

Cake Decorating Kit Usage

Any item returned unwashed will be charged a \$10.00 cleaning fee.

Cleaning:

- Before first use and after each use, wash pan thoroughly with mild dishwashing detergent and warm water.
- Avoid soaking overnight. Dry promptly and thoroughly after washing
- Hand wash only.

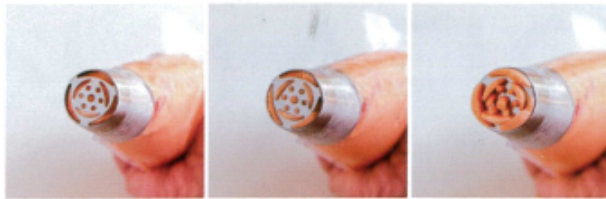
Supplies needed:

Patron's will need to supply their own piping bags

Guide to usage and different tips:

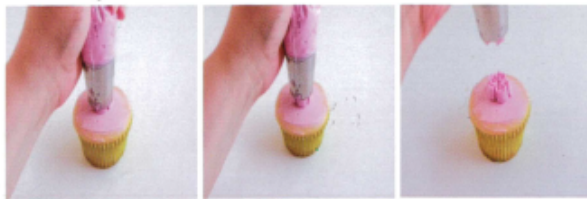
Step-01

Fit a piping bag with a Russian piping tip and fill the bag with buttercream.



Step-02

Place tip on 90-degree angle. Squeeze bag to make a base. Pull tip up and release pressure. Boom! You got a beautiful flower.



Step-03

Continue piping more flowers to fill in the rest of the area you're decorating



Step-04

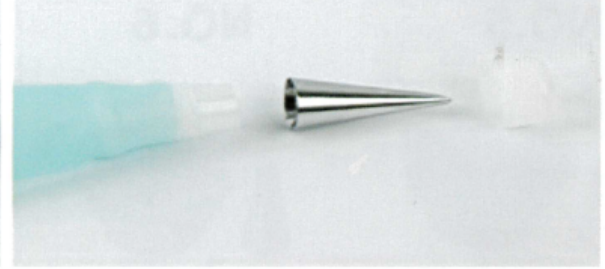
Complete your arrangement by adding simple leaves



1. Cut the top of pastry bag until you can exactly see the whorl of the coupler.



2. Assemble them in the following order.



3. Completed assembly.



NO.5



NO.6



NO.7



NO.8



NO.9



NO.10



NO.11



NO.12



NO.13



NO.14



NO.15



NO.16



NO.17



NO.18



NO.19



NO.20



NO.21



NO.22



NO.23



NO.24

Tulip A RFAQK 01



Tulip B RFAQK 02



Tulip C RFAQK 03



Tulip D RFAQK 04



Tulip E RFAQK 05



Tulip F RFAQK 06



Tulip G RFAQK 07



Rose A RFAQK 08



Rose B RFAQK 09



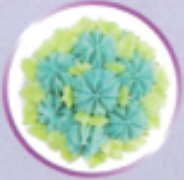
Rose C Petal RFAQK 10



Orchid RFAQK 11



Zinnia RFAQK 12



Floral Star RFAQK 13



Daisy RFAQK 14



Daisy Twist RFAQK 15



Bottlebrush RFAQK 16



Flower A RFAQK 17



Flower B RFAQK 18



Flower C RFAQK 19



Flower D RFAQK 20



Grass RFAQK 21



Ridge petals RFAQK 22



Indian paint brush RFAQK 23



Dragon lily RFAQK 24



Amaryllis RFAQK 25



Byacinth RFAQK 26



Hydrangra petal RFAQK 27



Rose bud RFAQK 28

