

decorating made easy™



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vintage

WEDDING
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Components Needed

1950W	White Glaze Wedding Couple
PS-22	Pearl Rosette Trim
GC-9S0 (8)	Original Scored Columns
SPS-8	8" Single Plate Separator Round
SPS-10	10" Single Plate Separator Round
FT-305414	14" White Foil Drum

Decorating Tubes Needed

#18	Shell Borders
#125	Ruffles

Icing Colors Needed

White - Entire cake including decorations

Instructions

1. Assemble cake.
2. Ice layers.
3. Mark ruffle placement with a spatula.
4. Pipe three ruffles per tier.
5. Place PS-22 around the top ruffle of each tier.
6. Pipe shell borders.
7. Place cake topper.

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

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