

To Outline and Fill-In

Draw several oval shapes on the back of a cookie sheet with a pencil. Use tip 3 and "To Outline" directions to outline pencil marks. Next thin $\frac{1}{4}$ cup icing with a few drops of milk. Use tip 3 and thinned icing to fill in your outlines. Hold bag at a 45° angle to practice surface and touch tip inside first outline. Gently squeeze out side-by-side lines of icing to fill in entire outlined area. When outline is filled, stop squeezing and pull tip away. While icing is still moist, smooth with a dampened art brush. Follow same procedure to fill in other outlines.

To Make Stars

An entire cake or just one area can be covered with icing stars made very close together so that no cake shows between stars.

Use tip 16 Hold bag straight up and down (see illustration) with tip $\frac{1}{8}$ " above practice surface. Squeeze until a star is formed, then stop pressure, and pull tip away. Your stars will be neatly formed only if you stop squeezing before you pull the tip away.



YES



NO



NO

YES

To Write or Print

Use tip 3. Hold bag at an angle to the right side, so that your fingers face you. (See illustration.) The tip should lightly touch the cake as you write or print. Always write left to right.



To Make Zigzags

Use tip 16. Hold bag at a 45° angle with tip lightly touching practice surface. As you squeeze out icing with a steady, even pressure, move hand in a tight side-to-side motion for a zigzag effect. To end zigzag, stop pressure and pull tip away.

To make a loose zigzag, simply follow same procedure above, but move hand in a relaxed side-to-side motion.

