

decorating made easy™

WEDDING
INSPIRING IDEAS™

FROM
**BAKERY
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charmed



AK-221

Contents - see products at www.sugarcraft.com

- 1 6" Round Plate
- 1 6" Cake Board
- 1 10" Round Plate
- 1 10" Cake Board
- 1 14" Round White Drum
- 8 Scored Columns with Collars

Optional

- 1 Gum Paste White Bell Flower, 48 pcs/pkg (GP-SS)

Delivery System

- 1 Large Box with Insert

Layers Needed

- 6" Layer cakes – 2: Top Tier
- 10" Layer cakes – 2: Middle Tier
- 12" Layer cakes – 2: Bottom Tier

Decorating Tubes Needed

- SDT-2 Four-dot pattern, scrolls, swags
- SDT-6 Bead borders

Icing Colors Shown

- White Fondant – Entire cake
- White icing – Four-dot pattern, scrolls, swags, bead borders

Airbrush Colors Shown

- AB-5150 Pearl Airbrush – Entire cake

Instructions

1. Cover layers in Fondant.
2. Stack layers.
3. Mark swag layer beginning with the center of each section, Fig. A.
4. Using #2, pipe swags and scrolls, Fig. B.
5. Using #2, pipe a second swag, Fig. C.
6. Using #2, pipe a dot where each swag meets, Fig. C.
7. Using #2, pipe four-dot pattern on the middle tier.
8. Place White Bell Flowers on top layer.
9. Using #6, pipe bead borders.
10. Airbrush the entire cake using Pearl Airbrush.

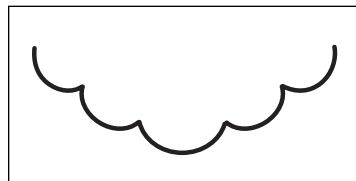


Figure A



Figure B



Figure C

see products at www.sugarcraft.com

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bedazzled

SUS-TT4 - see products at www.sugarcraft.com

Contents

1 4-Tier Dessert Stand (SUS-TT4)

Optional

1 Diamond Ring Pick, 144 pcs/pkg (WR-1)



Cupcakes Needed

60-72 Standard cupcakes per stand (with a 6" tier, less 5-7 cupcakes)

Note: Cupcake size will vary.

Layers Needed

6" Layer cake – 2: Top Tier

Decorating Tubes Needed

- SDT-3 Scrolls, dots, lace
- SDT-5 Swags, dots
- SDT-6 Bead border

Icing Colors Shown

Light Blue – Entire cake (sky and royal blue), cupcakes
White – Cornelli lace, scrolls, dots, bead border

Airbrush Colors

AB-5150 Pearl Airbrush – Entire cake, cupcakes

Cake Instructions

1. Ice cake.
2. Mark scallops, beginning with the center and working towards the top of the tier, Fig. A1.
3. Using #3, pipe Cornelli lace, Fig. A2.
4. Using #5, pipe scallop and repeat, Fig. A3.
5. Using #5, pipe dots, Fig. A4.
6. Using #6, pipe bead border.
7. Airbrush entire cake using Pearl Airbrush.

Cupcake Instructions

1. Ice all cupcakes smooth.
2. Using #3, pipe scrolls and dots, Fig. B1, B2, and B3.
3. Airbrush all cupcakes with Pearl Airbrush.
4. Place Diamond Ring Pick in each cupcake.

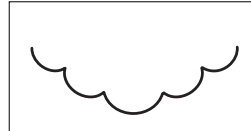


Figure A1

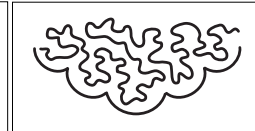


Figure A2

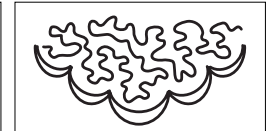


Figure A3

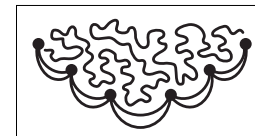


Figure A4



Figure B1



Figure B2



Figure B3

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majestic



AK-190 Contents

- 1 6" Round Plate
- 1 8" Round White Drum
- 1 10" Round Plate
- 1 12" Round White Drum
- 1 14" Round White Drum
- 8 Clear Columns with Collars

Optional

- 1 Gum Paste White Small Tea Rose, 35 pcs/pkg
(GP-MKK-WH)

Delivery System

- 1 Small Box with Insert
- 2 Medium Boxes with Inserts

Layers Needed

- 6" Layer cakes – 2: Top Tier
- 10" Layer cakes – 2: Middle Tier
- 12" Layer cakes – 2: Bottom Tier

Decorating Tubes Needed

- SDT-4 Loop decorations
- SDT-8 Bead borders

Icing Colors Shown

- White fondant – Entire cake
- White icing – Borders, decorations

Airbrush Colors Shown

- AB-5150 Pearl Airbrush – Entire cake

Instructions

1. Cover layers in Fondant.
2. Stack layers.
Note: On set up use the ribbed piece and one smooth column piece.
3. Using #4, pipe a single line down the middle of the cake layers.
4. Using #4, pipe loop decorations the loops with a dot in the center. Fig A, B, and C.
5. Using #8, pipe bead borders.
6. Airbrush the entire cake, including roses, with Pearl Airbrush.

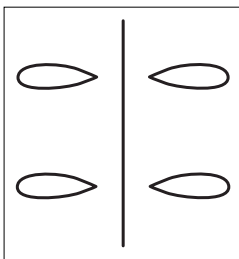


Figure A

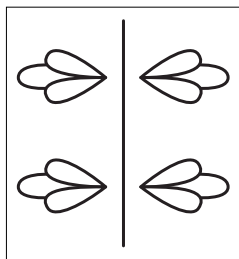


Figure B

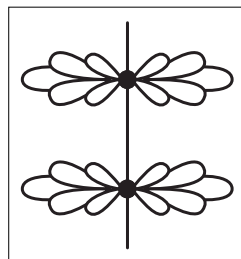


Figure C

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