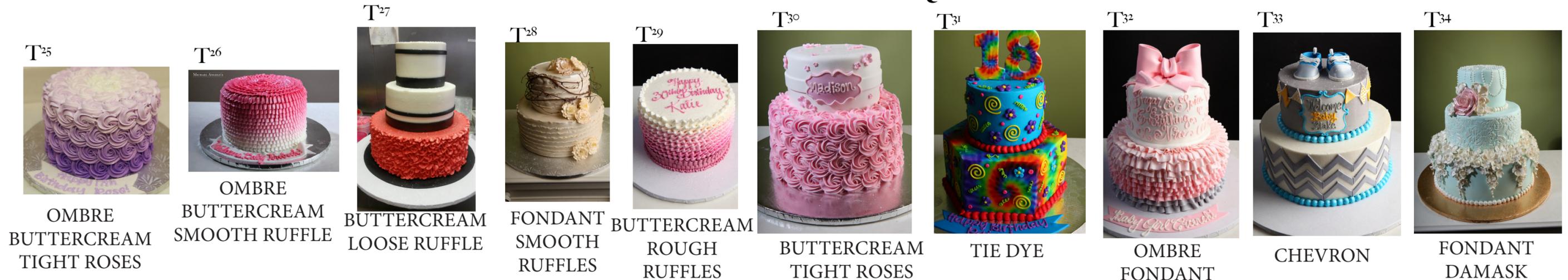


DECORATING TECHNIQUES MENU

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 ²⁵	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 ²⁶	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 ²⁷	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 ²⁸	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 ²⁹	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 ³⁰	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 ³¹	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 ³²	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 ³³	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 ³⁴	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