



Resource Center

Black Polka Dot Bows

## \_\_\_\_\_

©2015 DecoPac

## **DECORATING DIRECTIONS.**

- 1. Base ice 8" double round cake White.
- 2. Airbrush Black and White Dot Gum Paste Bow #18133 and White Fondant DecoShapes® Strips #18267 Navy Blue #10905.
- 3. Apply airbrushed fondant strips to base of cake as shown.
- 4. Using Fondant Pastry Cutter #6814, cut airbrushed fondants strips and apply to top of cake as shown.
- 5. Using tip #12 as a cutter, cut holes into medium sized Black Fondant DecoShapes Dots #18164, and place both pieces of fondant dots around sides of cake as shown.
- 6. Using tip #10, pipe #9524 Black borders.
- 7. Place airbrushed bow on top of cake..



On Top of the World's Best Selling Cakes

1-800-DECOPAC • DecoPac.com