

EASTER IDEAS

Note: For optimum results, follow the handling procedures for the Flavor Right (FR) Pre-Whipped Colored Icing and Filling.



Happy Easter 1/8 Sheet: Ice any flavor 1/8th sheet cake with Pink FR Pre-Whipped Icing. Using a writing tip, pipe confetti down all four sides of the cake with Green FR Pre-Whipped Icing. Pipe roses and buds with Yellow FR Pre-Whipped Icing with a rose tip, and pipe leaves with Green FR Icing. Using a writing tip, pipe HAPPY EASTER across the center of the cake with Blue FR Pre-Whipped Icing.

Flower Basket: Pipe Vanilla Pre-Whipped Icing between two layers of any flavor round cake. Trim the top layer of cake around the edges to create a rounded appearance. Ice the entire cake with Vanilla FR Icing and smooth with a poly plastic band. Pipe swirls over the entire cake using a writing tip with Vanilla FR Icing. Using a rose tip, pipe roses and buds with Blue and Yellow FR Pre-Whipped Icing. Pipe a bottom border using a rose tip with Yellow FR Icing. Pipe leaves with Green FR Pre-Whipped Icing.

Festive Round with Confetti Strings: Ice any flavor single layer cake with Vanilla Pre-Whipped Icing. Using a star tip, pipe a border around the inside of the cake leaving about an inch around the edges with Vanilla FR Icing. Pipe confetti starting from the outside of the border to the bottom of the cake using writing tips with Yellow, Blue, and Pink FR Pre-Whipped Icing.

Easter Egg with Cross: Ice an egg shaped cake with Vanilla Pre-Whipped Icing. Pipe swirls over the entire cake using a writing tip with Yellow FR Pre-Whipped Icing. Pipe a cross in the center of the cake with a small star tip. Using a rose tip, pipe a rose with buds and a bottom border with Blue FR Pre-Whipped Icing. Use a leaf tip with Green FR Pre-Whipped Icing to pipe leaves. Pipe dots next to the cross with Pink FR Pre-Whipped Icing for accents.

Easter Grass and Eggs: Ice any flavor single layer cake with Yellow FR Pre-Whipped Icing. Using a rose tip, pipe a border with Pink FR Pre-Whipped Icing around the bottom. Sprinkle the top border of the cake with green colored coconut and garnish with jelly beans. Using writing tips, pipe HAPPY EASTER in the center of the cake by alternating colors using Blue, Pink, and Green FR Icing.