

## Chapter 4

# Advanced Decorating Techniques

In this chapter, you will learn some advanced techniques to create more intricate cake pop designs. These techniques will help you be more creative with your cake pops and take your decorating to the next level!

Many of these techniques start with a classic dipped cake pop and require the use of a piping bag. I recommend having small sizes of plastic and [parchment paper piping bags](#) on hand.

### DIY: HOW TO FOLD & FILL A PIPING BAG

*What you'll need:*

- A [parchment triangle](#)
- A long glass or container to hold the piping bag (*optional*)
- Candy melts, melted

*Instructions:*

1. Hold a parchment triangle out in front of you, and pinch the center of the long side of the triangle with your non-dominant hand.
2. Curl over one of the top corners to meet the bottom corner of the triangle.



3. With your non-dominant hand, pinch and hold the two bottom corners in place, and curl over the other top corner to join all three of the points and form a cone.



4. Close the tip of the cone to a sharp point by adjusting the inside and outside corners of the triangle.



5. Fold all three corners together toward the inside of the cone. Crease the fold to seal it. For extra security, fold in the two smaller remaining corners as in the photos below.



6. Make extra parchment cones so they are ready to use at your leisure.

*Filling the piping bag:*

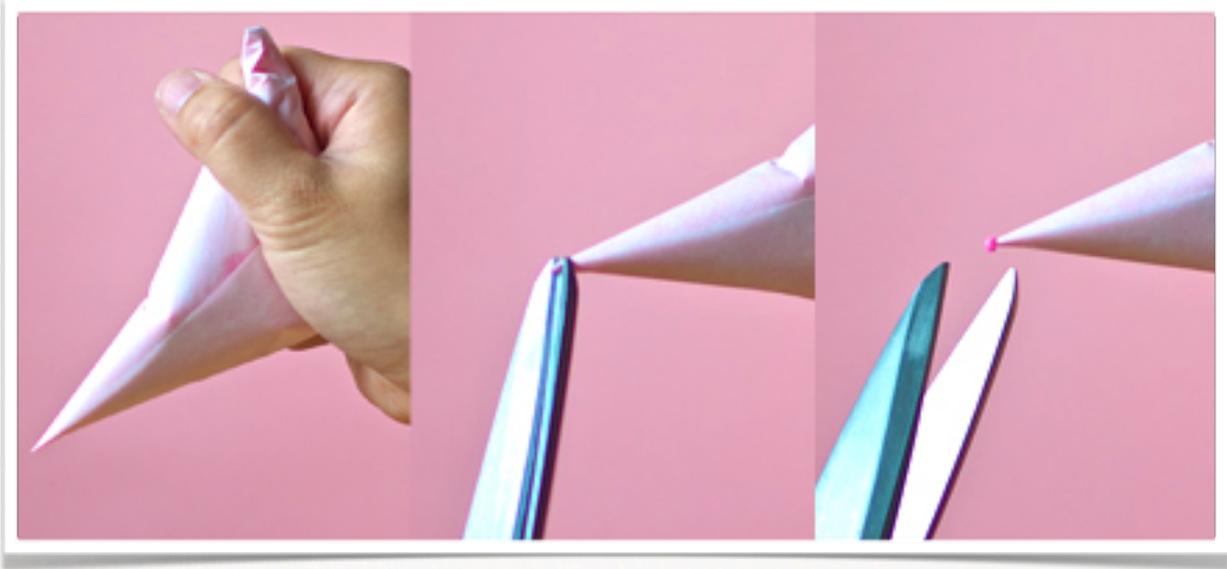
1. Place the parchment cone in a long glass so the point does not touch the bottom of the glass, or hold the cone with your non-dominant hand.
2. Pour liquid candy melts into the cone. Fill the bag in small amounts, about  $\frac{1}{3}$  to  $\frac{1}{2}$  the size of the bag, so that the bag will feel comfortable and easy to control.



3. To seal the filled bag, hold the bag with the seam away from you and fold the top corners down toward the seamless side of the cone. Roll down from the top of the bag, until you reach the liquid.



4. Hold the bag so that the roll is secure and cut the tip of the bag, starting with a very small hole. Gradually cut a larger hole as needed.



#### *Cakebot Tips:*

- Make sure to start with a small hole, for more control. Liquid melts can pour out too quickly if the hole is too big. You can always cut the hole bigger once you feel comfortable that you have control you need.
- Try not to overfill the bags; overfilling creates a mess and will give you less control over the bag.
- If the melts in the bag start to thicken, the entire piping bag (parchment or plastic) with the hardened melts inside can be heated in the microwave. Heat for 5-10 seconds at a time. Pinch the hole closed and massage the bag to bring it back to a workable liquid.



*To save and reuse leftover melts, allow the melts to harden and unfold the bag open to retrieve any leftover melts. With plastic piping bags, cut the bag open. Dispose of the bags once all the melts have been used.*



*Here are the different ways I like to hold piping bags for the best control. When you have two hands available, use your non-dominant hand to gently guide the tip.*

# STRIPING AND DOTTING

## STRIPED POPS

*What you'll need:*

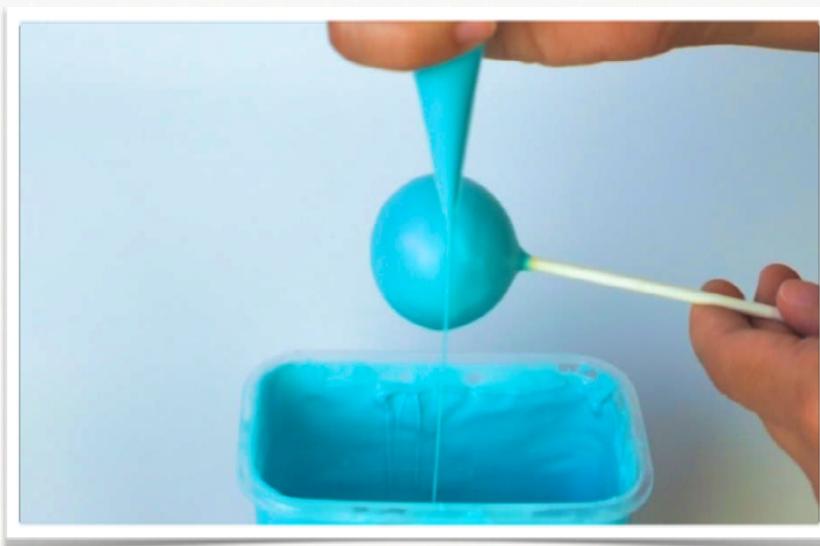
- Plain dipped [cake pops](#) that have been allowed to dry
- [Piping bag](#)
- Candy melts, melted

*Instructions:*

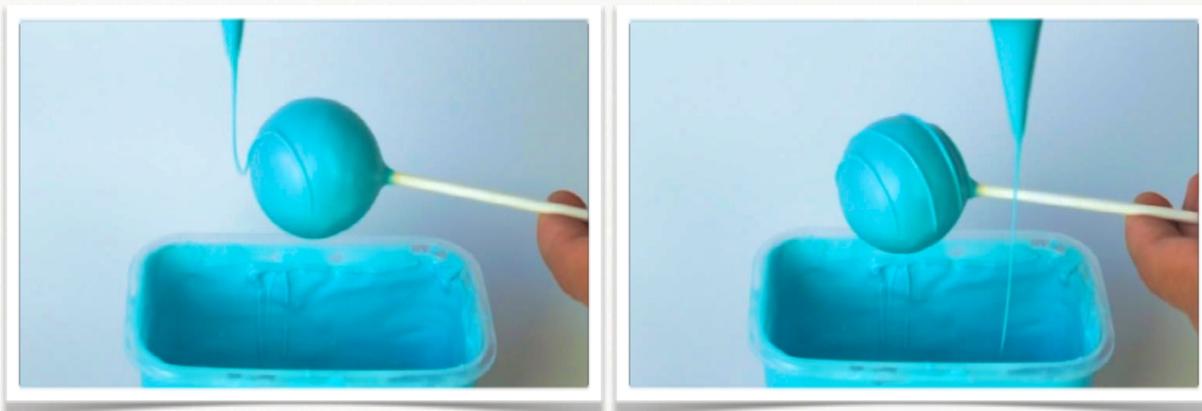
1. Pour liquid candy melts into a piping bag.



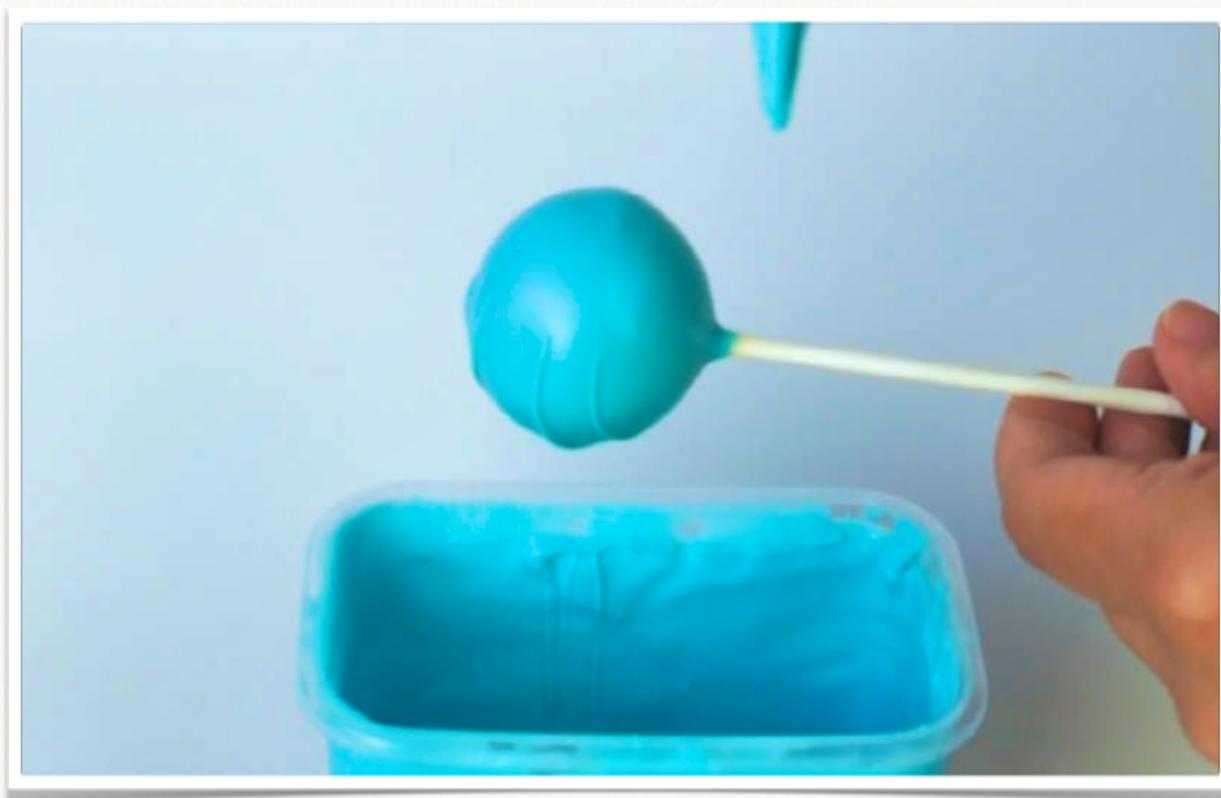
2. In one hand, hold a dry, dipped cake pop over a container to catch any excess piping. In the other hand, squeeze the piping bag until a string of liquid flows out of the bag.



3. While maintaining pressure, sweep the bag from side to side to create stripes. Try piping at an angle. You can also twist the cake pop while you pipe for different designs.



4. Turn the cake pop over to add more stripes as desired.



5. Place on a stand to dry.

*[Exclusive Bonus Video: Click here to watch this striping method on YouTube.](#)*



*You can stripe in any direction in quick fluid movements. Pipe diagonally, up and down, crisscrossed, or in expressive abstract lines. These bright diagonal stripes look great against dark candy colors.*

## GOLDEN DOTS

*What you'll need:*

- [Piping bag](#) filled with liquid candy melts
- Dry, dipped cake pop (This example has been [striped](#))
- Paintbrush
- [Luster dust](#)
- Lemon extract or vodka

*Instructions:*

1. To add dots, simply squeeze a small ball of melts from a piping bag onto the dipped cake pop. Stop squeezing the piping bag before pulling away from the cake pop. Let the dot dry.



2. To add a touch of gold: mix together a small amount of gold luster dust with a few drops of lemon extract to make a gold paint. Paint on the dots or stripes as desired.



## POLKA DOTS

These piped polka dots are super cute! This piping transfer technique can also be used to create many different custom shapes to decorate your cake pops.

All you need is [wax paper](#) and a [piping bag](#), and you can make and press the shapes thin enough to conform to your cake pop. (*Note: Simple shapes are better because the shapes will lose detail as you press them between the wax paper.*)

*What you'll need:*

- Wax paper
- A [piping bag](#)
- An undipped [cake pop](#)
- Liquid candy melts in a [container](#)
- Styrofoam block or cake stand.
- Toothpick



*To make polka dots:*

1. Tear off a 5 - 6 inch piece from a roll of wax paper and fold it in half widthwise.



2. Fill a piping bag with liquid melts and pipe rows of dots on one side of the fold of the wax paper. (See: [Practice Templates](#)) Leave plenty of space between the dots so they have room to expand when you press them.



3. Fold the wax on top of the dots, and press lightly to spread the dots into small circles. Immediately place in the fridge to harden.