



Let's Practice Decorating

Use decorating bag and coupler as directed in this booklet. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet, put into a mixing bowl, and rewhipped for use again. To hold bag while decorating curl fingers around bag with the end twist locked between your thumb and index finger. This forces the icing down into the tube each time you squeeze. Apply an even pressure with all four fingers and icing will come out of the tube until you stop squeezing. As you decorate, periodically twist the bag down further, forcing the icing down into the tube. Use fingers of the other hand to guide tube as you decorate.



To Outline

Use tube 3. Hold bag at a 45° angle and touch tube to practice surface. (See illustration)
Squeeze at starting point so that icing sticks to practice surface. Now raise the tube slightly and continue to squeeze. The icing will flow out of the tube while you direct it along your practice surface. To end an outline touch tube back to practice surface; stop squeezing and pull away. If icing ripples you are squeezing the bag too hard. If icing outlines break you are moving the bag too quickly or icing is too thick. Practice for even pressure control and movement so that outlines are smooth and continuous.

