

Kitchwise



Guide to Cake Decorating

(Beginner's Manual)



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See you there!

Introduction:

Cake decorating could be a challenging process. For starters, it needs a lot of practice and patience to get everything done. Just like how an artist prepare for a canvas, decorating cakes need a lot of planning, a thorough concept and hard work to achieve your desired outcome.

Your countertop will get messy, the cake may turn out different from what you imagined and you may need to do a lot of revisions to perfect a masterpiece. However, nothing's better than seeing your guests smile while they devour into your cake, and how great-looking it is as an event centerpiece. Overall, cake decorating is an enjoyable process with a rewarding outcome.

There are a lot of cake decorating tools available in the market and you may wonder, what are they for? Which of them are you going to use for your next cake project?

This E-Book aims to give you a detailed instruction with YouTube links on how to use Essential Cake Decorating Tools and some important baking tips that will help you bake with ease.

Happy baking!

Love,

Kitchwise



Must Have Tools for Cake Decorating

(And how to use them)

1. Piping Tips:

Icing tips are one of the most essential tools in cake decorating. To create stunning dots, messages, strings, letters and more, you'll need tips of different sizes. While there are tons of tips to choose from, know that you may only use or stock up with a few numbers that you'll mostly work with. *Piping tips will be further discussed at the later part of this book.*

Try to familiarize yourself with tip numbers and designs so it would be easier for you to look for it when it's time for use.

There are 2 kinds of tips: Nickel-plated and plastic tips.

Nickel tips can be washed by hand and more durable than the plastic ones and the plastic tips are dishwasher safe, thus giving you an easier clean-up process.

Don't forget to clean up the tips after each use! It helps in removing unwanted residue.

How to use:

Method 1: With a Coupler

Grab a piping bag, drop the coupler base (the round plastic cone) inside the bag until it reaches the end part. Mark the spot below the last thread of the coupler, push the coupler back and cut the marked spot with scissors. Insert the piping tip. From the outside portion of the bag, screw the tip with a coupler ring.



Figure 1 How to Use a Piping Tip with a Coupler

Method 2: Without a Coupler

Grab a piping bag, drop the piping tip inside the bag until it reaches the end part. Mark the bag at around halfway of the piping tip. Push the tip back and cut the marked spot with scissors. The piping tip should fit the bag opening.



Figure 2 How to Use a Piping Tip without a Coupler

2. Couplers:

It's tiring to change piping bags every time you use a different tip. That's where coupler takes into place. Instead of preparing individual bags for different tips, just grab a coupler and you're good to go.



Figure 3 Couplers

It normally consists of two parts: the **round plastic cone or the base** which you place inside the pastry bag and **coupler ring** which you screw over the piping tip.

How to use:

Place the round plastic cone or the coupler base inside the pastry bag. Insert the piping tip. From the outside, crew the coupler ring.



Figure 4 Youtube Video Link for Using Coupler and Piping Bag

3. Flower Nails:

Wondering where to craft a single rose frosting? Look for a Flower Nail. It is a tall and thin tool with a large circular head. Get creative and craft flower blooms with different colors!

Not only that, flower nails may also serve as a heat conductor, as it helps in simultaneously cooking the cake from the inside out.



Figure 5 YouTube Video Link for Flower Nail Instruction – YouTube Channel "Chowhound"

How to use:

1: To Pipe Flowers

Hold the base, place a small amount of icing at the center of the nail and start piping. Pipe flower petals while rotating the nail until you finish completely.

2: For simultaneous cake cooking

Simply spray the flower nail with non-stick spray, put at the middle of your cake pan and bake. It helps in evenly baking your cake, both inside and out.

3. Cake Scraper/ Cake Decorating Comb:

Adds texture, lines and patterns to your cake.

How to Use:

After frosting your cake, grab a decorating comb and put in 45-degree angle towards you. Create lines or patterns while you turn the cake decorating turntable around. Make sure not to apply too much pressure to avoid messing up your cake.

4. Cake Turntable:

Decorate all sides of the cake with desired frosting in just one position.



How to Use:

Simply spin the cake turntable around while decorating your cake. It helps for an even and faster application.

Figure 6 Kitchwise Cake Decorating Turntable.
Image Link to Amazon Store.

5. Cake Leveler:

Cake leveler looks like a bow. It has a handle and U shaped metal. It creates a flat and even surface while cleanly slicing off your cake.

How to Use:

Simply adjust the ends of the cutting wire up to the desired height, draw into the cake with a sawing motion, then gently move across the cake, slicing off the unwanted part.

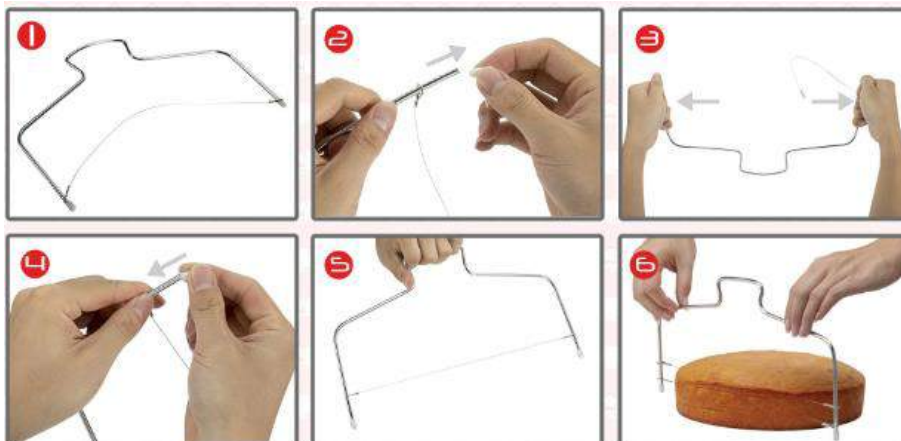


Figure 7 How to use a Cake Leveler

6. Offset Spatula and Bench Scraper:



Spread your buttercream icing using an offset spatula and smooth it out with a bench scraper.

Figure 8 YouTube Video Link on How to ice a cake with bench scraper - Youtube Channel "Miranda Miller"

7. Modeling Tools:

Allows you to shape and imprint lifelike flowers, leaves and for sculpting fondant patterns. Different sizes create different patterns.

Types of Modelling Tools:

- Bone Tool – comes with a small and round tip, perfect for making fondant flowers, to shape and soften flower petals. It also adds facial details for sculpting.
- Ball Tool - comes with large and small tip, this is used to thin edges of gum paste leaves and petals. It also enhances facial features for sculpting.
- Veining Tool – comes with small and large pointy tip, it adds fine details to leaves and flowers. Also shapes eyes and mouth for sculpting.
- Dresden Tool – comes with an oval rounded tip, it used for flower petal shaping.
- Scallop and Comb Tool – makes hair line pattern and serrated edges.
- Rounded Knife Tool – cuts excess fondant.



*Figure 9 Kitchwise Cake Modelling Tools
Image Link to Amazon Store.*

8. Color Wheel:

Allows you to have a glimpse of how your color choices would look like. It has rotating pieces of cardboard that lets you see color hues that results from mixing two colors altogether.

It greatly helps in assessing which color complements the other.

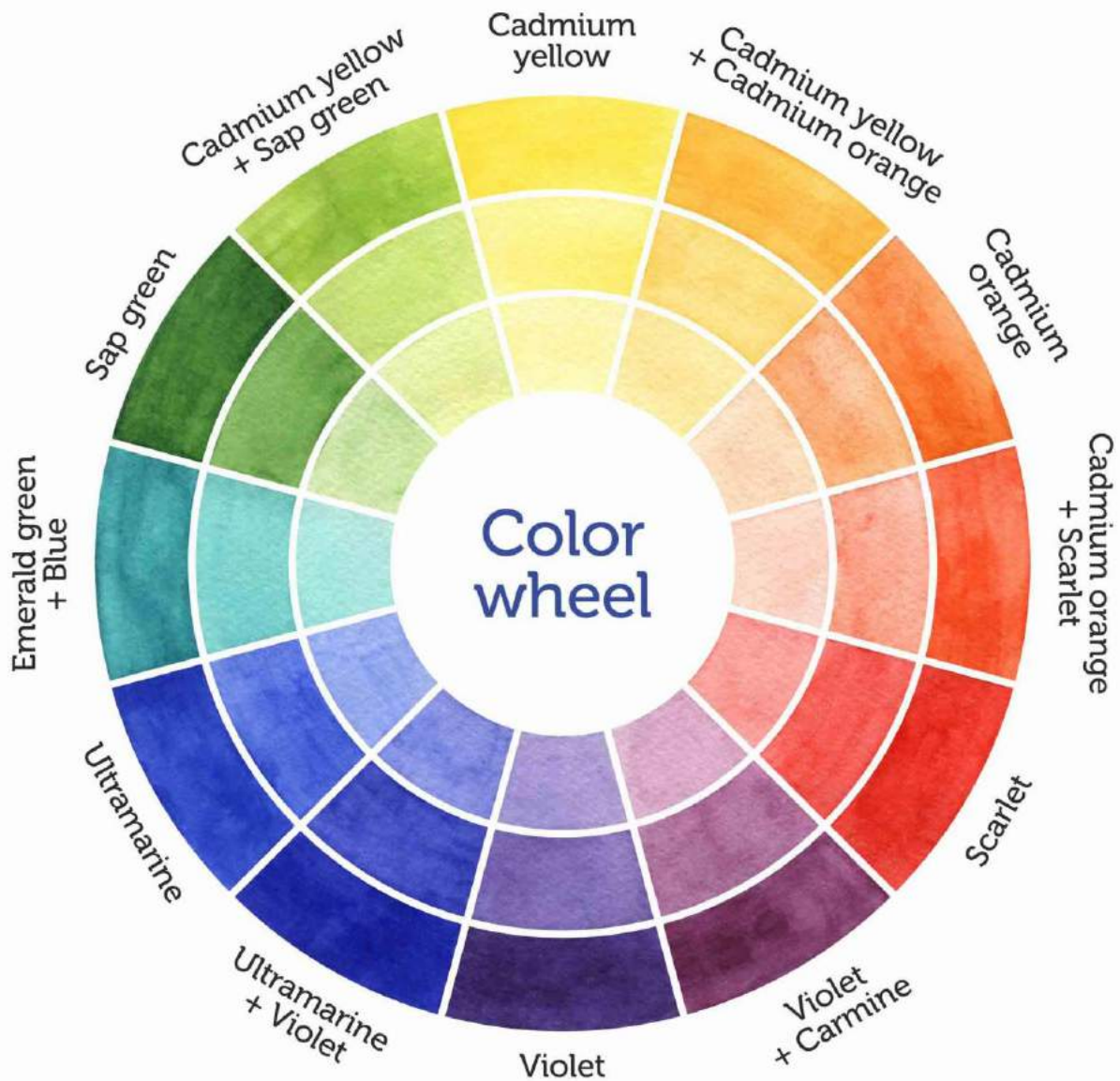


Figure 10 Color Wheel

9. Pastry Brush

Sweeps off the crumbs from your cake.

How to Use:

Pastry brush is also used to put sugar glaze, melted butter and egg wash into the pastry. Also perfect for glazing cakes and cookies,

10. Rubber and Large Spatulas

Rubber Spatulas are great for folding whipped cream and egg whites while large spatulas works best for easy moving of cake layers.



Figure 11 Kitchwise Rolling Pin
Image Link to Amazon Store.

11. Rolling Pin

Used to flatten dough and fondant. It could be metal, wooden or marble.

How to Use:

Start by sprinkling flour into your workspace. Place the dough on top, firmly hold the pin and flatten your dough according to desired thickness.

12. Cake Tester

Stainless Steel rod that tests cake if it's already done. You may also opt for bamboo skewers and toothpicks.

How to use:

Simply poke into the cake interior to test doneness.

13. Cake Boards:

Gives a flat support under the cake and makes it easier to lift and transport. They come in different shapes and sizes too.

14. Cookie Cutters:



Figure 12 Kitchwise Cookie Cutters
Image Link to Amazon Store.

Have these ready-made outlines for an easy, just fill-it-up process. They have two varieties: **plastic and metal cutters**. They come in handy for creating designs out of rolled fondant. You may also use these cutters as stencils by laying it on top of the cake and sieving confectioner's sugar or cocoa powder around it to create unique designs.

15. Cooling Racks

After getting your cake from the oven, you always have to cool it down. Cooling racks provide a proper ventilation. **Stainless Steel racks** are a better option for a rust-free and long lasting use.

DISPOSABLE TOOLS YOU NEED

Inevitable for cake decorating, you'll need a handful supply of the following:

1. Wax Paper

If you wish to serve your cake and pastries using a tray or platter, place wax papers at the edge of the cake before you start decorating.

Remove them when you're done. It helps in keeping your platter or boards neat and smudge-free.



Figure 13 Wax Paper

2. Parchment Paper

Use it for lining baking sheets and cake molds. Parchment paper helps to prevent sticking and reduce browning. You can also use them on countertops when preparing the batter for an easy clean up.



Figure 14 Parchment Paper

3. Plastic Tumblers

Having a hard time filling up your piping bags?

A clear tumbler will help in holding your bags upright while you fill them with frosting.



Figure 15 Tumblers

4. Disposable Piping Bags

There are two types of piping bags which you may use for cake decorating:

Disposable Bags and Reusable Bags.

Disposable Bags are meant to be tossed away after use, eliminating the hassle of cleaning up the residue.

If you opt for more environment-friendly items, you may buy reusable ones. Just be sure to clean them thoroughly after each use.



Figure 16 Piping Bags



Figure 17 Spoon and Bowl

5. Spoon and Bowls

Perfect for mixing colors and frosting. You may opt for disposable ones if you are into easier and hassle-free cleanup.



Figure 18 Round Cardboard

6. Round/Square Cardboards

To keep your cake layers from cracking or breaking, use a round or square cardboards. It will be easier to move and decorate your cake.

BAKING PAN

Typically used to hold runny batters, baking pan is a must-have for baking.

While there are a variety of baking pans available in the market, investing in a chef-quality creates a more professional look as it produces cake with straight and clean lines.

Baking Pan Shapes:

Rectangular/Squares

Most commonly used in baking. Have these two sizes so you can vary depending on the size of the crowd. Having a rectangular baking pan also helps in reducing baking time. For a two-layer cake, you can bake it in one go instead of baking two square ones.



Figure 19 Rectangular Baking Pan



Figure 20 Round Baking Pan

Round/Oval

Perfect for family dinner and small gatherings. Having a variety of sizes is essential for different occasions. A small one for a special thank you cake to someone or a big one for the much awaited family gathering.

CAKE DECORATING TERMINOLOGIES

Frosting/Icing:

Frosting refers to thick and fluffy and used to coat outside parts of the cake. Icing is thinner and usually have shiny or matte finish.

Ganache:

Made with chocolates and whipped cream.

Glaze:

Shiny coating on top of cakes. Produced by heating sugar and water to create a syrup. They are usually drizzled or poured over the cake.

***How to Glaze Cakes:** Set cake on cooling rack lined with parchment paper. Spoon a portion of the glaze and let it drip until the top is covered. You may also want to let it slide on the sides.*

Fondant:

Typically made of corn syrup and confectioner's sugar, they get rolled out thin and applied over a cake.

CAKE DECORATING: TIPS AND PROCESSES

Before you start, make sure to create a plan. From cake shape, size, colors and design, you should have these in mind so you have an idea on how it looks like on your final presentation. It helps when you're guided all throughout the process.

Cake Board

Referred as the base and foundation for your culinary masterpiece, cake boards play an important role in your stunning presentation. Decorate it according to your liking and according to the occasion. Make sure to cover it up with a heavy cellophane after wrapping with your favorite paper or fabric prints. This makes sure you don't have unwanted spills and stains.

Cake Leveling

A well-leveled cake creates the impression of a professional finish. Make sure your cake is completely cooled and level it up before placing into your cake board.

Two way to level a cake:

Using a Knife: move a sharp knife across the top of the cake and saw until you reach the desired height.

Using a cake leveler: A must-have tool that allows you to cut the cake according to desired length. Adjust the leveler up to how high you want it to be and then cut the cake gently. This tool also works well for an easy “torting” or cutting of cake layers.

Sketch:

If you will be doing a freehand decorating, it helps when you sketch your design into the frosting by using a bamboo skewer. Fill it up later with piped designs, frosting and more.

Tip: Refrigerate your cake before doing the sketch. Firm frosting makes it easier to create a sketch.

Drawing Designs

You don't have to be an artist to be able to come up with exceptional designs in cake decorating. You could buy pre-made templates that you could either draw by hand then follow color selections or just simply trace and fill.

Choose the Right Colors

Colors make the cake look more appealing. Make sure to add the perfect color combination to make your cake enticing and excite your guests. Try to experiment with colors first, mix and match those you see fit until you come up with the perfect combo!

Cake and Frosting Combo

Cake and frosting creates a perfect taste combination. While not any flavors would easily match with each other, here are some of the most common pairings that will surely be loved by many:

Chocolate Cake with Chocolate Buttercream Frosting

White Cake with Vanilla Buttercream Frosting

Chocolate Cake with Cream cheese frosting

Yellow Cake with Chocolate Frosting

Note: If you opt to try and experiment cake combinations, make sure to taste it first before you do the work.

Cake Frosting

For starters, frosting a cake may not be as simple as just putting a layer on it. It needs tools, time and attention to details. You must have to check the consistency, as too thin frosting will run and puddle, giving your cake a messy and unattractive look. On the other hand, if it's too thick, cake will possibly tear as you spread the frosting. If it happens, put it back on the mixer and add some milk, until it's already spreadable.

Crumb Coat

To avoid unwanted crumb bits on the frosting, apply a crumb coat to your cake. It is a thin layer of frosting, the first coat you need to prevent crumbs from messing up with your decorations and the outer frosting.

How to do it:

Let your cake cool completely. Using a spatula, apply a thin layer of frosting and coat the cake completely. Refrigerate for 1 hour. After that, you can proceed with adding a thick coat of frosting and continue with your cake decorating process.

This step is essential for creating a clean, crumb-free and professional looking cake.

How to Apply a Second Coat of Frosting:

1. Place frosting at the center of the cake and spread it to the edges using the spatula.
2. To level the frosting, hold the spatula and drag the excess frosting to you from the farthest cake edge. Turn the cake and repeat the process as much as needed.
3. To add another thick coat of frosting, repeat the previous steps until you have a smooth and even coating. **Pro tip:** Smoothen the frosting coat by dipping the spatula into a hot water.

ADDING CAKE TEXTURES

Textured cakes are most appropriate for some events and gatherings. It's simple and professional looking. Here are the following textures you may follow:

Ridges (Line Effect)

Using a cake decorating comb, drag it through the cake frosting, creating horizontal or vertical lines across the top of the cake. You may also create the same design on all sides. There are many available comb varieties with different teeth designs, thus creates a variety of look and line textures. While this works for any cake shapes, it's most suitable for round ones.

Hobnail

To create this effect, you only need to use a spoon. Put a lot of frosting on all sides of the cake, press the back of the spoon into the frosting and give it a twist. This texture works best for round cakes.

Zigzag

Using a cake decorating comb or fork, simply create wavy designs along the cake frosting by drawing rows of "W"s.

Swirl

Create rows of S pattern across the cake icing. It's like drawing wave patterns using a spatula or cake decorating comb.

Petals

To create this texture, use a soup spoon and gently press the back portion into the frosting. Then, lift the spoon in an arc motion, creating petal-like textures.

ALL ABOUT ICING

Compared to fondants, icing has a thin texture and pourable.

There are two main types of icing:

1. Confectioner's Sugar Icing:

Made of confectioner's sugar with other liquids and flavoring. It's a thin type of icing you could whisk up by hand. It could easily be poured into your cake for an easy finish. However, you must also be mindful of the consistency. Too thick icing could create gloppy mess while too thin could make it run through your cake, messing up the bottom with unwanted icing pond.



Figure 21 YouTube Video Link on How to Make Snowy White Vanilla Glaze – YouTube Channel “MyRecipes”

Using confectioner's sugar icing on your cake has two application methods:

- **Drizzling** - partially covers the cake with an icing design. Dip a large spoon or spatula into the icing, pour it over the cake at a circular motion at about 1 inch above and let it drizzle across the cake and at the sides.
- **Pouring** – completely covers the cake with icing. Put the cake on top of a wire rack, take a glass, fill it with warmed icing and pour over the cake. Start from the centre and go outwards. Move the rack back and forth to make the icing run to the edges. Smooth it with a spatula. For rectangle and square cakes, pour the icing by row. For round cakes, pour in circular motion.

2. Royal Icing:

Suitable for piping, this type of icing is made of confectioner's sugar and egg whites. It can be used in a variety of applications. Thicker icing is perfect for coating your cake and thinner one is good for lettering and details.

Royal icing produces beautiful tints because of its white base color. To achieve desired color, you may use food coloring paste or gel.

Tip: If your icing is too thick, add more liquid. And if it's too thin, try adding more sugar until you reach the desired consistency.



Figure 22 YouTube Video Link on Easy Royal Icing for Cake Decorating – YouTube Channel “Gemma's Bold Baking Basics”

FONDANTS

Made of confectioner's sugar, gelatin and among others, fondant is commonly used for cake decorating. Fondants are made by kneading to form a soft dough then it is rolled to form a hard cake coating. They can be used for a variety of purposes, like creating edible decorations, shapes, figures, and more.

Tip: Before covering your cake with fondant, make sure to coat it first with buttercream or royal icing. It helps in sealing your fondant when you add them unto your cake.



Figure 23 YouTube Video Link on How to Cover a Cake with Fondant for Beginners – YouTube Channel "Shantal Der Boghosian"

How to Place Your Fondant:

- Start by sprinkling cornstarch into your workplace.
- Using a rolling pin, roll your fondant into $\frac{1}{4}$ inch thickness and make sure the flattened dough is bigger than the cake and its sides.
- Transfer the fondant to your cake by rolling and lifting it with the rolling pin and gently unroll unto the cake.
- Apply light pressure in pressing the fondant at the side of the cake. This makes sure that the fondant sticks well to the cake.
- Cut excess fondant with a pizza cutter and flatten the base using the back part of an icing spatula.
- Create a flat and smooth finish by using a cake smoother on top and side of the cakes.

Pouring Fondant

For a smooth, hard and shiny finish, you may use a pouring fondant to coat your cake. This type of fondant is mostly used during wedding celebrations. There are variants available for this type of fondant: ready to melt fondant and a powdered mix which you add ingredients and heat until you reach desired consistency.

How to Pour Fondants on small cakes:

- Using a multi-lined chocolate fork, set the cake and hold it over a bowl with warm poured fondant.
- Coat the cake using a spoon, making sure all the sides are covered.
- Set aside into the cooling rack to harden the fondant.



Figure 24 YouTube Video Link on Pouring Fondant icing - YouTube Channel "De Agostini UK"

CAKE DESIGNS

Dusting

Add flavors and design to your cake by dusting or sprinkling ingredients over it. You may opt to dust with confectioner's sugar or cocoa, sugar sprinkles, chocolate bits, and more! It creates a more professional and appealing look. Just make sure your cake is completely dried before doing this step.

Going with Stencils

To add more creativity into your cake design, opt for stencils. They work best with cocoa powder or confectioner's sugar. Here's how to add them:

- Add masking tape on two opposite sides of the stencil. This will help you in lifting the stencil after the doing the process, without ruining your cake design.
- Place the stencil on your cake, prepare desired powder on the sieve and shake it over the cake, filling the stencil's open spaces with confectioner's sugar or cocoa powder.
- When completely done, lift the stencil using the masking tape. Do it carefully to avoid winding up the powder and messing up your design.

There are a lot of stencil choices available at stores but you could also create your own! You may use clip arts found on books and the web. Cut it out or transfer the pattern into a cardboard for a sturdier and more durable stencil.

CAKE FILLINGS

Cake Fillings

While you may use the frosting as the same filling, you may also opt for adding another flavor that complements your cake. Take your cake to the next level by adding the right filling into it. Here are some of the most recommended cake and filling combinations:

- Chocolate Cakes – caramel filling
- White Chocolate Cake – raspberry filling
- White Cake – strawberry filling



Figure 25 YouTube Video Link on How to Fill and Stack Cake Layers | Cake Basics - YouTube Channel "Sugar and Sparrow"

Cake Filling Tips:

1. Cool down the cake before you start.
2. Secure your bottom cake layer into the cake board by putting a dab of frosting.
3. Use Piping Tip #18 to pipe a thick ring of frosting around the circumference of the cake layer. This will hold the filling and prevents from escaping.
4. By using a spoon, fill in with desired filling.

PIPING TIPS

Piping Tips

Tips make cake decorating a lot easier. Each of them produces different designs and sizes: from flowers to stars, and more. While there are a lot of piping tips to choose from which may confuse you, you may only rely on a few tip numbers that you will most likely use on your cake decorating projects.

Tip Number and Uses:

Round Tip: # 1, 13, 23

Perfect for: Writing, borders, lace, outlines, fill-ins, lattice, lines, dots, strings and stems.

Open Star Nozzle: # 7, 8, 15, 19, 22, 25, 30, 32, 39

Perfect for: Stars, rosettes, borders, lines, lace, fill ins

Closed and Deep Closed Star: # 5, 6, 14, 16, 17, 20, 21, 28, 34, 36, 41, 43

Perfect for: borders, stars, rosettes, drop flowers, shells

Multihole: # 76

Perfect for: borders, drop flowers, grass, garlands, hair

Basket Weave: # 12, 18, 26, 27, 37, 47

Perfect for: basket weave, lattice, straight lines, borders

Leaf: # 3, 14, 44

Perfect for: leaves, borders, garlands

Rose and Flower: # 62-85

Perfect for: roses, flowers, borders, garlands, swags

Drop Flower: # 9, 29, 40

Perfect for: drop flower, filler flowers, and specialty flowers

Petal: # 2, 10, 24, 38, 46, 48

Perfect for: borders, roses, flowers, garlands and swags.

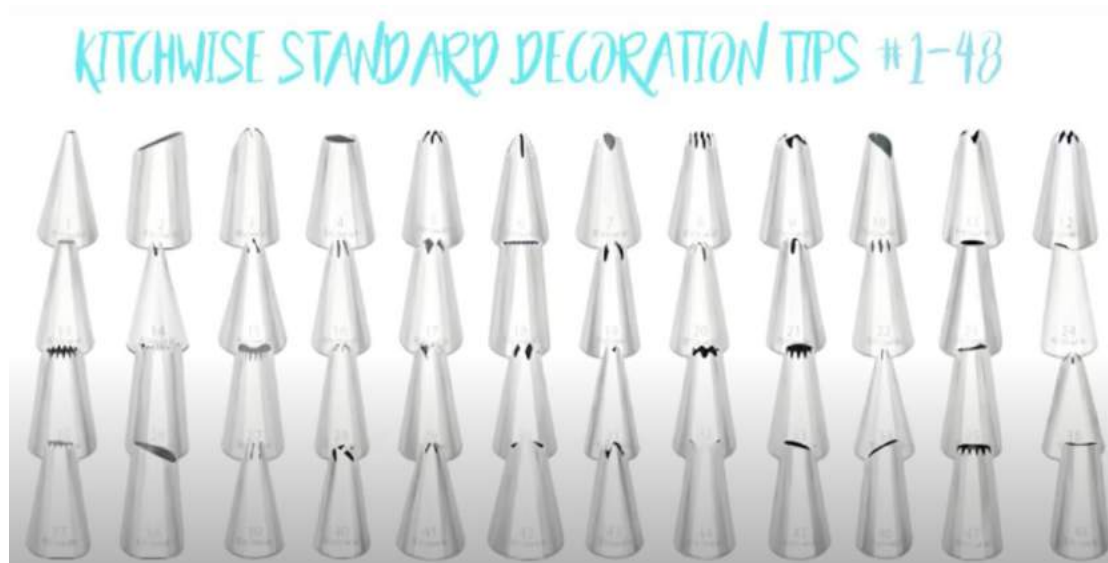


Figure 26 YouTube Video Link on Kitchwise standard tips #1-48 – YouTube Channel “Kitchwise Canada”

HOW TO PIPE

How to Pipe:

Prepare your piping bags, coupler and coupler rings, piping tips, tall cup or glass and icing spatula.

Follow these steps:

1. Set up your piping bag by fitting a coupler into it. Cut the tip of the bag.
2. Insert a piping tip into the coupler ring and lock into the pastry bag.
3. Keep the piping bags neat by folding down the other end to create a 2-inch cuff.
4. Fill the piping bag with frosting, about $\frac{1}{2}$ or less. **Note: do not put too much frosting as too much frosting will ooze while piping.**
5. Unfold the cuff and secure it with a bag clip. Start piping!



Figure 27 YouTube Video Link on How to Pipe – YouTube Channel “Kitchwise Canada”

PIPING TIP TECHNIQUES

Basket Weave – gives a woven basket design, alternating rows of straight lines.

You may use tip # 12,18, 26, 27 and 47.

How to Pipe: *Hold the bag at a 45 degree angle. Let the tip slightly touch the surface. Pipe vertical lines across the cake surface. Then squeeze horizontal lines over the vertical stripes. Make sure they have identical width. Repeat the process until you have covered the whole area with basket weave.*



Figure 28 YouTube Video Link on Piping Buttercream Basket weave - YouTube Channel "Cakes For Show"

Borders – lines, stars, shells, rope, among others. Essential for achieving a polished look at the top and bottom of the cake.

You may use tip # 8, 15, 22 and 32.

How to Pipe: Stars, rosettes, shells and dots make the perfect border design. Mix and match designs to make it look more attractive. However, make sure not to overdo it.



Figure 29 YouTube Video Link on how to decorate borders with royal icing - YouTube Channel "Great British Chefs"

Fill in – Fill-in your design with lines or repeated patterns to cover the background. You can pipe stars, lines or flowers to fill in the top of your cake.

Garlands and Swags – These are banners and ribbons. They create interesting designs around the cake.

You may use tip #14 and 44.

How to Pipe: *Hold the bag at a 45-degree angle, with the tip touching the surface. Squeeze the bag and move along the desired design. Stop squeezing to end the outline, touch the tip to the surface and pull away.*

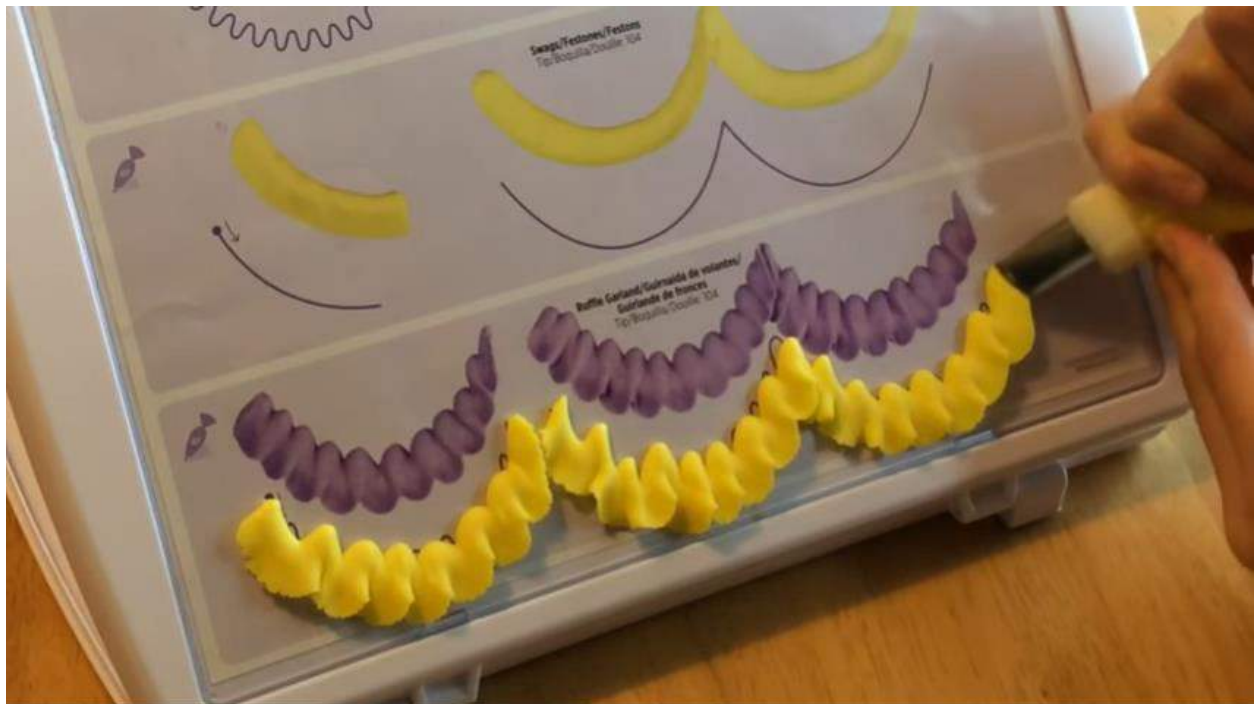


Figure 30 YouTube Video Link on How to Make Garlands and Swags - YouTube Channel "Cakedarla"

Lace – Tight lines and curls in frosting

You may use tip # 1, 13, 23.

***How to Pipe:** Hold the bag at a 90-degree angle, slightly above the surface. Pipe a continuous curving line, curving up and down until you fill the entire area. These curves should not touch or cross each other.*

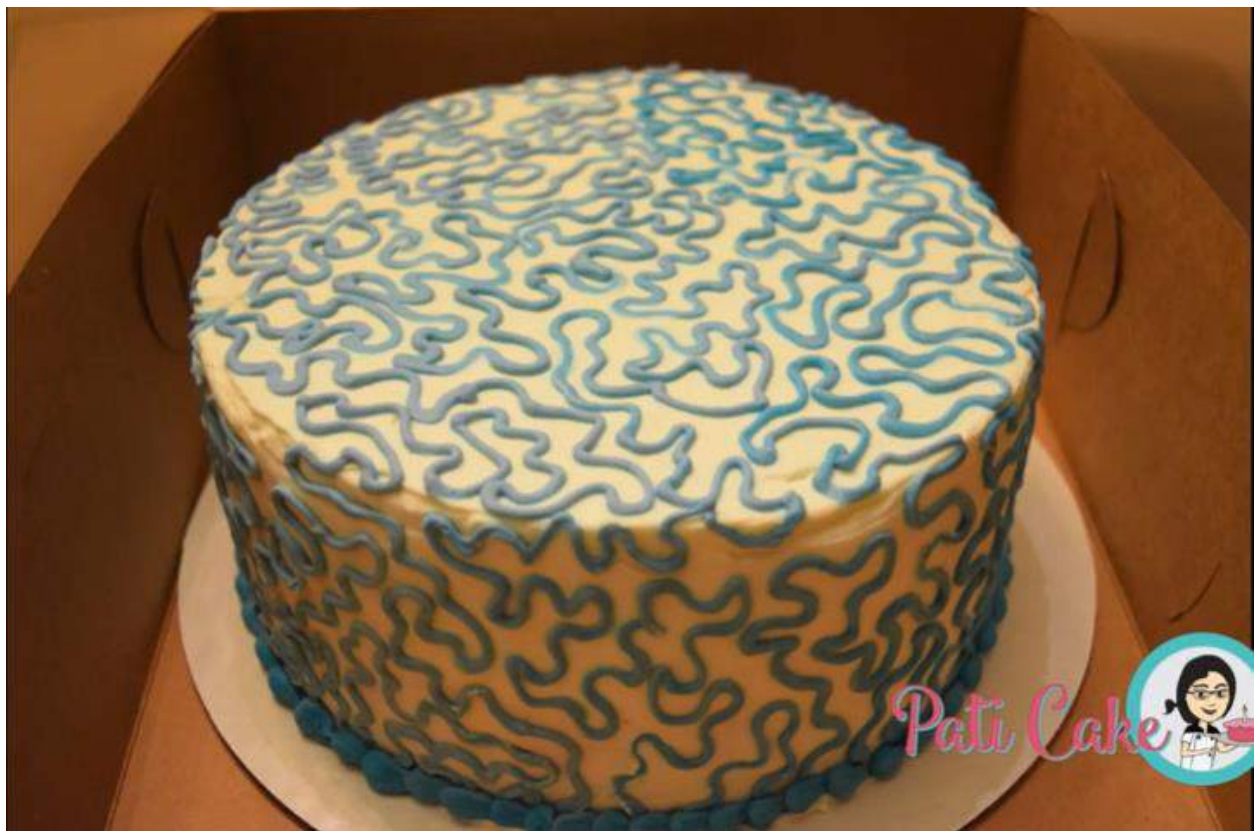


Figure 31 YouTube Video Link on Chantilly Lace Cake - YouTube Channel "Pati Cake"

Lattice work – realistic backdrop for climbing design.

You may use tip # 1, 13

***How to Pipe:** Set your piping bag at an angle, use a small piping tip and attach a small amount of icing unto the surface. Slightly lift the icing and move diagonally, pushing the tip back to the surface to finish a line. Repeat the process until the cake is covered with diagonal lines. Pipe the second set of lines into the opposite direction. Your goal is to create a crisscross effect.*

Lettering – show your love and greetings through piping simple messages.

Scripting – Cursive words

You may use tip # 1, 13, 23

***How to Pipe:** Fill in a pastry bag and use round tip, it is recommended to use Kitchwise tip#1 or #13. Mark each word with a toothpick, marking both the beginning and end of each words. Trace the letters and pipe over the lines. It will serve as a guide for an easier lettering.*

Leaves – add details and decorations to your cake by creating leaf-like designs.

You may use tip # 3, 4, 35

How to Pipe: Hold the bag at a 45-degree angle, let the tip touch the surface. Squeeze the bag, creating a leaf shape. Remove the pressure and bring it to a point.



Figure 32 YouTube Video Link on How to Pipe Buttercream Leaves Tutorial - YouTube Channel "Scoop-n-Save"

Drop Flowers - Easy flower piping

Rosettes – mini flowers.

You may use tip # 20, 29, 40, 9, 28, 32



How to Pipe: Hold the bag at a 90-degree angle, squeeze in place and move in a short circular motion.

Figure 33 YouTube Video Link on Swirl Buttercream Rosettes Cake / Torta De Rosas - YouTube Channel "CakesStepbyStep"

Ruffles – thick and wavy bands of frosting

You may use tip # 24, 16

How to Pipe: Hold the bag at a 45-degree angle, with the tip's wide end touching the surface. Pull up the icing by moving your wrist and move down to complete one wave. Complete the process until you fill the entire circumference. You may also opt for continuous ruffles by overlapping the first one with the last ruffle.



Figure 34 YouTube Video Link on How To Make An EASY RUFFLE CAKE! - YouTube Channel "CAKE STYLE"

Shells – creates seashell like designs

You may use tip # 33, 22, 25

How to Pipe: Hold the bag at a 45-degree angle, squeeze the bag, creating an icing build up. Release pressure and lower the tip. Pull the tip away, drawing a rounded shell.



Figure 35 YouTube Video Link on Cake Decorating For Beginners: Shells - YouTube Channel "Cinnamon Sweet Shoppe"

Stars – Fits any theme and cake designs

You may use tip # 5, 6 ,30, 39

How to Pipe: Hold the bag at a 90-degree angle and pipe forming star patterns.



Figure 36 YouTube Video Link on How to Do Star Shaped Cake Piping - YouTube Channel "Scoff"

Piping and cake decorating in general needs a lot of practice. Thus, it is essential for beginners to familiarize tip number and designs and practice before you work on your actual cake. Have fun and enjoy the process!

Thank you for choosing Kitchwise! Follow us on our social media accounts and stay up to date with our cake decorating ideas, latest news, deals and discounts.

Tiktok: [@kitchwisecanada](#)

Instagram: [kitchwise_official](#)

Facebook Group: [Kitchwise Canada](#)

See you there!

KITCHWISE PIPING TIPS, NUMBERING AND DESIGNS



KITCHWISE#1



KITCHWISE#2



KITCHWISE#3



KITCHWISE#4





KITCHWISE#5



KITCHWISE#6



KITCHWISE#7



KITCHWISE#8





KITCHWISE#9



KITCHWISE#10



KITCHWISE#11



KITCHWISE#12





KITCHWISE#13



KITCHWISE#14



KITCHWISE#15



KITCHWISE#16





KITCHWISE#17



KITCHWISE#18



KITCHWISE#19



KITCHWISE#20





KITCHWISE#21



KITCHWISE#22



KITCHWISE#23



KITCHWISE#24





KITCHWISE#25



KITCHWISE#26



KITCHWISE#27



KITCHWISE#28





KITCHWISE#29



KITCHWISE#30



KITCHWISE#31



KITCHWISE#32





KITCHWISE#33



KITCHWISE#34



KITCHWISE#35



KITCHWISE#36





KITCHWISE#37



KITCHWISE#38



KITCHWISE#39



KITCHWISE#40





KITCHWISE#41



KITCHWISE#42



KITCHWISE#43



KITCHWISE#44





KITCHWISE#45



KITCHWISE#46



KITCHWISE#47



KITCHWISE#48





KITC HWISE#60



KITCHWISE RUSSIAN PIPING TIPS

Create flower designs with ease. Each tip represents a different russian flower. Browse through the following images for tip guide and reference.



KITCHWISE#62



KITCHWISE#63



KITCHWISE#66



KITCHWISE#64



KITCHWISE#65



KITCHWISE#68





KITCHWISE#67



KITCHWISE#70



KITCHWISE#71



KITCHWISE#69



KITCHWISE#72



KITCHWISE#73





KITCHWISE#74



KITCHWISE#75



KITCHWISE#76



KITCHWISE#76



KITCHWISE#77



KITCHWISE#80





KITCHWISE#79



KITCHWISE#82



KITCHWISE#83



KITCHWISE#81



KITCHWISE#84



KITCHWISE#85



