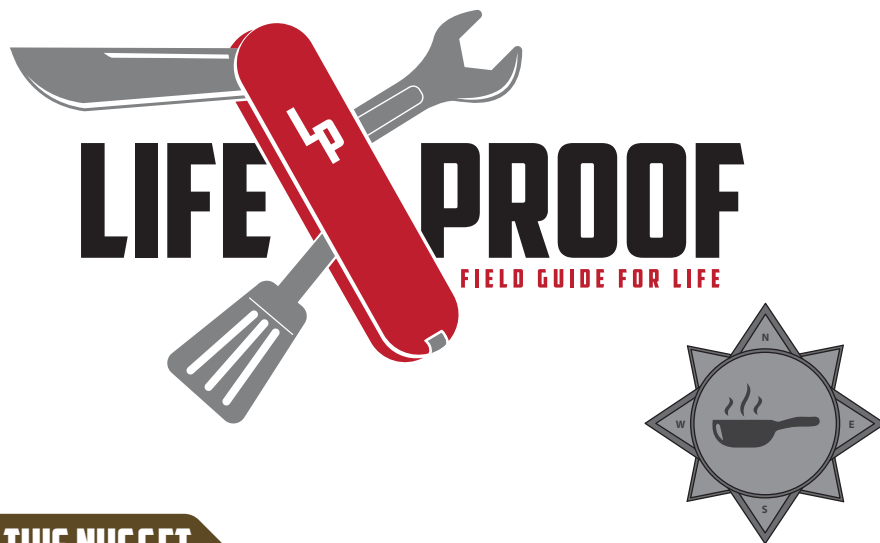


CAKE DECORATING

There are three things you are going to need to be a great cake decorator: practice, practice and you guessed it, practice. However, a basic knowledge is a good thing to have. Through your life, there'll be countless opportunities for you to hand decorate a cake to be a blessing to someone in your life.

FLIP OVER FOR YOUR NEXT CHALLENGE



EARN THIS NUGGET

Practice decorating until you feel comfortable. Then either buy a cake, or have your parents make one, and decorate it for a special occasion. I bet someone will be super blessed to receive your magnificent creation.

I recommend that you use Butter Crème Icing that can be all sorts of colors. First, we're going to practice. Let's use an upside down pie or cake pan to practice a few designs.

- Put the desired Butter Crème Icing in an Icing bag and select a star tip to get an interesting pattern going.
- Work around the border. I recommend that you squeeze out the icing in balls as opposed to creating a line around the outside.
- Next, write a message of your choice in the center. This will take a little practice to make sure you don't run out of room and that your writing stays the same size.
- Add a few more pattern details; use your imagination.

