

# TUTORIAL

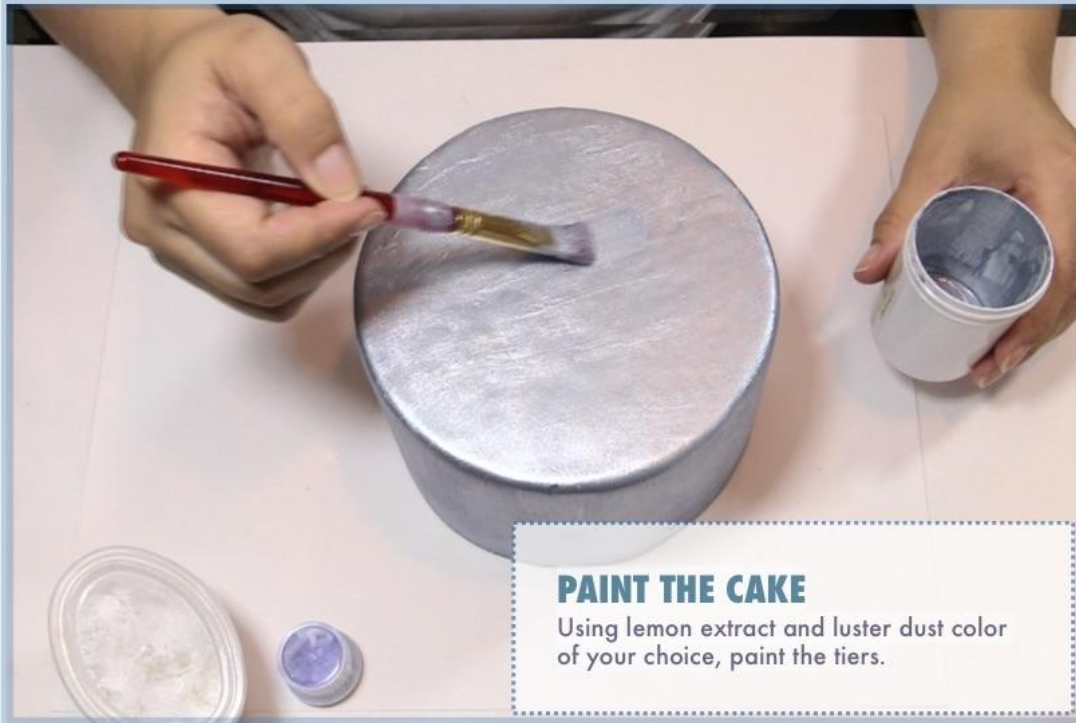
DECK THE  
HALLS WITH

## Icing Images™

WAFER PAPER

*and more!*





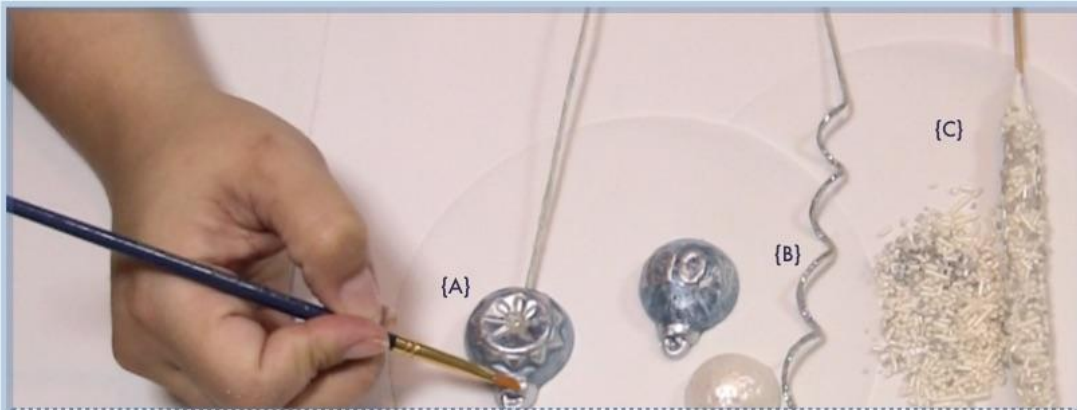
### **PAINT THE CAKE**

Using lemon extract and luster dust color of your choice, paint the tiers.



### **CONFETTI**

Using the Icing Images®, Sweet Accents® machine confetti die cutters, punch out wafer paper confetti. Toss with a super pearl luster dust. Coat cake with piping gel



## ORNAMENTS

{A} Using Icing Images®, Decogel® pour into your favorite candy or silicone mold. Place on a covered floral wire. Highlight with silver highlighter or coat entire ornament in disco dust. {B} Take a piece of covered floral wire shape into a spiral and coat with piping gel as the glue for your disco dust. If you are not comfortable using highlighters or disco dust omit. {C} Next take a skewer and create a cattail with fondant, coat with piping gel and roll in a mix of sanding sugar and sprinkles. {Be sure to coat your wires



## SNOWFLAKE FLOWER

Using the Icing Images®, Sweet Accents® machine snowflake die cutter, punch out wafer paper snowflakes. You can also use Icing Images®, idesigns® program to print snowflake pattern on wafer paper with a food safe edible printer.

## SNOWFLAKE FLOWER ASSEMBLY

Shape petals and assemble in order as indicated in the picture using piping gel as your glue. Top off with a silver dragée for your flower center. {Be sure to tell your client to remove dragée before eating.}



## SNOWFLAKE LACE FILLER

Using the Icing Images®, Sweet Accents® machine snowflake die cutter, punch out wafer paper snowflakes. Shape by lightly folding in half and then loosely ripple the flower to create a snowflake lace filler piece.



### **SNOWFLAKE LACE FILLER**

Attach it to a piece of modeling chocolate using a small amount of piping gel as glue.

To find out how to make additional pieces found on this Winter Wonderland cake visit the tutorial page of [www.epicdelights.com](http://www.epicdelights.com).

**TO PURCHASE PRODUCTS FOUND IN THIS TUTORIAL PLEASE VISIT THE ICING IMAGES® SITE @ [WWW.ICINGIMAGES.COM](http://WWW.ICINGIMAGES.COM)**

## MEET THE ARTIST

Michele first picked up a pastry bag at the age of 6. She is a 4th generation baker and 2nd generation cake decorator. She is also the owner of Epicurean Delights in Kirkland, WA.

She's a graduate of the internationally acclaimed Wilton School of Cake Decorating and Confectionery Art and a former Wilton Method Instructor. Her training and education include Chez Boucher Culinary School in New England as well as an extensive education with some of the top sugar artists and teachers in the country. Including Nicolas Lodge, Susan Carberry, Colette Peters, Kathleen Lange and many more.

Her work has won several awards, been featured on several sites and publications. When she's not busy creating custom works of art for clients, blogging about caking and baking or shooting new sweet or savory "how to" videos, you can find her demoing and teaching sugar art classes at home and around the US. She's equally passionate about teaching as she is about culinary art.

You can find her newest video, "Vintage Cakes" on DVD or Video On Demand (VOD). Visit her website at [epicdelights.com](http://epicdelights.com) or on Facebook at [facebook.com/epicdelights](https://facebook.com/epicdelights) for more information or to connect with her.

