



WENBURG
BACKZUBEHÖR

E-BOOK

Piping bags and nozzles

Cake decoration



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1. Introduction

We are happy that you have chosen one of our cake decorating sets! To help you enjoy your new acquisition even more, we have compiled an e-book of tips and recipes; in the future, you can always browse for more. We have deliberately chosen recipes that can be easily implemented by novices and will help you practice your cake and cupcake decorating skills.

So have fun baking!

2. Basic knowledge

How to use baking utensils for cake decorating?

Each of our sets contains many parts that you can use for decorating cakes. Depending on which of these sets you choose, you will find information here on exactly how to use them.



Don't forget to clean the baking utensils with hot water and a detergent before using them for the first time!



2.1. Piping bags with piping nozzles

You can use the piping bag in combination with the attachments whenever you want to apply delicate and specific decorations. The piping bag can also be used to fill doughnuts, to serve set portions of mashed potatoes, and for many other purposes.

Piping nozzles with piping bags are most commonly used for the following ingredients:

Frosting/cream

Cream cheese

Whip cream

Shortbread

Jam

Mayonnaise

Chocolate coating

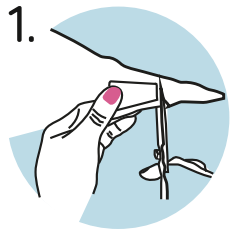
Mashed potatoes



Assembling piping nozzles and piping bag

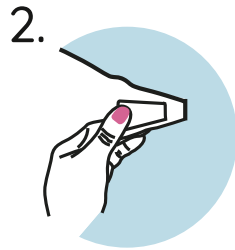
With Adapter

The adapter is used so that the nozzles can be replaced easily.

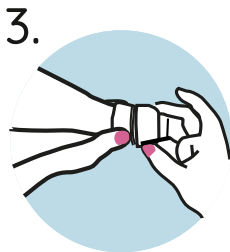


Cut off the tip of the piping bag

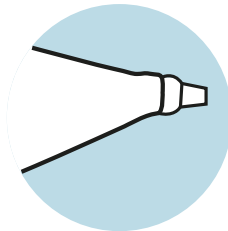
if you have a set with the cotton piping bag, it is already cut to fit!



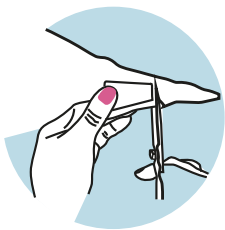
Push the inner part of the adapter through to the tip



Fix the nozzle with the second part of the adapter.



Without Adapter



You can also use the nozzles without an adapter. Cut the corner of the disposable bag and place the nozzle in the bag.

the nozzle should protrude by about 0.5-1.5 cm



Without piping nozzles

To decorate with lettering, you can also just use the disposable piping bag alone. Cut a very small hole in the piping bag, fill the piping bag with the cream, and start writing!



2.2. Cake plate and cake spatulas



The turntable can help facilitate cake decoration

It is most useful for decorating the surface of cakes and pies, as well as for layering and applying frostings / creams.

In addition, you can use the cake stand to present the cake on a dining table.

The cake spatula is used to apply frosting / cream in layers. In combination with the rotating cake

plate, you can smoothen the surface of cakes and cupcakes and get a smooth and beautiful appearance.

Rotate the cake plate while smoothing the frosting / cream around the cake with the cake spatula. Once the sides are covered, spread the frosting / cream over the top of the cake.



2.3. Dough scrapers

Dough scrapers are mainly used for spreading doughs, frostings/creams, or pastes.



You can smooth the mixture evenly on the cake or use the dough scraper to decorate the side of the cake with a pattern.

Use the dough scraper for smooth edges or for lines and patterns while slowly rotating the cake plate with one hand.



2.4. Flower nail & scissors

The flower nail is used to create frosting/cream flowers. Pipe the buttercream flowers onto the flower nail while turning it. Once you have finished making them, transfer the flowers to the cake with scissors.



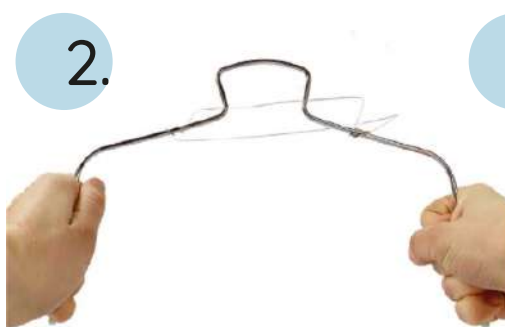
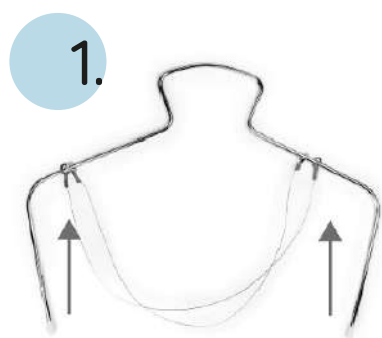
2.5. Cake Layer Cutter

The cake layer cutter is similar in function to an egg slicer; however, it is used to cut thicker cake layers into fine layers.



PLEASE NOTE

The cake layer cutter arrives in a folded state. Before use, you should first pull the wire up completely from both sides (step 1). Then, pull the cutter sides all the way apart. Lastly, pull down the wire again so as to create tension across the wire.



2.6. Cake base

The cake base makes a beautiful presentation for the cake on the table, but it can also be used to lift the cake from the worktop (after decoration) and move it to the cake plate.



3. Cake recipes

We have included 2 cake recipes that are relatively easy to copy. Just try them out!

3.1. Cocoa banana cake



Ingredients

eggs – 4
flour – 120 g / 1/2 cup
sugar – 120 g / 1/2 cup
vanilla sugar – 1 tsp
baking powder – 1 tsp
cocoa powder – 1,5 tbsp
bananas – 3



For the frosting/cream

sour cream (20% fat or more) – 400 ml / 1,5 cups
sugar – to taste (e.g., 50-70 g / 4-6 tbsp)





Preparation

1. In a large bowl, beat 4 eggs with a mixer until bubbles appear and the mixture turns white.
2. Add sugar and vanilla sugar, and beat again.
3. Add flour, baking powder, and cocoa, and stir until the mixture becomes creamy. The mixture should look like thick sour cream.
4. Line a baking pan with baking paper, and fill with mixed ingredients.
5. Bake in a preheated oven at 180°C / 350°F for about 20-25 minutes (160°C / 320°F for convection). Allow to cool in the pan.



Frosting / Cream

6. In a large bowl, beat sour cream, add sugar to taste, and mix everything with a mixer until the sugar completely dissolves.



Serving the cake

7. Cut the cooled cake into 4 parts, and brush each cake base with frosting/cream. Slice the bananas, and cover the top of the cake with banana slices.



TIP

To check whether the cake is ready, prick the cake with a toothpick. The cake is well baked when the dough no longer sticks to the toothpick.



3.2. Vegan chocolate cake



Ingredients

flour – **250 g / 1 cup** water – **130 ml / 1/2 cup**
cocoa powder – **4 tbsp** sugar – **190 g / 3/4 cup**
baking powder – **1,5 tsp** vanilla sugar – **10 g / 2 tsp**
salt – **1/2 tsp** lemon juice – **1 tbsp**
coconut milk – **150 ml / 0.6 cups** oil (e.g., coconut oil) – **5 tbsp**



Preparation

1. Sift the dry ingredients—flour, cocoa, baking powder, baking soda, and salt—into a bowl. Mix everything thoroughly.
2. Pour warm water and coconut milk into another bowl. Add sugar and vanilla sugar, and stir until everything dissolves completely. Then, add coconut oil and lemon juice, and mix everything again.
3. Add the dry ingredients to the liquid ingredients, and mix well with a whisk. The batter should have a thick sour cream consistency and be free of lumps.
4. Pour the batter into a greased smaller baking pan (approx. 20-22 cm / 8-8.5 inch). Gently tap the baking pan several times to evenly distribute the batter.
5. Bake in a preheated oven for about 35-40 minutes at 180°C / 350°F (160°C / 320°F for convection). Let the cake cool completely in the baking pan.



For the frosting/cream

corn or potato starch – **1 tbsp**
powdered sugar – **2 tbsp**
powdered sugar – **250 ml / 1 cup**
dark chocolate 70% – **200 g / 7 oz**



TIP

To make it easier to cut, remove it from the pan, and put it in the refrigerator to cool for two to three hours. After that, cutting is easier.



Frosting / Cream

7. Melt chocolate in a water bath with corn or potato starch. Add coconut milk from the refrigerator to the melted chocolate, and mix thoroughly with a whisk.
8. Add powdered sugar to the cream, mix, and allow to stand for 10-20 minutes until the mixture visibly thickens.



Icing the cake

9. Now, place the cake base on a rotating cake plate. Put one third of the frosting/cream on the base and smooth everything with a cake spatula.
10. Place the second layer, and spread the remaining frosting/cream on the top and the sides. Smooth it out. Alternatively, use a dough scraper to decorate the side

of the cake with a pattern (see point 2.3.). Refrigerate for at least one hour.



TIP

If the cream becomes too thick, you can easily soften it again by placing it in a water bath.

4.

Decoration with piping nozzles and piping bag

Piping nozzles allow for exceptional cake decorations, including geometric patterns, flowers, and writing.

Due to the different nozzle shapes and sizes, you can always pick out just the right one for your purposes. You can always get the best results for different occasions.

4.1. Tips for use

To fill the piping bag, first place it upright in a tall glass.

Wrap the upper part of the bag around the glass. The frosting/cream can now be added neatly with a spoon.

Fill the piping bag 2/3 full with cream. This will make it easier to work with.

Push the filling into the piping bag (best done with a pastry card) before closing it.

By so doing, you push out the air bubbles, making the cream easier to apply.

Holding the piping bag with both hands at the same time is best.

Twist and close the bag with one hand while using your other hand to grip the bottom firmly. Support the bag by keeping one hand right next to the nozzle.



Patterns are piped by applying light pressure to the bag and making even movements.

When the design is ready, reduce the pressure and point the tip of the nozzle sharply away from you in the direction of the design. By so doing, you will avoid large lines and pointed edges.



In order to avoid ugly lines when lifting the nozzle, pull the nozzle upward with a quick jerk.

This will create a clean ball shape.

The frosting/cream liquifies so much that the decoration loses its stability?

With many frostings/creams (especially butter creams), it helps to put it in the fridge for a short time before continuing to pipe with it..

Disposable piping bags can be used to create lettering, fine lines, patterns, and decorative designs without the need for a piping nozzle,

just cut a very small hole at the tip.

Piping nozzles can be operated intuitively; however, using piping nozzles requires some practice.

In the first five minutes, the results may be below your own expectations. In this case, a little practice makes perfect. Just keep trying! Also, there are numerous YouTube videos that provide explanations and examples of proper handling.

4.2. Frosting / cream recipes for cake decoration

For decorative flowers or other designs that can be used for cake or cupcake decoration, the consistency of the frosting/cream is extremely important. The frosting/cream should be stable enough to hold the given shape. It should also be very smooth and free of lumps in order to fit through smaller piping nozzles.

There are numerous frostings / creams that work well. We will discuss two here: *American buttercream* and *cream cheese cream*.

American buttercream is great for amateurs because, compared to other frostings/creams, it is very easy to prepare and has a good consistency.

American buttercream can also be used to make paper-thin petals. In addition, it mixes very well with food coloring, enabling the creation of colorful flowers.

However, this cream is only suitable to a limited extent on warm summer days and is somewhat greasy in taste; as such, it is often used only for small decorations.

Cream cheese frosting is a little more complex to prepare. However, it has a pleasant taste and can be used for large decorations and as a filling for cakes.



4.2.1. American buttercream



x **12-15** Cupcakes



Preparation



Ingredients

butter (room temperature) – **250 g / 9 oz**

powdered sugar – **500 g / 1 cup**

hot water or whipping cream – **2-3 tbs**

vanilla extract – **2 tbs**

Cut soft butter into small pieces and beat with a mixer for 4-6 minutes. Once the butter becomes fluffy, add sugar, and beat for another 3-4 minutes. Then, add 2-3 tsp of hot (about 50-70°C / 120-160°F) water (or whipping cream) and vanilla extract, and beat again for 1-2 minutes.



4.2.2. Cream cheese frosting / cream



x **12-15** Cupcakes

or



x **2-layer**

20 cm or 24 cm / 8-9" cake



Ingredients

butter – **125 g / 4.5 oz**

cream cheese – **250 g / 9 oz**

vanilla extract – **1 tsp**

salt – **1/4 tsp**

sifted powdered sugar – **350 g / 1.5 cups**

lemon extract – **3-4 drops** (if desired)



Preparation

1. Beat the butter with a hand mixer or stand mixer until white and creamy.
2. Add half of the powdered sugar, and beat for another 2-3 minutes. Add the other half, and beat. The mixture should be well mixed and lump-free.



TIP

You can also use less sugar and add only according to taste.

However, it shouldn't be less than 200-250 g / 1 cup

3. Add the vanilla extract and salt, and stir well.
4. Add the cold cream cheese to the bowl, and stir with a spoon.



TIP

If mixing by hand doesn't work for you, use a hand mixer on the lowest speed.

5. Allow to cool slightly until the frosting / cream is stable enough to pipe. Use the frosting / cream on a completely cooled cake or cupcakes.



TIP

If you accidentally make the frosting/cream too thick,

you can thin it by adding a spoonful of cream or milk at intervals until the desired consistency is reached. On the other hand, to make the cream cheese frosting / cream thicker, add more powdered sugar.

4.3. Other things you can do with piping nozzles

4.3.1. Meringue



≈ 48 meringues



Ingredients

4 egg whites

sugar, extra fine – 200 g / 1 cup

salt – 1 pinch

vanilla – 1 tbs

lemon juice – 1 tbs



Preparation

1. Preheat the oven to 95°C. Beat egg whites together with salt in a fat-free mixing bowl until very stiff. Then, add lemon juice.
2. Once the egg whites have foamed, very slowly add and mix the sugar a little at a time using a dough scraper. Add the vanilla, and mix a little again. The mixture should have a thick texture, glossy appearance, and form stiff peaks when lifted.



TIP

If you want to color the meringue, add a tiny amount of food coloring and mix with a whisk. Alternatively, run a drop of food coloring over the inside of the piping bag in a few places, and add the meringue mixture to the piping bag.



3. Transfer the mixture into a piping bag fitted with a large star-shaped nozzle, and pipe small rosettes (or any other shape you like) onto the baking paper at intervals of 2 to 3 cm / 1 inch.

4. Bake on low heat (at about 95°C / 200°F) on the middle rack for about 1 hour, until they become crispy. Turn off the oven, and leave the meringues for another 1.5-2 hours in the oven. The meringues are ready when they are completely dry.



The meringue must not turn brown!



4.3.2. Eclairs or creamy puffs



 ≈ 24 eclairs



Ingredients

water – 240 ml / 1 cup

salt free butter – 120 g / 4.5 oz

sugar – 1 tbsp

salt – ¼ tsp

flour, sifted – 120 g / 1/2 cup

large eggs – 4



Filling

butter (room temperature) – 120 g / 4.5 oz

vanilla sugar – 1 sachet

vanilla pudding – 300 g / 1 1/3 cups



Ingredients for chocolate icing (optional)

dark chocolate – 120 g / 4.5 oz

cream – 2 tbsp

sifted powdered sugar – 4 tbsp

warm water – 4-5 tbsp



Preparation

1. Preheat the oven to 200°C / 395°F (with circulating air: to 180°C / 355°F).
2. In a saucepan, mix water, butter, sugar, and salt. Heat the mixture slowly over medium heat while stirring constantly. Once the sugar has dissolved and the butter has melted, you can then boil the mixture at a higher temperature.
3. Take the saucepan with the boiling mixture off the stove, and add the flour all at once. Mix everything quickly with a wooden spoon until the flour is completely absorbed.
4. Put the pot back on the stove and stir over low heat until the dough begins to form a ball and a light white crust forms at the bottom of the pot. This "burns" the dough and creates the typical cavities during baking.



TIP

It is important to cook for at least 3-4 minutes.

5. Allow the mixture to cool for 3-4 minutes, and then add the eggs one at a time. Mix well after each addition until the dough is smooth and shiny.



The dough should be thin enough to fall slowly from the spoon.

6. Place the dough in a large piping bag, and pipe 10 cm / 4" strips (eclairs) or 5 cm / 2" balls (for cream puffs) 6 to 7 cm / 2.5" apart onto the baking paper. Use a large hole nozzle for cream puffs or a large star nozzle for eclairs.



Hold the piping bag at a 45° angle, and press the contents under constant pressure.

7. Bake for about 30 minutes or until the eclairs are puffed and golden brown. Do not open the oven during the baking time. You can only open the oven door quickly after the first 25 minutes to make small slits on the side of each eclair with a sharp knife. This will allow the steam to escape and dry out the inside of the pastry shells. Allow them to bake for another 5 minutes.

8. Allow pastry to cool completely before filling.



Unfilled pastry shells can be stored at room temperature for 1 day or frozen for up to 2 months.



Filling

9. Beat butter with vanilla sugar until frothy, and stir in small portions of pudding.



Chocolate icing (if desired)

10. Put chocolate and cream in a bowl of boiled water. Allow chocolate and cream to stand for 2-3 minutes without stirring. Then, slowly stir the mixture.
11. Add powdered sugar, and mix.
12. Add a tablespoon of water at a time, and continue to add water until the right consistency is reached. Now, set everything aside and allow the sauce to cool.
13. Briefly ice the top of each filled éclair, and allow to set.

Für die Füllung nimmst Du am besten den Spritzbeutel mit einem kleinen Sternaufsatz oder einer speziellen Füllspritze. Fülle die Eclairs vorsichtig so lange auf, bis sie sich schwer anfühlen.

4.3.3. Churros



x 5 servings



Ingredients

water – 200 ml / 4/5 cup

sugar – 1 pinch

butter – 60 g / 2 oz

flour – 160 g / 2/3 cup

medium eggs – 3

oil for frying

salt – 1 pinch



Preparation

1. Put water, butter, salt, and sugar in a pot. Allow to boil while stirring until the butter melts.
2. Add the flour all at once, stir with a wooden spoon, and press it onto the bottom of the pan until the dough comes off the edge of the pan and a white crust forms at the bottom of the pot.
3. Take the pot off the stove, and allow to cool for 3-4 minutes. Add the eggs one at a time. Mix well after each addition until the batter is smooth and shiny.
4. Heat the fat in a saucepan to about 180°C / 350°F. Take a piping bag together with a large star nozzle (with an opening of approx. 1 cm / 0.4´) and fill in the churros. Pipe long strips (about 10-15 cm / 4-6´) into the hot fat. Cut off the strands of dough with scissors or a knife.
5. Fry the churros for about 2-3 minutes over medium heat until golden. Drain with a strainer, and allow to cool.
6. Serve churros warm with powdered sugar and chocolate sauce.

5. Closing remarks

Thank you for reading our e-book! Hopefully, we have been able to inspire you a little. Maybe you are now planning to put some of our suggestions into practice?

We would be very happy to see pictures of your creations! Feel free to contact us:



by email at
info@wenburg.de



on Instagram with the hashtag
[#wenburg](https://www.instagram.com/#wenburg)



You are also welcome to show this to other Amazon customers. Just upload your photos to the product review

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and share your cake design with other customers!

Also, all of your feedback helps us a lot as we continue to develop as a brand and constantly improve ourselves

We wish you many great moments in baking and decorating!

