

Icing on the Cake

Not as Hard as it Looks

Stellar Student Cake Design



Step 1



Base ice bottom book White and comb sides of cake with aluminum comb. Using cake icer tip, pipe 1/4 sheet Burgundy Wine as shown and smooth. Using tip #8, pipe Burgundy Wine outline of book and binding as shown.

Step 2



Base ice 1/8 sheet cake White on a separate board. Comb sides of cake with aluminum comb. Using cake icer tip, pipe 1/8 sheet Golden Yellow as shown and smooth.

Step 3

Remove 1/8 sheet cake from board and place on 1/4 sheet cake as shown. Using tip #8, pipe Golden Yellow outline of book and bindings as shown.

Step 4



Cut top of 6" cake at an angle and ice Black. Place on top of books.

Step 5

Spread a thin layer of Black icing on 6" cake board as shown. Place on top of angled 6" cake.



Using tip #6, pipe Black border on hat and around base of 6" cake.

Step 6

Using tip #4, pipe Golden Yellow tassel on hat. Then, using tip #5, pipe book names and year. Place picture frame on cake.

Decorating Tips

To support gum paste stars on a cake, cut a piece of dowel to 2 inches. Insert the dowel into cake and then insert a bundle of stars into center of dowel.

Create texture on your cupcakes by using tip #869. For smooth cupcakes, use tip #807. Apply with heavy pressure in a circular motion.

Wearing disposable gloves, place gum paste balloons on baking paper. Airbrush desired color, let dry and place on cake.



Visit decopac.com for decorating instructions in Spanish.

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