

DECORATING TECHNIQUES MENU

CHOOSE YOUR TECHNIQUE

Adding custom and special techniques to a custom cake are a great way to make your cake stand out! CUSTOM decorating techniques are INCLUDED in the price of a custom cake. SPECIAL decorating techniques are an ADDITIONAL charge. Buttercream polka dots, stucco icing or single gems are considered custom techniques. Special techniques range from hand painted gold to animal prints and chevron patterns. Accessories such as fondant ribbon, gum paste flowers or gum paste animals are also an ADDITIONAL price.

SPECIAL GOLD TECHNIQUES

T¹⁷



BUTTERCREAM
GOLD TEXTURED
PAINTED

T¹⁸



FONDANT
GOLD TIPPED
DRAPES

T¹⁹



BUTTERCREAM
GOLD SPRAYED
STUCCO

T²⁰



BUTTERCREAM
GOLD SPRAYED
TIGHT RUFFLE

T²¹



FONDANT GOLD
PAINTED GOLD
GLITTER COVERED

T²²



FONDANT
GOLD PAINTED
LUSTER

T²³



BUTTERCREAM
MIXED WITH
GOLD LUSTER

T²⁴



FONDANT
SPRAYED GOLD

SPECIAL GOLD TECHNIQUE	DESCRIPTION	6" Cake	8" Cake	10" Cake 1/4 Sheet	12" Cake 1/2 Sheet	14" Cake	16" Cake Fullsheet	18" Cake	20" Cake
Buttercream Gold Textured Painted T ¹⁷	Buttercream Gold Textured Painted Design is made by pressing disc sprinkles onto the cake then painting them with gold luster.	\$25	\$30	\$40	\$60	\$85	\$125	\$150	\$175
Fondant Gold Tipped Drapes T ¹⁸	Fondant Gold Tipped Drapes has to start with a fondant cake then more layers of fondant are pressed against the cake and are curled back. Then the edges are painted with a gold luster.	\$20	\$25	\$30	\$40	\$50	\$60	\$75	\$100
Buttercream Gold Sprayed Stucco T ¹⁹	Buttercream Gold Sprayed Stucco is made by texturing a golden buttercream cake then spraying the cake with a gold luster.	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
Buttercream Gold Sprayed Tight Ruffle T ²⁰	Buttercream Gold Sprayed Tight Ruffle is made from using a golden buttercream that is piped onto the cake with a special tip for a unique pattern. The cake is then sprayed with a gold luster.	\$15	\$15	\$20	\$25	\$30	\$35	\$40	\$50
Fondant Gold Painted Gold Glitter Covered T ²¹	Fondant Gold Painted Gold Glitter Covered design is made by painting a fondant cake with a gold luster then covering the cake with gold glitter.	\$20	\$20	\$40	\$50	\$60	\$80	\$100	\$120
Fondant Gold Painted Luster T ²²	Fondant Gold Painted Luster is made by covering the cake in a golden yellow fondant then painting the cake with a gold luster.	\$10	\$10	\$20	\$25	\$30	\$40	\$50	\$60
Buttercream Mixed with Gold Luster T ²³	Buttercream Mixed with Gold Luster is made by making a golden buttercream then adding gold luster to the buttercream to give it a more golden appearance. The info listed is just for the gold luster not any fees for an ornate buttercream swirl pattern.	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
Fondant Sprayed Gold T ²⁴	Fondant Sprayed Gold is made by covering the cake in a golden fondant then spraying the cake with a gold luster. This gives a more subtle gold, rather than a more metallic look then if you decided to paint it gold.	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0