

decorating made easy™



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WEDDING
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Components Needed

FT-30514	14" White Drum
GC-9SO	(12) Original Scored Columns with collar
SPS-6	6" Plate Separator - Round
SPS-8	8" Plate Separator - Round
SPS-10	10" Single Plate Separator - Round
RS2-21BK	Black Food Safe Ribbon
RC-F-L	Large F Reflections™
BF-8	Spray Butterfly - Clear

Decorating Tubes Needed

- #2 Scrolls
- #1 Dots

Icing Colors Needed

White	Entire cake
PL-5617	Super Black - Scrolls, dots

Instructions

1. Ice entire cake white.
2. Assemble the cake.
3. Place ribbon around the base of each tier.
4. Place ribbon sprays on the layers.
5. Pipe scrolls.
6. Pipe dots.
7. Place items.

 **Warning: Choking Hazard** - Small Parts.
Not for children under 3 years.

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Gum Paste is not meant to be eaten. Sizes may vary.