

Instructions for using the Cookie & Cupcake Deco Kit:



#1 Round tip - Basic tip, good for lettering and other designs with simple, straight lines.



#2 Ribbon tip - Slanted opening, for swags, ribbons & bows. Create ornate lettering; "flood" inside of a design.



#4 Leaf tip - Leaves & foliage.



#5 Star tip - Stars, accents, dimensional edging.



6 Basketweave tip - Create woven basket effects or use as decorative edging.



Take your desserts to the next level - Decorate by piping small dots of fruit coulis around, then drag the tip through to create hearts.



Use tip #1 to pipe a border, then thin icing and flood inside with tip #2. Use tip #1 & a contrasting color of icing to create decorative patterns while the base is still wet.



Drizzle melted chocolate or other toppings over your favorite desserts.