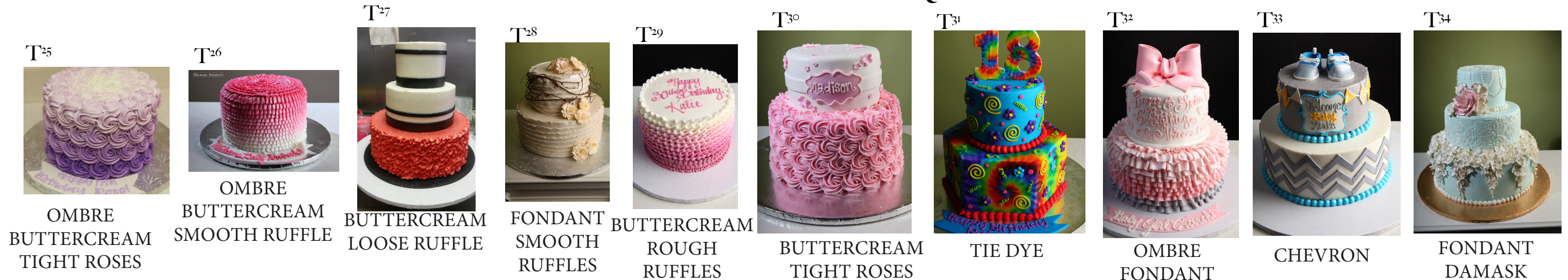


# DECORATING TECHNIQUES MENU

## 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. Accessories such as fondant ribbon, gum paste flowers or gum paste animals are also an ADDITIONAL price.

## OTHER SPECIAL TECHNIQUES



OTHER SPECIAL TECHNIQUES	DESCRIPTION	6" Cake	8" Cake	10" Cake 1/4 Sheet	12" Cake 1/2 Sheet	14" Cake	16" Cake Fullsheet	18" Cake	20" Cake
Ombre Buttercream Tight Roses T <sup>25</sup>	Ombre Buttercream Tight Roses are made by coloring buttercream shades of a similar color and piping on a tight rose pattern that fades in color as it goes up the cake.	\$10	\$10	\$15	\$20	\$25	\$30	\$35	\$40
Ombre Buttercream Smooth Ruffle T <sup>26</sup>	Ombre Buttercream Smooth Ruffle is made by coloring buttercream shades of a similar color and piping on a ruffle pattern that fades in color as it goes up the cake.	\$10	\$10	\$15	\$20	\$25	\$30	\$35	\$40
Buttercream Loose Ruffles T <sup>27</sup>	Buttercream Loose Ruffle is made by taking a single color of buttercream frosting and piping on the sides of the cake with a special tip to create a ruffled look.	\$10	\$10	\$15	\$20	\$25	\$30	\$35	\$40
Fondant Smooth Ruffles T <sup>28</sup>	Fondant Smooth Ruffles are made by laying thin strips of fondant on to a fondant cake then ruffling the edges one strip at a time.	\$15	\$15	\$20	\$25	\$30	\$35	\$45	\$60
Ombre Buttercream Rough Ruffles T <sup>29</sup>	Ombre Buttercream Rough Ruffles are made by coloring buttercream shades of a similar color and piping on a ruffle pattern the opposite way so that the edge point up for a rough look.	\$10	\$10	\$15	\$20	\$25	\$30	\$35	\$40
Buttercream Tight Roses T <sup>30</sup>	Buttercream Tight Roses are made by using a single color and piping on a tight rose pattern that goes all over the cake.	\$5	\$5	\$10	\$15	\$20	\$25	\$30	\$35
Tie Dye T <sup>31</sup>	Tie Dye can be done on a buttercream or a fondant cake and really brings a colorful fun cake to life!	\$5	\$5	\$10	\$10	\$10	\$15	\$15	\$15
Ombre Fondant Heavy Ruffles T <sup>32</sup>	Ombre Fondant Heavy Ruffles are made by rolling out fondant strips, the curling edge with a special tool, then placing each strip onto a fondant cake.	\$15	\$15	\$20	\$30	\$50	\$75	\$100	\$125
Chevron T <sup>33</sup>	Chevron Patterns are made by placing a chevron pattern on the sides of a buttercream or fondant cake by using cut fondant pieces to develop the pattern.	\$10	\$10	\$15	\$20	\$25	\$35	\$50	\$65
Fondant Damask T <sup>34</sup>	Fondant Damask is made by placing a special damask stencil pattern onto a fondant cake then covering the stencil with royal icing, then carefully pull away the stencil for a stunning look.	\$15	\$15	\$20	\$25	\$30	\$35	\$40	\$50