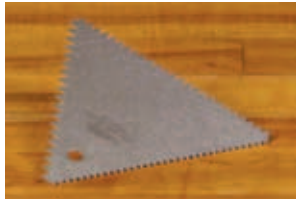


USING A CAKE COMB



1 Using a cake comb.



2 Hold the comb in place while turning an iced cake to create a straight pattern.



3 Move the comb up and down while turning an iced cake to create a wave pattern.



4 Hold the comb in place on the top of the iced cake while turning to create a straight pattern.



5 Move the comb back and forth while dragging across the top of the iced cake to create a wave pattern.



6 Move the comb back and forth while dragging across a sheet cake to create a wave pattern.

USING A LEAF TIP



- 1** Fit a pastry bag with a coupler leaf tip and fill with desired icing.



- 2** Hold the bag with one hand at the top to apply pressure and use your other hand to guide the tip.



- 3** A leaf tip can be used to make leaves as shown.



- 4** A leaf tip can also be used to create a border around a cake.



- 5** By varying the way you hold the tip, you create a variety of borders.



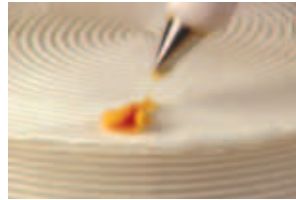
- 6** Practice on a sheet of parchment paper to create a shape and texture that you like.

Gold Medal® ZT Ready-to-Spread Chocolate Fudge Icing (11215)
Gold Medal® ZT Ready-to-Spread Vanilla Crème Icing (11216)
Gold Medal® ZT Ready-to-Spread Cream Cheese Icing (31528)

USING A ROSE TIP



- 1 Fit a pastry bag with a coupler, rose tip and fill with your desired icing.



- 2 Use the rose tip to make small flowers.



- 3 Create rows or small bunches of flowers to finish your cake.



- 4 Finished cake with a rose bud border.

USING A STAR TIP



1 Fit a pastry bag with a coupler, star tip and fill with desired icing.



2 Use a star tip to create rosettes on top of your cake.



3 Use the star tip to create borders on your cake. A shell border is shown here.



4 Create a reverse curl border by alternating the direction of your piping as you go.



5 The star tip can be used to pipe small flowers.



6 The star tip can also be used to fill and decorate cupcakes.

FINISHING A LAYER CAKE

Gold Medal® ZT Ready-to-Spread Chocolate Fudge Icing (11215)
Gold Medal® ZT Ready-to-Spread Vanilla Crème Icing (11216)
Gold Medal® ZT Ready-to-Spread Cream Cheese Icing (31528)



- 1 Fill the layer cake by topping the first layer of cake with icing. Stack the second layer of the cake on top.



- 2 Use a cake spatula to ice the sides and top of the cake. Use a turntable for best results.



- 3 Drag a cake comb in the icing while you turn the cake to create a straight pattern on the top and side of the cake.



- 4 Using a star tip, you can pipe a border around the edge of the cake.



- 5 Using a rose tip, you can pipe flowers on the top of the cake. Finish each flower with a leaf using a leaf tip.



- 6 Cut and serve finished cake.

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FINISHING A SHEET CAKE



- 1** Using a spatula, ice the sheet cake.



- 2** Drag a cake comb across the cake, moving it back and forth to create a wave pattern.



- 3** Use a spatula to mark off your desired number of portions.



- 4** Using the pastry bag and a star tip, pipe small figure eights onto each portion.



- 5** Cut and serve the finished cake.

FINISHING CUPCAKES

Gold Medal® ZT Ready-to-Spread Chocolate Fudge Icing (11215)
Gold Medal® ZT Ready-to-Spread Vanilla Crème Icing (11216)
Gold Medal® ZT Ready-to-Spread Cream Cheese Icing (31528)



- 1 To dip cupcakes, melt Gold Medal® Ready-to-Spread Icing in a microwave or over a double boiler.



- 2 Melted icing can be drizzled over dipped cupcakes to create a color contrast.



- 3 Use a rose tip to create small flowers with colored icing.



- 4 Use a star tip to fill cupcakes before icing the tops.



- 5 Use a tip to create a contrasting center for cupcakes.



- 6 Use a tip to pipe a contrasting border.