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LLFW267 – Cake Decorating: Piping with Tips

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Materials List

Supplies:

- 3 different tip shapes, open star, closed star, and round
 - You can use any size but the bigger the tip size the more frosting you have to use.
- Piping bags, 12 inch for small piping tips, 18-20" for large size tips.

I will show you how to attach your tips to bags, fill bags and we will go over pressure and simple lines and dots on parchment before we commit to cupcakes. If you're coming straight from the cake class, please feel free to bring your cake with you!

