

YOU WILL NEED: Ø Premium Icing Images Thins or

Standard Icing Sheets or SmArt Sheets (for Reveal Image)

Premium Icing Images Wafer Paper (for Burn Image)

✓ Your choice of accents

used

Piping bag and optional round

cookie cutter the size of your cake

Only shape or size of cake can be

THANK YOU TO

Heather Salmon-Caines of Carlow Cakery @carlow_cakery on IG



STEP 1 PRINT BOTH EDIBLE IMAGES

One using Icing Images Premium Icing Sheets (for Reveal Image)
 One using Icing Images Premium Wafer Paper (for Burn Image)





STEP 2 CUT IMAGES TO THE SIZE OF THE CAKE

- Using a circle cutter or other round item, trace a circle of the desired size to use as a guide to cut images
 - Option: Icing Images does sell 8" precut circle Icing Sheets or you can use Print & Cut with a Cricut with an Icing Images Food Safe Bundle



STED 3 DI ACEMENT DE DEVEAL IMAGE

 Remove the Icing Sheet backing & and place it on the center of the cake · Optional: Add any accents on the Reveal Image





STED A CREATE THE BASE OF THE AIR CAR

- Pipe a border around the outer edge of the Icing Sheet Reveal Image
 - · Create the air gap by piping a second layer of frosting on top of the Icing Sheet Reveal Image but inside the piped border
 - · Place a third piped layer over top of the two bottom layers







STEP 5 CREATE THE WAFER PAPER BURN LAYER

- Place the Wafer Paper on the third layer of the piped border
 - Pipe the final border around the top edge of the Wafer Paper Burn Laver



STEP 6: ADMIRE YOUR FINISHED PIECE AND GET READY TO BURN

• Ensure that both individuals and the surrounding area are safe from

- Ensure that both individuant any flames near the cake
 - Carefully use a match or lighter to light the center of the Burn Layer
 Eniov!





For more information on products used in this tutorial visit