

# ***Practice Rose Swirl***



# ***Classic Swirl***

- <http://www.whisktogether.com/2012/01/30/vanilla-bean-cupcake/>
- 1M Tip
- Step One: Pipe center about 1-1.5" high and release
- Step Two: Start in a circular motion in a 90 degree angle towards the middle
- Release

# ***Practice Swirl***

VANILLA BEAN *Cupcakes*



WHISKTOGETHER.WORDPRESS.COM/MARY ELLEN RILEY

# *Classic Petal*

- <http://www.whisktogether.com/?s=petal>
- Take your frosting and put it in the decorator's bag with tip#12 attached. Start down the side and then take your offset spatula and smear the dot to the right. I guess you could go left if you are left handed.... I practiced on foil first.
- To end: it is difficult to end and do the last row. I just do the best I can and make note that it is the "back" of the cake. Most people will never notice.
- For the top: You could leave it blank and add sprinkler. Or cover with more petals: Then I put a dot in the center of the top of the cake. Make circles around the dot. Or spiral out.