Cream Recipe

This is perfect icing to ice cakes and also to use with icing tips. It is simple and easy to make.

Ingredients

- ½ cup butter
- ½ cup solid vegetable shortening
- 1 teaspoon vanilla extract
- 4 cups sifted confection sugar
- 2 tablespoon milk

Directions:

- 1- Put butter and shortening in Electric Mixer and cream them.
- 2- Add vanilla.
- 3- Add sugar Gradually, one cup at a time and keep beating it on medium speed.
- 4- Icing will appear dry once all sugar is mixed. Add milk and beat it on medium speed until you get light and fluffy icing.

Tips:

- 1- Scrape sides and bottom of bowl often.
- 2- You can make firm icing by reducing amount of milk.

Here you go, your icing is ready 😊.

Crust Vanilla Frosting Recipe

This icing is good to use with icing tips especially Russian Piping Tips.

This recipe is adapted from what is often called the "Viva" method-named after a brand of paper towels, which, owing to their flat (non-quilted or textured) surfaces, works extremely well for flattening the surface of your crusting butter cream.



Ingredients:

- 1 bag (2 pounds / 907 grams) sifted confectioners' sugar
- 1 stick unsalted butter, softened and cut into ½-inch cubes
- 1 ½ cups (339 grams) solid vegetable shortening
- 1 ½ tablespoons (22 mL) vanilla extract
- ⅛ to ½ cup (up to 119 mL) whole milk (to get desired consistency)

STEP 1:

In the bowl of an electric mixer beat the butter, shortening and vanilla extract until smooth, 3 to 5 minutes on medium speed. Stop the mixer 😊.

STEP 2:

Add about ¼ of the confectioners' sugar. You need to add this gradually, or you might have a sugary snowstorm in your kitchen when you start to mix.

Mix on low speed until incorporated. Pause to scrape the sides of the bowl down with a rubber spatula and add another ¼ of the confectioners' sugar. Continue mixing and pausing down to scrape the sides of the bowl and add more confectioners' sugar until you've added it all. This mixture will likely be quite thick.

STEP 3:

Add ⅛ cup of the milk and mix at low speed until incorporated. At this point, it's up to you whether or not you'd like to add more—it's a matter of your preference for the consistency. You can try different consistency and find out what suits you best to produce piped flowers.

STEP 4:

Put icing in piping bags with one of tip and pipe flowers on cake.

STEP 5:

Let set for 20-30 minutes to form a "crust".



Notes & Suggestions:

- Be sure you have your cake(s) baked, cooled, leveled and ready. Although a crusting buttercream won't set up instantly, it is best to be used to ice a cake fairly soon after whipping up a batch.
- If you are not able to ice your cake directly after making the icing, it's OK. Although it is best the same day made, the icing can be stored overnight at cool room temperature in an airtight container, or refrigerated for several days in an airtight container. Bring to room temperature before using to ice a cake.
- Be sure that you have enough time allotted to allow the buttercream to set before adding other decoration or icings.
- If you want a pure white crusting buttercream, strive to use butter without colouring added (read the label to see if it has any added) or consider using all shortening instead of part butter. Also, use clear vanilla extract instead of the regular brown-tinted extract, which will add a slight beige tint to the buttercream.
- If you'd like to impart a different flavour, you can use any number of different extracts instead of vanilla, but be aware that if they have a tint, it may impart a color to the buttercream.
- Adding colouring to the buttercream is fine, but keep in mind that you may want to reduce the amount of liquid you add to the mixture.
- When it comes to the milk in the recipe, you can also substitute water, lower-fat milk or even cream. Just be sure to add the liquid a little at a time to see the quantity that will give you a consistency that works for you. Keep in mind that the amount of liquid you add may vary depending on the season, as weather conditions (humidity and heat) can affect the texture.

Perfect Pipe Able Butter Cream Frosting

This is probably the most used recipe around the world & once tried, you'll never do store bought frosting again. I promise!



I'm giving you famous perfectly pipeable buttercream frosting. It's, without a doubt, the GREATEST frosting of all time!

The great equalizer in this recipe is the milk. More milk will thin out the buttercream, and less will keep it thicker depending on what you need it for. Thicker frosting is better for layering in between cake layers, piping high swirls and flower designs while thinner frosting is great for covering cakes and softer, lower swirl designs.

As you are going to use this frosting for Russian piping tips so add very less amount of milk.

It's also important to add the powdered sugar in sections and not all at once for maximum lightness and fluffiness.

INGREDIENTS:

- 2 sticks (8 ounces) unsalted butter, at room temperature
- ½ vanilla bean (halved crosswise), split lengthwise
- 5 ½ cups (650g) powdered sugar
- 1-2 tablespoons whole milk

INSTRUCTIONS:

1. In a stand mixer with the whisk or paddle attachment, beat the butter on high speed for at least 5 minutes, until the butter has lightened in color and is thoroughly whipped.





2. Using the tip of a sharp knife, scrape the vanilla seeds into the butter and beat to incorporate.
3. Add 1 cup of the sugar and begin mixing on low speed to combine, then beat on high speed or about 2 minutes.



4. Repeat this process 1 cup at a time until all the sugar has been added. Add milk a dash at a time if the mixture becomes too thick or dry. Scrape down the sides as needed and make sure no sugar is visible.



5. The frosting will last for 1 month in the freezer, 2 weeks in the fridge, and 3 days at room temperature.



Perfect Butter Cream Frosting

Ingredients:

- Butter- 150 grams unsorted French butter (fat content should be more than 80%)
- Powder Sugar- 340 grams
- Vanilla Extract- quarter tea spoon
- Whole Milk- 2-4 table spoon

Step-01 Soften the butter

First step you need to do is soften the butter rightly. Best way is to leave butter over night in nice cosy room temperature. If it softens too much, then you can put it again in fridge to get right softness. You can also soften it in microwave (not recommended). Put butter for 10 secs then remove it then again put it for 10 secs repeat the process till you get right softness.

Step-02 Whip

Once you get perfectly soft butter, it's time to whip. Take 150 grams of soften butter and put it in mixer and beat it for at least five minutes. Long-time beating will result in nice pale color butter. After five minute you will get really smooth silky consistency of butter.

Step-03 Add sugar powder

After getting perfect and smooth consistency, it's time to add icing sugar powder. Take 340 grams of powder sugar and screen it to remove unwanted big grains. After screening sugar, add it in whipped butter in two stages with 3 to 5 minutes of beating difference between them. If you are using electric mixture, start it with low speed. Once sugar start mixing with butter cream, you can speed it up.



Step-04 Attain perfect consistency by adding milk and vanilla flavour

After mixing sugar with butter check the consistency of cream. If it is more stiff you can add whole milk with vanilla flavour. Put quarter tea spoon of vanilla extract in about three or four table spoon of whole milk. Start adding the milk to butter sugar mixture slowly. If it is already soft, then you don't need to put liquid in it. Always remember that you need stiff cream to piped flower with tips. Just add one table spoon and beat it for 3 to 4 minutes then check if you have achieved nice spreadable soft consistency that don't lose its shape and structure.

After getting perfect consistency and Softness, you are ready for piping.

Tips & Suggestions

- Use unsorted French butter which has high fat content. More than 80% fat is great.
- This butter cream recipe is enough to ice 12 regular size cupcakes. If you need more you can multiply ingredients accordingly.
- Look for brown sugar with maize starch. It will give you more smooth butter cream.
- In Step 04 you can add any other flavour as per your taste. You can also add any color if you want to produce color icing. Use paste colors and maintain perfect consistency of icing.
- After couple of minutes of beating, it's good idea to get a spatula in just to scrape sides of bowl so all the butter on bottom can be mixed.
- Use grease paper to check consistency and practicing piping. So you can use this icing later.
- Mix color with whole milk and add on stage 4 for unique color icing.
- If you need different color icing, divide your icing in desire portions in different bowls. Take one spoon of icing and put it in small bowl mix it with color paste. After getting concentrated coloured icing, mix it with remaining icing.
- While using icing, try to make it covered otherwise it will go crispy around edges.
- You can keep you butter cream up to five days in your room temperature in airtight container. But it is always better to use fresh icing cream.



Part- 4 How to Decorate Cakes



You learned delicious cake recipes, how to bake, how to level & Cut and how to make perfect icing. Let's go for next step, cake decoration 😊.

There is a lot of different methods and techniques to decorate cake. You will learn them as your experience will grow. We will teach you here basic cake decorating.



In this cake decorating supply, we have provided you everything which you need to decorate cake. Let's learn how to use each item for decorating cake.

Preparing the Icing Bags:

To start cake decoration with icing tips, you need to prepare icing bags.

You can use icings bags with or without coupler. We will recommend you to use it with coupler so you can change icing tips without changing icing bag. Here is how you prepare your icing bag with coupler.

Step 1- Take one icing bag, one coupler and one icing tip. You can select icing tip from our pattern chart. Remove coupler upper portion by rotating it counter clock wise.





Step 2- Insert coupler lower part in icing bag and cut icing bag accordingly.



Step 3- Put icing tip on coupler.



Step 4- Put coupler upper part on tip and tight it by rotating clock wise.





Step 5- Put your icing bag in cup and fold left portion of icing bag around cup. So you can fill icing efficiently.



Step 6- Fill the icing bag with icing.



Step 7- After filling icing, unfold icing bag from cup. And squeeze icing blow so it start coming out from tip. Clean the tip with tissue. Here you go, you are ready for cake decorating now.





Cake Decorating Tips:

Before starting cake decorating, let's have a look on different type of icing tips included in the cake decorating set and learn what they do.

Tips for Beginners:

- 1- Before start decorating cakes, practice on butter paper. In this way you will not lose your butter cream, just after practicing with help of spatula put butter cream back in bowl and reuse it.
- 2- You can also start practicing on dummy cake or dummy cupcake.
- 3- Draw lines on your butter paper with food pen and do practice by following these guide lines doing piping with icing tips.

Round Tips:

This is most commonly used tips. You can use them for making borders, string work, writing and many other things.

We have provided you 4 round icing tips. (Tip No.3 to Tip No.6).



Let's learn different ways of using round tips.

Snail Trail Border

You can use them for making Snail Trail Border. Here is how. Start with angle 45 or little bit higher. Keep your tip near to board but not let it touch board. Start squeezing without moving your hand, let icing build around sides. Once you ready start pulling down and on right side and keep squeezing it. Once you touch board release squeeze.



Pearl Border

You can also use round tips for making Pearl Border. Here is how. Start same angle, then squeeze, pull right and release. There is no downward motion in this. Keep doing squeeze, pull right and release.



Making Dots

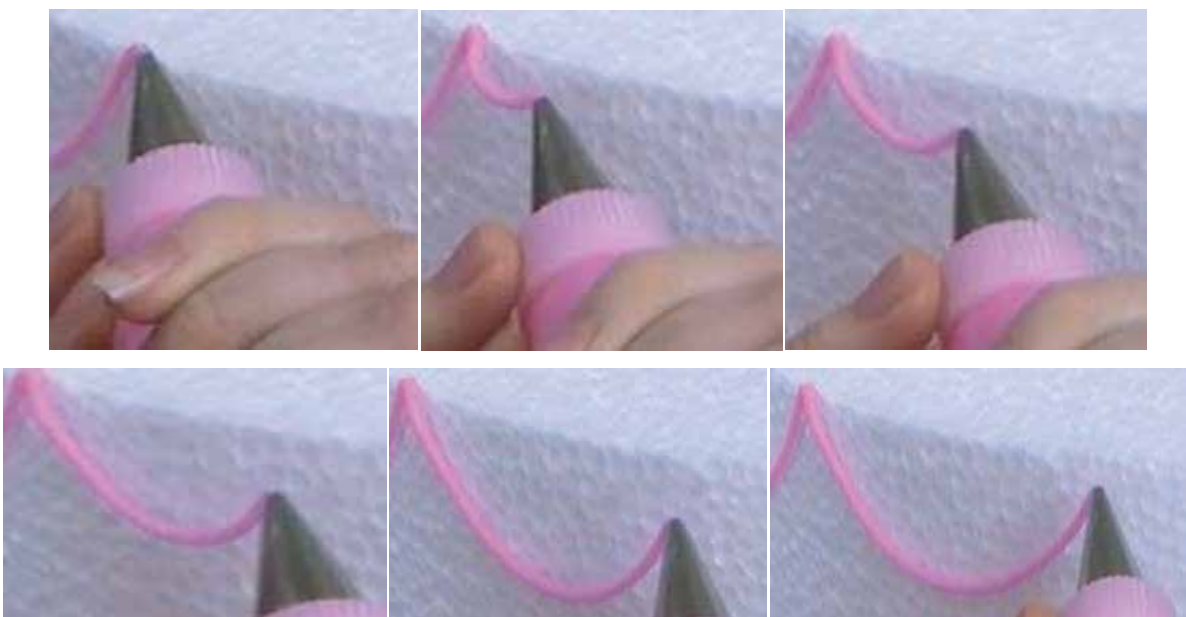
Keep 90 degree angle. Start squeezing, till you get your desired size. Then release with spinning motion on top. Don't release and move upward, it will give you peak on dot.

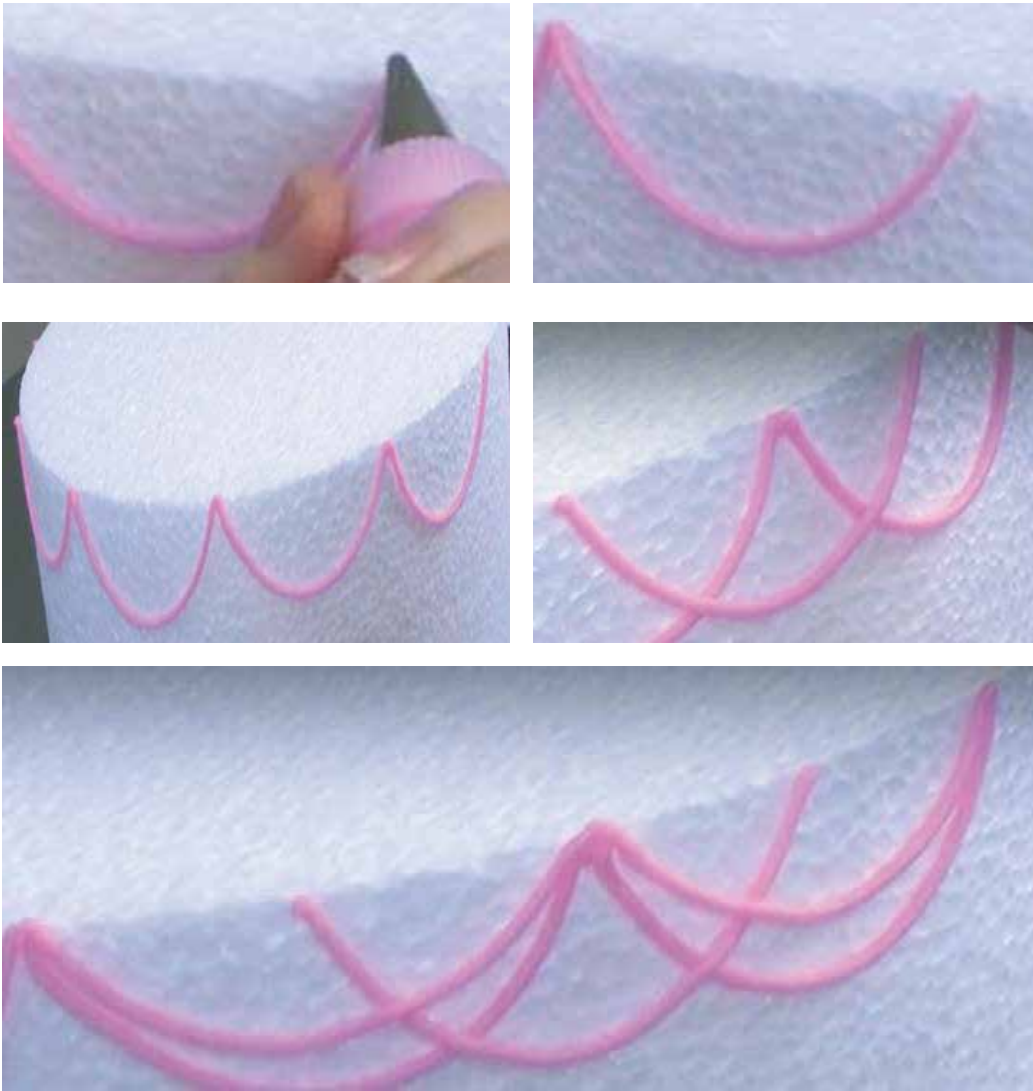


String Work

While drawing line with tip 4, the most important thing to realize is that your squeeze pull should match with your speed of hand drawing line. Too much squeeze and low speed of hand, will give you wider line. Less squeeze and fast speed of hand may result in breaking line. Icing consistency also matters a lot while doing string work. It should have nice elasticity and should not be too much dry and also shouldn't be too much runny.

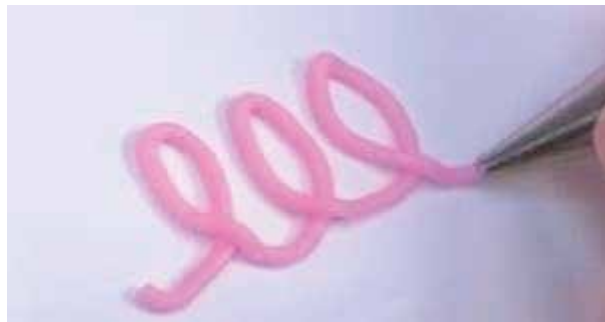
Start doing practice on Dummy Cake. Bring your tips close to the point, where you want to start your string work. Start squeezing and moving tip in straight line rather than following the line down ward. Let icing do dropping for you, you control dropping of icing less or more by moving tip little away from surface, once you get desired size then just touch the tip with cake surface and release squeezing. Easy? If your are beginner, you need to do a little practice here 😊.





Writing with Tip 4

Keep tip at 45 or 60 degree. Start practicing with making loops.



Once you are good at making loops. Start trying writing. Again you need take care of your squeeze pressure and movement of your hand, both should match. Don't take more time to doing it. It may result in line breaking or uneven line. Where you want to finish line just touch tip with surface and release pressure.



You can draw whatever you want with tip 4 once you learn technique of drawing lines.

Petal Tips:





You can use these tips to make petals, roses. Here is how you can make it.
Step-by-step Photo Guide to Make Roses with Petal Tips.





How to use flower nail to make roses with petal tip:

Take flower nail and petal piping tip. Make base of flower in middle of nail.



Put tip wider side in mid of base and push it little down and start rotating nail. Give 2 complete rotations.



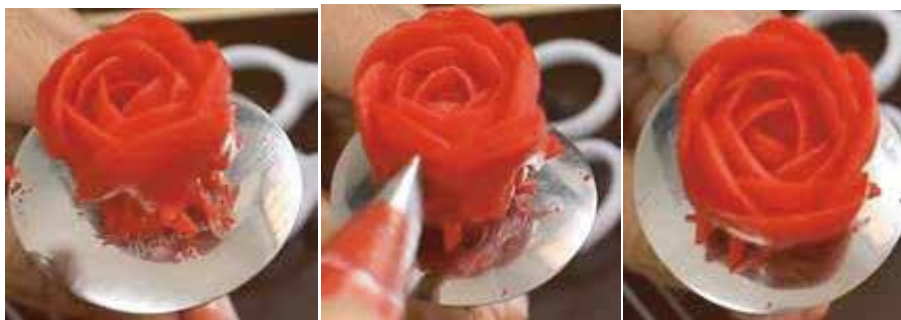
After complete two rotations, release the pressure and start again from below move it upward then again moves it down. Kind of C motion illustrated with black line in below image. Repeat it three times and your first rotation should complete.



Repeat same motion 6 times and your 2nd rotation should complete.



Repeat same motion 7 times and your 3rd rotation should complete.



Repeat same motion 9 times and your 4th rotation should complete.



Your flower is completed now. You can lift it with our flower lifter scissor and place it on cakes, cupcakes. Here is how you do it.

Open scissor and place it on side of flowers.





How to make ruffle with petal tips:

Take tip 2 and make your icing bag ready. Draw 2 lines on butter paper parallel to each other and one inch (can increase/decrease as per your choice) apart.

Keep angle 30 degree and narrow side of tip upward, start from one line, move your tip to other line and bring it back to first line in zigzag motion. Keep doing it to all length of lines. Once you become perfect doing this, do it without lines.

Once you are happy with your ruffle you can try on your cake 😊.





French Tips



French tip is one of the best tip to decorate cake and cupcakes top. Here is few techniques to use French tips. There is no limit of creativity as far as techniques are concern. You can try different techniques of your own also.

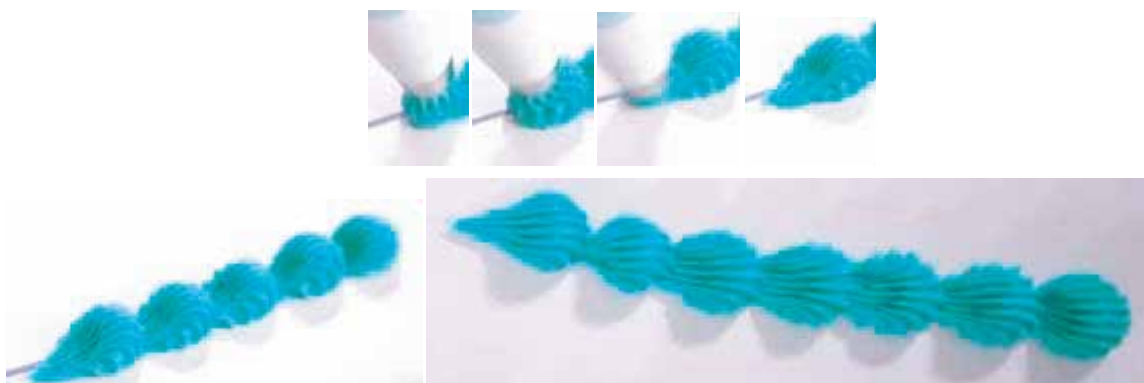
Making Dots with French Tip:

Hold it vertically. Apply even pressure with right hand and use left hand to hold it just little bit above from surface. Squeeze and pick it up quickly to get peaky point on top.



Making Sea Shell with French Tip

Hold it angle 30 degree. Start squeezing and pull it down. Repeat same technique and connect each shell.





Use French Tip to Decorate Cupcakes:

Keep it straight 90 degree. Start from middle. Use right hand to hold bag and keep straight. Use left hand to move bag in circular direction. Complete one layer and then do 2 layers on top. At last, if you want peaky point on top then lift it up quickly while releasing pressure OR if you want flat top as show in images then release pressure just move tip little bit downward and lift up.



Hold 1cm above from surface of cup cake. Squeeze bag, let icing flow and make round dot. Stop squeezing and lift it up.





Leaf Tips

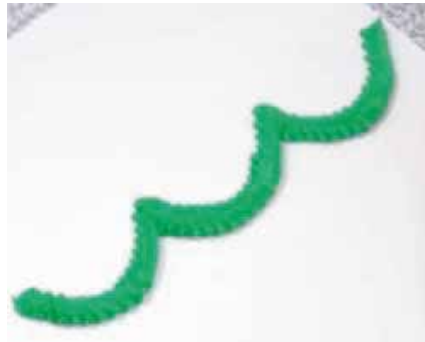


Here is what you can do with leaf tips.

Make leafs of different sizes



Swag Border



Ruffle Border



Braid Border



Leaf Border



Ripple Border

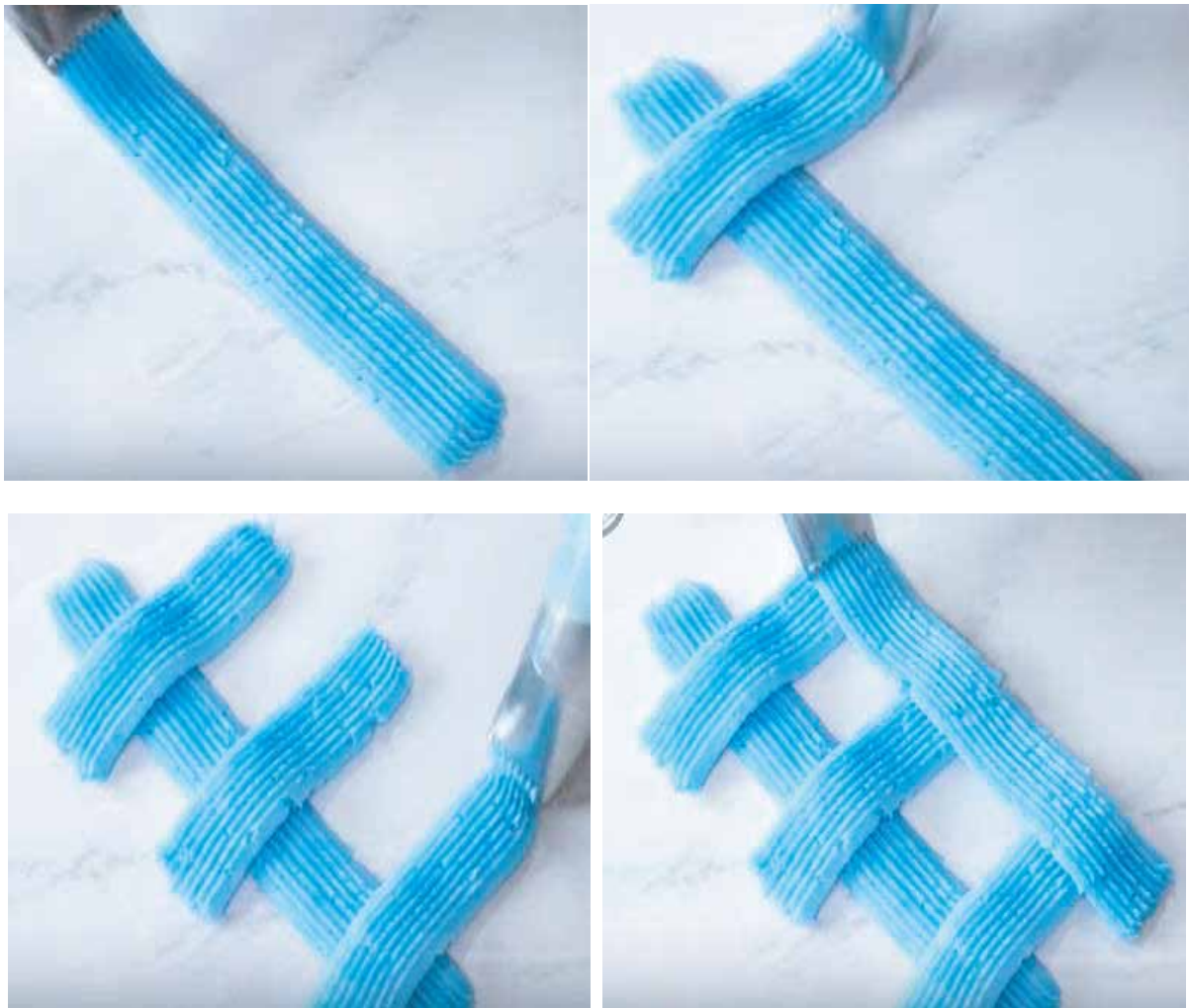




Basket Weave Tips:



Here is How to Use to Basket Weave Tips.





Opened Star Piping tips





You can make rose swirl with open star piping tips. Here is how.





Closed Star piping tips





Drop Flower Tips:



Special Tips





Medium Piping Tips



Russian Piping tips

We have provided you some Russian piping tips. These are such wonderful tips that you can make beautiful flowers with a single squeeze. Icing plays the most important role while piping with Russian Tips. It should be firmer than normal icing to maintain flower shape. You can try our pipe able butter cream recipe which works perfectly with Russian tips. You can also put icing in freezer for some time to make it firm or add some sugar powder. This set only contains part of Russian Piping tips. We have more sets to satisfy your various needs. Please keep visiting us.





How to Use Russian Piping Tips:

Step 1:

Cut piping bag as per your nozzle size. 70% of the nozzle should be covered with piping bag.



Step 2:

Put your Russian tip inside bag and fix it.



Step 3:

Start making thin layer of icing with spatula on inner side of bag. Fill it all around till bottom of tip. Use blue color for this.



Step 4:

Then fill the piping bag with white butter cream icing. Butter cream should be firm.





Step 5:

Put thin layer of butter cream on cupcake with icing spatula.



Step 6:

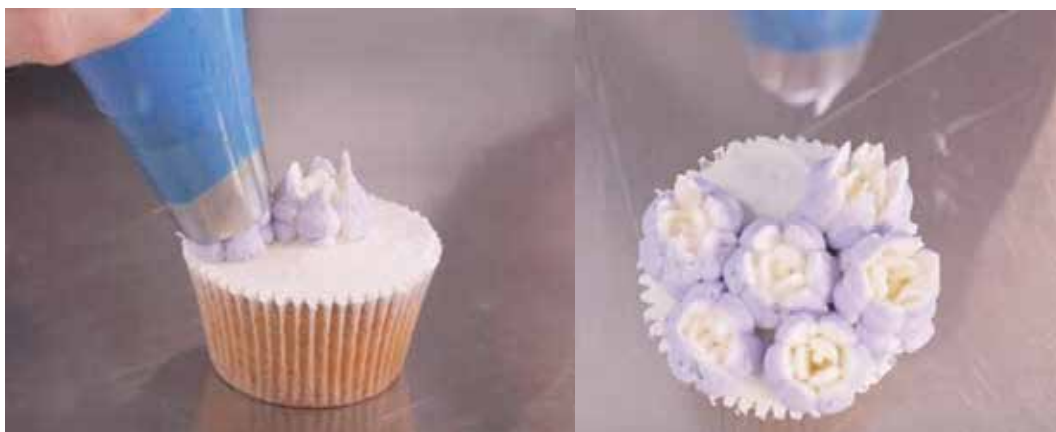
Then start piping flower by smooth burst squeeze then quickly release it. It may take some practice to be perfect.



Here you Go 😊 . You have perfect flower on cupcake.

Step 7:

Continue piping on cupcake.





Step 8:

Complete cake by filing gaps with the leave tip.



Use same method and use different colors with different flower tips, and you will be surprised with wonders.

Use same method and pink thin layer outside, and fill piping bag with orange icing, then you will get this beautiful decorated cupcake.





Try More Different Colors with Different Tips.



TIP: Don't forget to squeeze till getting all colors before using on cupcake. Keep nozzle Clean.



How to Use





PINK CAKE DECORATING TOOL BOX

USER GUIDE - EBOOK