



# Cake Decorating Maker Kit

## Guide

Cake decorating is one of the sugar arts that uses icing or frosting and other edible decorative elements to make plain cakes more visually interesting.

### Project Ideas

In this kit, we've included a book on how to decorate cakes for beginners, a step-by-step guide to creating simple cakes using the tools provided in the kit, as well as one food coloring dye to help you create beautifully decorated cakes.

If you need more visual guidance there are a large variety of instructional videos online for techniques, icing recipes, as well as how to bake delicious cakes from scratch. Here are just a few we recommend:

For icing and techniques:

<https://www.youtube.com/watch?v=Eck8QasfT3s>

<https://www.youtube.com/watch?v=p2Qmv-5Uh78>

### Troubleshooting

If you experience problems, please contact the Reference Desk at [cvref@wcpl.lib.oh.us](mailto:cvref@wcpl.lib.oh.us).

### Feedback

We would love to hear how your experience was! Please complete this survey:

<http://goo.gl/forms/CuU9efutyX>

Also, feel free to share photos or videos of your creations with us on social media:

<https://www.facebook.com/wclibrary.info>

<https://twitter.com/washcentlibrary>

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