

Icing on the Cake

Wedding Cake Tips

Airbrush white flora satin ribbon to desired color and airbrush Silver Pearlescent #10915 to make it sparkle.

Use a vertical pinhole to get rid of any air bubbles trapped underneath fondant cakes.



Something Different

It's Time to Sparkle!

Glitter, bling and sparkle are everywhere! From fashion catwalks in Paris to Hollywood movie premiers, bling is present... and is here to stay. DecoPac has responded to the demand for all that is lavish and



is now carrying Shimmer Airbrush sprays, available in Gold and Silver Pearlescent. Also available are beaded wires with sparkling gems – the perfect accent when a touch of glam is needed. They are ideal for teens, showers, weddings or anytime at all!

Not as Hard as it Looks

Pretty Petals

Step 1

Place cake layers (10" x 8" x 6") on the cake circles.

Step 2

Before icing cake layers, trim a small amount of cake off the top edges to create the rounded look of the fondant.

Step 3

Ice cake layers with Buttercream.

Step 4

Place 10" cake on foil drum and set aside.

Step 5

Roll out fondant to approximately 1/8" thick. Drape over each tier, smoothing from the center and working your way out and down the tier. Apply a firm, gentle smoothing action.

Step 6

Insert four dowel rods into 10" cake; place 8" cake on top of 10". Insert four dowel rods into 8" cake; place 6" cake on top of 8" cake.

Step 7

Using tip #8, pipe White bead border at the base of each tier.

Step 8

Airbrush gum paste rose petals #10908 light Blushing Pink #9616 and allow to dry. Then airbrush Silver Pearlescent #10915.

Step 9

Place gum paste rose petals on cake as shown using icing as an adhesive. You may use Royal Icing for added security.

Step 10

Place crowned jewels #10924 on top of cake.

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