

decorating made easy™



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eco-friendly

WEDDING
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Components Needed

GC-9S0 (8)	Original Scored Columns with collar
FT-30514	14" White Foil Drum
FT-30510	10" White Foil Drum
SPS-8	8" Single Plate Separator Round
GP-DM4-GR	Green Rose Leaf Filler

Decorating Tubes Needed

#2 - Vines, dots
#6 - Bead borders, leaves

Airbrush Colors:


AB-5101 Green - Leaves
AB-5104 Yellow - Leaves

Icing Colors Needed

PL-5609 Brown - Entire cake (or chocolate icing)
PL-5601 Leaf Green - Leaves
PL-5604 Lemon Yellow - Leaves
PL-5633 Burgundy - Vines, borders
White - Dots

Instructions

1. Airbrush leaves different shades of greens, adding touches of yellow.
Set aside.
2. Pipe leaves. While buttercream is still wet, use a paint brush to pull the icing in to give the brushed effect.
3. Continue step two until you build the desired size of the leaf spray.
4. Pipe vines and dots.
5. Pipe borders.
6. Assemble the cake.
7. Place the leaves in between the separated layers.
8. Build the leaf topper.

 **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.