

TASTY BOUQUET" CUPCAKE DISPLAY TIPS

- 1. When baking your own cupcakes, use standard, 2" diameter baking cups, and ONLY FILL THE LINER halfway with batter before baking.
- **2.** Once set up, you may begin placing individual cupcakes into the appropriate ring holders. Place cupcakes, starting with the center, and work your way to the outer ring.
- **3.** Once all 19 cupcakes are placed, be sure to move the Tasty Bouquet[™] Cupcake Display with caution to avoid any cupcakes falling off the sides.

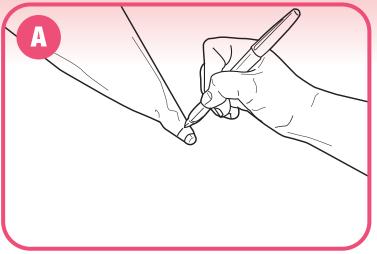
Note: If the outer rings of the bouquet **DO NOT KEEP** hold of the cupcakes, small bending adjustments can be applied.



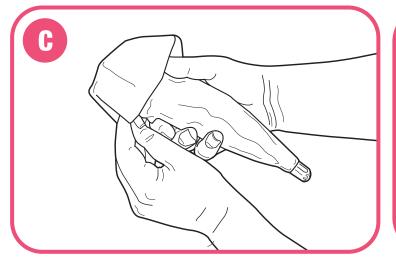
WASHING INSTRUCTIONS

Handwash the Tasty Bouquet[™] Cupcake Display. Do not put the pot or the rack in the dishwasher!

DECORATING BAG INSTRUCTIONS



Drop the decorating tip into the decorating bag and push it down as far it can go. Sketch a horizontal line on the outside of the pastry bag just above the opening of the decorating tip inside the bag (approximately 1 inch from the corner). **See Diagram A.**



Push the decorating tip down into the decorating bag so that the opening of the tip protrudes through the hole in the bag.

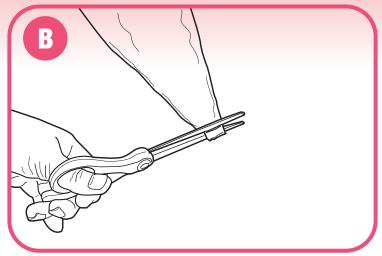
Fold the top of the decorating bag over to create a cuff. Slide your hand up under the cuff and hold the decorating bag loosely in your hand. **See Diagram C.**

Note: Decorating tips included should fit most standard decorating pastry bags

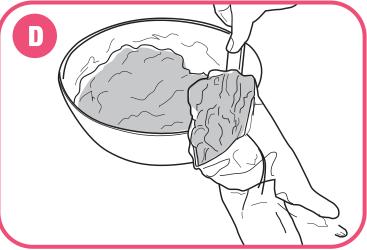
WASHING INSTRUCTIONS

Handwash both the decorating tip and decorating bag. Do not put in the dishwasher!

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Remove the decorating tip from the bag. Trim off the end of the decorating bag along the drawn line. **See Diagram B.**



Fill the decorating bag halfway with frosting. Unfold the cuff and pinch the decorating bag closed just above the frosting and twist it to secure the closure so that frosting will not leak. **See Diagram D.**

Squeeze the icing down until it comes through the opening of the decorating tip and frost your desserts.