

DECOPAC

Resource
Center



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Stars &
Curls

DECORATING DIRECTIONS.

1. Base ice 8" double round Lemon Yellow #9537 and 6" double round White.
2. Insert four dowel rods into 8" cake. Insert through both cake layers and cut flush to cake.
3. Stack cakes as shown.
4. Apply Blue Primary DecoShapes® Strips #18156 to base of bottom cake.
5. Apply Black Fondant DecoShapes Dots #18164 to top tier of cake as shown.
6. Using Fondant Pastry Cutter #6814, cut Primary Fondant DecoSheets® #18151 into 3 star shapes and 2 burst shapes as shown.
7. Pipe white icing onto top of cake and place 3 stars into icing as shown.
8. Using tip #1, pipe Black outlines around stars.
9. Place 2 red burst shapes onto bottom layer of cake as shown.
10. Using tip #1, pipe white lettering requested by customer onto bursts.
11. Using tip #1, pipe White and Black #9524 lines around bursts as shown.
12. Place Gum Paste Curls #17985 on top of cake as shown.

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

