

# *Filling Cakes*



Use Springform pan



# ***Classic Rose Swirl***

1M Wilton Tip

- Step 1: Start in the very middle of cake or cupcake
- Step 2: From a 90 degree angle, pipe frosting in circular motion
- Step 3: After about 2 “petals” or circles around, release
- Step 4: Optionally, you could cover that ending with a small royal icing flower, candy or icing carrot