

Cake Stencils How To Use Guide and FAQs

1. How to use the Cake Stencil.

Step 1: Secure your stencil to your cake using one of the following techniques:

- a) Cocktail Sticks: Stick food safe cocktail sticks through each hole in the stencil and into your cake *or*
- b) Masking Tape: turn the sticky side of the masking tape away from your cake and loop through one of the side slits on the stencil. Fold the masking tape back on itself so it sticks to itself. Then wrap the stencil around your cake and take the other end of your masking tape and loop through the other slit in the stencil. Pull tight so that the stencil is held firmly in place around your cake and is straight.

Step 2: With a palette knife, use buttercream, Royal icing or similar to “paint” over the stencil and fill in all the holes in the stencil.

Step 3: Using a scraper ensure that the thickness of the icing is the same as the stencil material.

2. Is the Cake Stencil Reusable?

Yes, the Cake Stencils can be reused. Care should be taken to ensure that your Cake Stencil does not become damaged.

3. Can the Cake Stencil be put in the dishwasher?

No, the temperature in the dishwasher will cause your Cake Stencil to warp.

4. How do I clean my Cake Stencil?

Clean using warm soapy water and a soft sponge or cloth (do not use a scouring pad as it will scratch the material), then rinse with cool clean water.

5. Is the material used food safe?

The material used is UK and EU food compliant and has food safety certification.

6. How should I store my Cake Stencil?

It is recommended that you store your Stencil in a flat, dry place or box.