

DECOPAC

Resource
Center



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Lollipop

DECORATING DIRECTIONS.

1. Base ice 8" double round cake White.
2. Using Fondant Pastry Cutter #6814, cut Pink Fondant DecoShapes® Strips #18154 for sides of cake as shown. Place strips on cake.
3. Using tip #3, pipe White swirls on Holiday Green #18162 and Bright Teal and Purple #18158 Fondant DecoShapes Dots.
4. Sprinkle dots with Lime Green Sanding Sugar #10380, Teal Sanding Sugar #14554, and Lavender Sanding Sugar #9462 as shown.
5. Place dots on cake in between strips on sides of cake as shown.
6. Using tip #4, pipe White lollipop sticks.
7. Using tip #1, pipe Red Red #9534 bows on lollipops as shown.
8. Using tip #10, pipe Grass Green #17447 borders.
9. Using Fondant Pastry Cutter #6814, cut Pink Fondant DecoShapes Strips #18154 for top of cake as shown. Place strips on cake.
10. Place Blue Confetti Gum Paste Bow #18131 on top of cake.

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Cut out and fold in half and place in Cake Decorating Instruction Card File Box.

