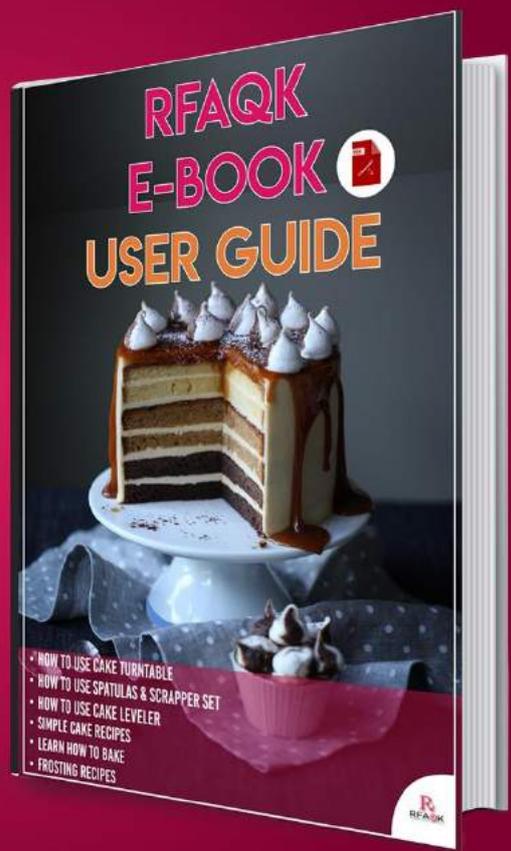




# Bonus E-book

*A Complete E-book user guide  
for Beginners to Expert*



The PDF File of E-book will be email to you after buying product

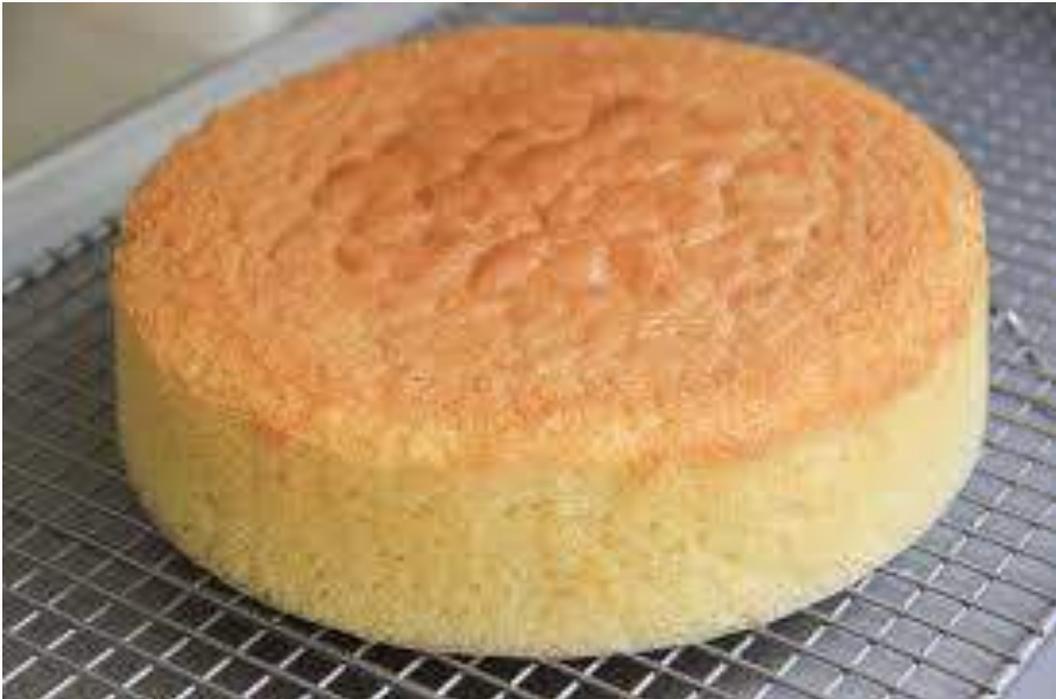
# Contents

Part-01 Simple Cake Recipes .....	3
Easy Sponge Cake .....	4
White Cake .....	6
Super spooky dark chocolate cake .....	8
Basic Vanilla Cake .....	10
Part-02 How to Bake, Cut & Ice the Cake .....	12
How to bake cake perfectly .....	13
How to cut the Cakes .....	15
How to Use Cake Leveller.....	18
How to ice & Smooth the cake perfectly.....	19
How to Use Cake Turntable.....	20
How to Use Spatulas & Scrapper set.....	22
Part 03- How to make butter cream icing .....	26
Simple Butter Cream Recipe .....	27
Crust Vanilla Frosting Recipe.....	28
Perfect Pipe able Butter cream Frosting .....	30
Perfect Butter Cream Frosting .....	32

## Part-01 Simple Cake Recipes

1<sup>st</sup> thing, let's start with how to make delicious cake before learning cake decoration!!!

## Easy Sponge Cake



This is the most commonly used cake on all kind of events. We recommend you to learn cake decoration from this cake.

### **Ingredients:**

- 6 large eggs (On room temperature)
- 1 cup (200 grams) granulated sugar
- 1 cup (120 grams) all-purpose flour
- 1/2 tsp baking powder

### **Directions:**

- Preheat oven on 350 degree
- Beat room temperature six large eggs on high speed for one minute
- While the mixture on, gradually add 1 cup sugar and continue beating on high speed about 8 minutes.
- While mixing ongoing, whisk together 1 cup of flour with ½ tsp baking powder.
- Once you get thick and fluffy mixture of eggs & sugar, sift the flour mixture into the batter in thirds folding between each addition. It is super important not to over mix. You just want to mix until there's no

more streak of flour and make sure to scrape from the bottom of the bowl to catch any hidden pockets of flour.

- Now divide the batter evenly between two 9 Inch cake pans. To prepare pans, line the pan bottom with parchment paper.
- Smooth out the top of cake and put in to the oven at 350 °F for 25 minutes.
- When they are done there'll be a deep golden colour on top
- A few minutes after they're out of the oven you can loosen cakes from pan and invert them on wire rack.
- Remove the backing, your sponge cake is ready now. You can cut, ice and decorate it 😊



# White Cake



It is the simplest, great tasting cake. Great to make with the kids, especially for cupcakes.



## **Ingredients**

- 1 cup white sugar
- 1 1/2 cups all-purpose flour
- 1/2 cup butter
- 1 3/4 teaspoons baking powder
- 2 eggs
- 1/2 cup milk
- 2 teaspoons vanilla extract

## Directions

**Preps 20m, Cook 30m, Ready in 50M**

- 1- Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x9 inch pan or line a muffin pan with paper liners.
- 2- In a medium bowl, cream together the sugar and butter. Beat in the eggs, one at a time, then stir in the vanilla. Combine flour and baking powder, add to the creamed mixture and mix well. Finally stir in the milk until batter is smooth. Pour or spoon batter into the prepared pan.
- 3- Bake for 30 to 40 minutes in the preheated oven. For cupcakes, bake 20 to 25 minutes. Cake is done when it springs back to the touch.

### Tip:

Aluminium foil can be used to keep food moist, cook it evenly, and make clean-up easier.



# Super Spooky Dark Chocolate Cake



## Ingredients

- 1 3/4 cups all-purpose flour
- 2 eggs
- 2 cups white sugar
- 1 cup strong brewed coffee
- 3/4 cup unsweetened cocoa powder
- 1 cup buttermilk
- 2 teaspoons baking soda
- 1/2 cup vegetable oil
- 1 teaspoon baking powder
- 1 teaspoon vanilla extract
- 1 teaspoon salt



## Directions

Preps 20m, Cook 30m, Ready in 50M

- 1- Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inches round cake pans or one 9x13 inch pan.
- 2- In large bowl combine flour, sugar, cocoa, baking soda, baking powder and salt. Make a well in the centre.
- 3- Add eggs, coffee, buttermilk, oil and vanilla. Beat for 2 minutes on medium speed. Batter will be thin. Pour into prepared pans.
- 4- Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes, or until toothpick inserted into centre of cake comes out clean. Cool for 10 minutes, then remove from pans and finish cooling on a wire rack. Fill and frost as desired.



## Basic Vanilla Cake



This moist single-layer vanilla cake has a delicate texture and tasty crumb, but it's nutty in flavour and has an old-fashioned browned-butter glaze

### **Ingredients**

- 1 1/2 c. sifted cake flour
- 1 1/2 tsp. baking powder
- 1/4 tsp. salt
- 1/2 c. unsalted butter
- 1 c. sugar
- 2 large eggs
- 1/2 tsp. vanilla extract
- 1/2 c. whole milk

## Directions

Preps 25m, Cook 30m, Ready in 55m

- 1- Heat the oven to 400 degrees F. Lightly coat an 8-inch cake pan with butter and dust with all-purpose flour. Sift the cake flour, baking powder, and salt into a large mixing bowl.
- 2- Beat in the butter one heaping 1/4 teaspoonful at a time, using an electric mixer set on low speed, until the mixture resembles coarse sand. Beat in the sugar a tablespoon at a time, until the mixture resembles fine damp sand. Beat in the eggs one at a time. Add the vanilla and milk, and beat on medium-high, just until blended. Do not overbeat.
- 3- Pour into the prepared pan and bake until a wooden skewer inserted in the centre comes out clean—30 to 35 minutes. Cool cake in the pan on a wire rack for 5 minutes.
- 4- Un-mould and cool completely. Ice with Browned-Butter Glaze.

## Part-02 How to Bake, Cut & Ice the Cake



# How to Bake Cake Perfectly

Do you love decorated cakes, and want to decorate it by yourself?

Do you want lovely decorated cake? If yes, then you have to learn proper baking cakes before learning cake decoration. For this, you must have perfect decorating surface to start with, and your decorating will really Shine 😊 Your baked cake need to be having golden brown surface, very few crumbs and nice spring crust. Following are few tips to get perfect bake cake.

## **1- Perfect cake starts with perfect recipe and Mixing**

A cake is essentially a chemistry experiment—a series of ingredients mixed in a specific order to cause reactions that produce specific effects. So whatever cake you're making, be sure to follow the recipe instruction closely. The order and method described really counts when you are baking cake.

## **2- Be accurate with weights and ingredients**

Make sure you use the exact measurements and ingredients as stated in the recipe. If you don't have a kitchen scale, it's time to buy one. Weight is the only accurate way to measure flour. Depending on how tightly flour is packed into a measuring cup, you can end up with double the amount intended.

## **3- Get as much air into the cake as you can**

Cream butter and sugar until the mixture lightens in texture and colour. This increases the air and volume of the cake, giving you a lighter result.

## **4- Choose the proper pan size (and colour)**

Your recipe calls for two 9-inch round cake pans, but you only have 8-inch pans. What to do? Go get two 9-inch pans. Pan size is specified in recipes because a cake increases in volume 50 to 100 percent during baking; if your pan is too small, the cake could overflow. Colour is important too; glass or dark non-stick pans usually require a 25-degree reduction in baking temperature versus silver-colour aluminium pans.

## **5- Prepare the Pan**

Use solid vegetable shortening and flour. Apply shortening inside the pan with a pastry brush. Spread so that all indentations are covered. You will need to sprinkle about 2 table spoons of flour inside pan and shake so that flour cover all greased surfaces. Turn the pan upside down and then tap lightly to remove excess flour.

## **6- Preheat the oven**

If you put a cake into an oven that's not hot enough, it will affect the way it raises. Preheat oven to the temperature that particularly required for your recipe.

## **7- Once the cake mixture is made put it straight into the oven and Bake**

The raising agent will start working as soon as it comes into contact with any of the 'wet' ingredients so to ensure a good rise your cake mixture should go into the oven straightaway. Put cake on middle rack for even baking. Bake it for time specified in recipe.

## **8- Test whether the cake is done**

To Test whether the cake is done, insert a toothpick near centre and remove. If tip is clean, Cake is done. If batter is visible then bake cake a little longer until toothpick comes out clean

## **9- Cooling cakes**

Recipes will usually give instructions for cooling but as a general rule, most sponge cakes are best left for a few minutes and then turned onto a cooling rack to avoid soggy edges. Rich fruit cakes are better cooled in the tin.

## How to Cut the Cakes

First Brush off any loose crumbs before icing. Once cake is cooled for one hour, you need to level it. Levelling removes the crown from the cake centre and leaves an even decorating surface.

You can use serrated knife for this purpose or a cake leveller.

If using a knife, place the cake on a cardboard cake circle, then place on RFAQK Turntable (included in set). While slowly rotating the turntable, move the knife back and forth across the top of the cake in a slow motion to remove the crown. Try to keep the knife level same as you cut then Brush off all loose crumbs.

## CAKE LEVELER: SLICE WITH THE GREATEST OF EASE

RFAQK

You may have heard this old proverb a few times, something like “a workman is only as good as his tools.”

You need to gather all the right tools for the decorating process, and know how to use them, to get the very best results in your own kitchen.

### **1- CAKE LEVELER: SLICE WITH THE GREATEST OF EASE**

A level cake that provides a flat surface for designs is a cake decorator’s dream. And achieving a level cake is easier than you think with this tools. Cake Levelers allow you to slice off a cake’s dome or crown so that you’re left with a completely level, flat surface. Typically, this apparatus consists of a sharp blade or wire stretched between two short steel poles with a handle on the top. You adjust the blade to the height of your cake top, set the poles on your work surface, and slide the blade across the cake, taking off just enough to make the entire layer level.

- **Perfect Cutting, smooth surface**--- Wavy wire design works like a serrated knife for a cleaner cut, reducing the debris falling, that the cake after cutting the surface smooth and beautiful
- **Accurate stratification, uniform thickness**--- The Small Cake Leveler has an accurate scale, the thickness can be adjusted to keep the cake layered in the accuracy.
- **Standing steady, easy to use**---- The bottom of the two plastic feet is flat and with anti-skid grip design, making a well preparation for Standing steady.

## 2- Cuts Perfectly Even Layers

### Adjustable Wire Blade

1. Level each layer at the same height. Use the numbered guide on either side to adjust wire setting and level each layer at the same height. It's much easier than using a knife, and ensures each layer is the same height.
2. Choose from 10 adjustable heights. Move the purple adjustments up or down to fit your cake.
3. Wire blade cuts through cake cleanly for easy leveling. 12 x 6.25 inch Cake leveler is made to torte and level cakes up to 10 inches wide.

### Easy Grip Plastic Handle

- Handle fits comfortably in your hand, making leveling your cake even easier.



## How to correct it before use



# How to Ice & Smooth the Cake Perfectly

## **Tools Needed:**

RFAQK Turntable

RFAQK offset and straight spatula

RFAQK Scraper set



# How to Use Cake Turntable

## A Cake Decorator's Best Friend



Cake turntable, Cake icing turntable, Cake decorating turntable; all these refer to the same thing.

The cake turntable is a cake stand with a revolving top on which cakes are frosted and decorated.

The difference between a cake stand and a cake turntable is this; the cake stand is stationary while the cake turntable spins at the top

## Usefulness of a Cake Turntable

Although you can decorate your cake on a tray or platter, it's much easier to do on a cake turntable. Frosting on a platter would greatly hamper your fluidity and range of movement around the cake.

A cake turntable is a decorator's best friend because of the following:

1. It helps to make decorating cleaner by spinning the cake. The continuous spin allows you to achieve a more even and smoother finish.
2. With a cake turntable, you can decorate your cake faster and more conveniently. This is because the turntable turns the cake for you as against your turning the cake or yourself around. It also comes in handy for piping border onto your cakes.
3. Decorate your cakes like a professional with the help of the Cake Turntable. Place your cake on top and spin the base to decorate your cakes with ease and precision. The smooth platform turns in either direction for easy icing, bordering, combing and levelling. This turntable is ideal for both left and right handed use

A cake turntable is essential if you want to be faster, cleaner and more efficient with your cake decoration

### Advantages:

Lightweight, flexible and affordable. The centre of plastic turntables is flexible and allows for more control by the user. You can rotate it as fast or slow as you want.

# How to Use Spatulas & Scraper set

## ICING SPATULA

The angled icing spatula, also referred to as an offset spatula, is specifically designed to apply icing and other soft, spreadable products on a dessert.

Specifically for cake decorating, the slight angular dip of the metal blade helps to spread icing or filling on a flat cake, without the blade's handle or your fingers getting in the way of the process.

Two spatulas together are perfect for supporting a tender round of cake as we move it onto a cake stand for decorating



## STEPS

STEP 1:



The trick to keeping crumbs out of your icing is gliding your spatula on the icing— never allow it to touch the surface of the cake. Place a large amount of thin consistency icing on the centre of the cake.

## STEP 2:



Spread icing across the top, pushing toward edges. Smooth the top using the edge of the spatula. Sweep the edge of the spatula from the rim of the cake to its centre then lift it off and remove excess icing.

## STEP 3:



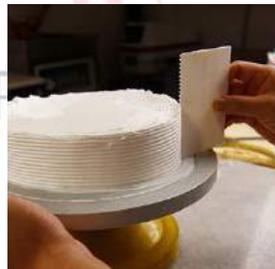
Cover the sides with icing. Smooth sides by holding the spatula upright with the edge against the icing and slowly spinning the turntable without lifting the spatula from the icings' surface. Return excess icing to the bowl and repeat until sides are smooth.

## STEP 4:



Rotate the cake slightly and repeat the procedure, starting from a new point on the rim until you have covered the entire top surface. Smooth the centre of the cake by levelling the icing with the edge of your spatula. For easier smoothing, it may help to dip the spatula into hot water, wipe dry and glide it across the entire surface. Set the cake aside and allow the icing to crust over for at least 15 minutes before decorating. At that point you may also lay Non-Stick Parchment Paper on the iced cake top and gently smooth with the palm of your hand.

## How to Use Scrapper



Getting smooth icing isn't always a piece of cake, but it can be with a trusty scraper. Scrapers are made from strong, quality ABS plastic, ideal for use with buttercream, royal icing, ganache or fresh cream. Side scrapers are not only great for creating a smooth or textured edge to your cakes, they can also be used to scrape the rest of your icing out of a mixing bowl - no more wasted icing! A hard wearing, lightweight, straight edge side scraper is an essential for every cake decorator's kit.

Use one hand to hold your scraper at about a 15-degree angle, against the cake side, using your other hand to hold your board or turntable at the back of the cake, near the scraper. Slowly, but fluidly revolve the cake until you've completed the circle. Once the entire surface is smooth, lift the scraper from the

side. The small partnered edge side scrapers are perfect for creating an interesting, pattern for your small and medium cakes



## Part 3- How to make Butter Cream Icing



## Simple Butter Cream Recipe

This is perfect icing to ice cakes and also to use with icing tips. It is simple and easy to make.

### **Ingredients**

- ½ Cup Butter
- ½ Cup solid vegetable shortening
- 1 Teaspoon Vanilla Extract
- 4 Cups Sifted confection sugar
- 2 Tablespoon Milk

### **Directions:**

- 1- Put butter and shortening in Electric Mixer and cream them
- 2- Add vanilla
- 3- Add sugar Gradually, one cup at a time and keep beating it on medium speed
- 4- Icing will appear dry once all sugar is mixed. Add milk and beat it on medium speed until you get light and fluffy icing.

### **Tips:**

- 1- Scrape sides and bottom of bowl often.
- 2- You can make firm icing by reducing amount of milk

Here you go, your icing is ready for decorating cake 😊

## Crust Vanilla Frosting Recipe

This icing is good to use with icing tips especially Russian Piping Tips.

This recipe is adapted from what is often called the “Viva” method—named after a brand of paper towels, which, owing to their flat (non-quilted or textured) surface, works extremely well for flattening the surface of your crusting butter cream.

### **INGREDIENTS:**

1 bag (2 pounds / 907 Grams) sifted confectioners’ sugar

1 stick unsalted butter, softened and cut into ½-inch cubes

1 ½ cups (339 Grams) solid vegetable shortening

1 ½ tablespoons (22 ml) vanilla extract

⅛ to ½ cup (up to 119 ml) whole milk (to get desired consistency)

### **STEP 1:**

In the bowl of an electric mixer beat the butter, shortening and vanilla extract until smooth, 3 to 5 minutes on medium speed. Stop the mixer.

### **STEP 2:**

Add about ¼ of the confectioners’ sugar. You need to add this gradually, or you might have a sugary snowstorm in your kitchen when you start to mix. 😊

Mix on low speed until incorporated. Pause to scrape the sides of the bowl down with a rubber spatula and add another ¼ of the confectioners’ sugar. Continue mixing and pausing down to scrape the sides of the bowl and add more confectioners’ sugar until you have added it all. This mixture will likely be quite thick.

### **STEP 3:**

Add ⅛ cup of the milk and mix at low speed until incorporated. At this point, it’s up to you whether or not you’d like to add more—it’s a matter of your

preference for the consistency. You can try different consistency and find out what suits you best to produce piped flowers

#### **STEP 4:**

Put icing in piping bags with one of RFAQK tip and pipe flowers on cake.

#### **STEP 5:**

Let set for 20-30 minutes to form a “crust”.

#### **Notes & Suggestions:**

- Be sure you have your cake(s) baked, cooled, levelled and ready. Although a crusting butter cream won't set up instantly, it is best to be used to ice a cake fairly soon after whipping up a batch.
- If you are not able to ice your cake directly after making the icing, it's OK. Although it is best the same day made, the icing can be stored overnight at cool room temperature in an airtight container, or refrigerated for several days in an airtight container. Bring to room temperature before using to ice a cake.
- Be sure that you have enough time allotted to allow the buttercream to set before adding other decoration or icings.
- If you want a pure white crusting buttercream, strive to use butter without colourings added (read the label to see if it has any added) or consider using all shortening instead of part butter. Also, use clear vanilla extract instead of the regular brown-tinted extract, which will add a slight beige tint to the buttercream.
- If you'd like to impart a different flavour, you can use any number of different extracts instead of vanilla, but be aware that if they have a tint, it may impart a colour to the buttercream.
- Adding colouring to the buttercream is fine, but keep in mind that you may want to reduce the amount of liquid you add to the mixture.
- When it comes to the milk in the recipe, you can also substitute water, lower-fat milk or even cream. Just be sure to add the liquid a little at a time to see the quantity that will give you a consistency that works for

you. Keep in mind that the amount of liquid you add may vary depending on the season, as weather conditions (humidity and heat) can affect the texture.

## Perfect Pipe able Butter cream Frosting

This is probably the most used recipe around the world & once tried, you'll never do store bought frosting again... I promise!

I'm giving you famous perfectly pipe able buttercream frosting recipe. It's, no doubt, the GREATEST frosting of all time!

The great equalizer in this recipe is the milk. More milk will thin out the buttercream, and less will keep it thicker depending on what you need it for. Thicker frosting is better for layering in between cake layers, piping high swirls and flower designs while thinner frosting is great for covering cakes and softer, lower swirl designs.

As you are going to use this frosting for Russian piping tips so add very less amount of milk.

It's also important to add the powdered sugar in sections and not all at once for maximum lightness and fluffiness.

### **INGREDIENTS:**

- 2 sticks (8 ounces) unsalted butter, at room temperature
- ½ vanilla bean (halved crosswise), split lengthwise
- 5 ½ cups (650g) powdered sugar
- 1-2 tablespoons whole milk

## INSTRUCTIONS:

1. In a stand mixer with the whisk or paddle attachment, beat the butter on high speed for at least 5 minutes, until the butter has lightened in colour and is thoroughly whipped.



2. Using the tip of a sharp knife, scrape the vanilla seeds into the butter and beat to incorporate.
3. Add 1 cup of the sugar and begin mixing on low speed to combine, and then beat on high speed or about 2 minutes.



4. Repeat this process 1 cup at a time until all the sugar has been added. Add milk a dash at a time if the mixture becomes too thick or dry. Scrape down the sides as needed and make sure no sugar is visible.



5. The frosting will last for 1 month in the freezer, 2 weeks in the fridge, and 3 days at room temperature.

## Perfect Butter Cream Frosting

### **Ingredients:**

- Butter- 150 Grams Unsorted French butter (Fat content should be more than 80%)
- Powder Sugar- 340 Grams
- Vanilla Extract- Quarter Tea Spoon
- Whole Milk- 2-4 Table Spoon

### **Step-01 Soften the Butter**

First step you need to do is soften the butter rightly. Best way is to leave butter over night in nice cosy room temperature. If it softens too much, then you can put it again in fridge to get right softness. You can also soften it in microwave (Not recommended). Put butter for 10 secs then remove it then again put it for 10 secs repeat the process till you get right softness.

## Step-02 Whip

Once you get perfectly soft butter, it's time to whip. Take 150 grams of softened butter and put it in mixer and beat it for at least five minutes. Long-time beating will result in nice pale color butter. After five minutes you will get really smooth silky consistency of butter.

## Step-03 Add Sugar powder

After getting perfect and smooth consistency it's time to add icing sugar powder. Take 340 Grams of powder sugar and screen it to remove unwanted big grains. After screening sugar add it in whipped butter in two stages with 3 to 5 minutes of beating difference between them. If you are using electric mixture, start it with low speed once sugar starts mixing with butter cream you can speed it up.

## Step-04 Attain Perfect Consistency by adding milk and vanilla Flavour

After mixing sugar with butter check the consistency of cream. If it is more stiff you can add whole milk with vanilla flavour. Put quarter tea spoon of vanilla extract in about three or four table spoon of whole milk. Start adding the milk to butter sugar mixture slowly. If it is already soft, then you don't need to put liquid in it. Always remember that you need stiff cream to pipe flowers with RFAQK tips. Just add one table spoon and beat it for 3 to 4 minutes then check if you have achieved nice spreadable soft consistency that don't lose its shape and structure.

After getting perfect consistency and Softness, you are ready for piping.

### Tips & Suggestions

- Use unsalted French butter which has high fat content. More than 80% fat is great.
- This butter cream recipe is enough to ice 12 regular size cupcakes. If you need more than you can multiply ingredients accordingly.
- Look for brown sugar with maize starch. It will give you more smooth butter cream

- In Step 04 you can add any other flavour as per your taste. You can also add any color if you want to produce color icing. Use paste colors and maintain perfect consistency of icing.
- After couple of minutes of beating its good idea to get a spatula in just to scrape sides of bowl so all the butter on bottom can be mixed
- Use grease paper to check consistency and practicing piping. So you can use this icing later.
- Mix colour with whole milk and add on stage 4 for unique colour icing.
- If you need different colour icing, divide your icing in desire portions in different bowls. Take one spoon of icing and put it in small bowl mix it with colour paste. After getting concentrated coloured icing, mix it with remaining icing.
- While using icing try to make it covered otherwise it will go crispy around edges
- You can keep you butter cream up to five days in your room temperature in airtight container. But it is always better to use fresh icing cream





## 1- 64 PCs Cake Decoration set

Product link [https://www.amazon.com/dp/B07CTH3722?ref=myi\\_title\\_dp](https://www.amazon.com/dp/B07CTH3722?ref=myi_title_dp)

**Items Included in this set :-** COMPLETE CAKE DECORATING SUPPLIES: ONLY set including everything you need to start decorating Cakes like a PRO! ✓11 Inch Turntable ✓24 Numbered & Easy to Use Icing tips ✓11 Inch Straight and Angled Spatula ✓cake leveler ✓ Pattern Chart showing outcome of each tip ✓ E.BOOK User Guide for beginners ✓3 Cake Scrapers ✓2 couplers ✓30 disposable icing bags ✓1 cleaning brush. Wedding decorating supplies



## 2- 74 pcs Cake Decorating Supplies

Product link [https://www.amazon.com/dp/B07QNWL2Y1?ref=myi\\_title\\_dp](https://www.amazon.com/dp/B07QNWL2Y1?ref=myi_title_dp)

Items Included in this set :-

48 Numbered & Easy to Use Icing tips ✓ Pattern Chart showing outcome of each tip ✓ E.BOOK User Guide for beginners ✓ 2 coupler ✓ 1 pastry bag ✓ 20 disposable icing bags ✓ 1 flower nail ✓ 1 flower lifter ✓ 1 cleaning brush ✓ Storage case keeps everything organized



### 3- 174 PCs Cake Decorating Supplies Kit

Product link [https://www.amazon.com/dp/B07HKGLX5X?ref=myi\\_title\\_dp](https://www.amazon.com/dp/B07HKGLX5X?ref=myi_title_dp)

Items Included in this set :-

COMPLETE CAKE DECORATING SUPPLIES WITH CAKE SERVET SET:  
 Including everything you need to start decorating Cakes like a PRO! ✓11  
 Inch Turntable ✓1 Cake Leveler ✓11 Inch Straight & Angled Spatula ✓Cake  
 Server ✓Cake knife ✓1 Reusable cake board ✓48 Numbered Icing tips ✓7  
 Russian tips ✓ Pattern Chart showing outcome of each tip ✓3 couplers ✓1  
 pastry bag ✓ 100 disposable icing bags ✓ Fondant Smoother ✓3 Cake  
 Scrapers ✓1 decorating pen ✓Flower nail & lifter ✓1 cleaning brush ✓E.  
 BOOK User Guide



RFAQK  
NAME OF QUALITY & TRUST

#### 4- 73 pcs Cake Decorating Supplies Kit

Product link [https://www.amazon.com/dp/B07PPNDRXL?ref=myi\\_title\\_dp](https://www.amazon.com/dp/B07PPNDRXL?ref=myi_title_dp)

##### Items Included in this set :-

COMPLETE CAKE DECORATING SUPPLIES: ONLY set including everything you need to start decorating Cakes like a PRO! ✓11 Inch Turntable ✓24 Numbered & Easy to Use Icing tips ✓3 Russian piping tips ✓11 Inch Straight & Angled Spatula ✓1 Cake Leveler ✓ Pattern Chart showing outcome of each tip ✓ E.BOOK User Guide for beginners ✓3 Cake Scrapers ✓2 coupler ✓1 Heart chocolate mould ✓1 pastry bag ✓ 30 disposable icing bags ✓1 decorating pen ✓1 flower nail ✓1 flower lifter ✓1 cleaning brush



## 5- 100 Pcs Cake Decorating Kit

Product link [https://www.amazon.com/dp/B07PJGYN96?ref=myi\\_title\\_dp](https://www.amazon.com/dp/B07PJGYN96?ref=myi_title_dp)

### Items Included in this set :-

COMPLETE CAKE BAKING ACCESSORIES WITH CAKE SERVER SET: Including everything you need to start decorating Cakes like a PRO! ✓11 Inch Aluminum Alloy Rotating Turntable ✓1 Cake Cutter ✓11 Inch Straight & Angled Spatula ✓Cake Server ✓Cake knife ✓ 48 High quality Numbered Icing tips ✓7 Russian tips ✓ Pattern Chart showing outcome of each tip ✓3 couplers ✓1 pastry bag ✓ 30 disposable icing bags ✓3 Steel Cake Scrapers ✓ Flower nail & lifter ✓1 cleaning brush ✓E. BOOK User Guide



## 6- Cake Pan Set for beginner

Product link [https://www.amazon.com/dp/B07L3V7FZJ?ref=myi\\_title\\_dp](https://www.amazon.com/dp/B07L3V7FZJ?ref=myi_title_dp)

### Items Included in this set:-

COMPLETE BAKING SUPPLIES AND CAKE DECORATING KIT: This cake mold set includes everything you need to Bake and Decorate Cake like a PRO! ✓9 Inch Spring form Pan ✓7 inch Spring form Pan ✓4 Inch Spring form Pan ✓50 Pcs Parchment Paper Liners ✓1 Cake Icing Spatula ✓24 icing piping Tips ✓30 Cake Decorating Bags ✓1 Icing Coupler.



## 7- Silicone Muffin Pan

Product link [https://www.amazon.com/dp/B07KBVWVC4?ref=myi\\_title\\_dp](https://www.amazon.com/dp/B07KBVWVC4?ref=myi_title_dp)

Items Included in this set :-

COMPLETE MUFFIN & CUPCAKE BAKING AND DECORATING SET: ONLY set including everything you need to bake and decorate cupcake like a PRO! ✓ One Regular size 12 cups muffin pan ✓ One mini size 24 cups muffin tin ✓ 12 silicone heart shaped cupcake liners for children fun and for every happy occasion ✓ 7 icing tips & 10 disposable bags for cupcake decoration after baking.



### **8- 90 Pcs Russian piping tips set**

**Product link** [https://www.amazon.com/dp/B074V9JZND?ref=myi\\_title\\_dp](https://www.amazon.com/dp/B074V9JZND?ref=myi_title_dp)

#### **Items Included in this set:-**

This is the only set including everything you need to start decorating your Cupcakes, Cakes, Cookies, Muffin, and Pastries like a PRO! This Cake Decorating Kit comes with ✓ Top 28 frosting Russian tips, ✓ 24 Icing Tips, ✓ Leaf Tip ✓1 BALL TIP, ✓Single Color Coupler, ✓Tri-Color Coupler, ✓30 FREE disposable icing bags, ✓1 Silicone Icing bag ✓Cleaning Brush



## 9- 90 Pcs Russian Piping Tips Set

Product link [https://www.amazon.com/dp/B07G5NBDZ2?ref=myi\\_title\\_dp](https://www.amazon.com/dp/B07G5NBDZ2?ref=myi_title_dp)

### Items Included in this set:-

DELUXE COMPLETE CAKE DECORATING SUPPLIES: This is the set including everything you need to start decorating your Cupcakes, Cakes, Cookies, Muffin, and Pastries like a PRO! This Cake Decorating Kit comes with ✓ Top 28 frosting Russian tips, ✓ 2 LEAF TIP, ✓ Single Color Coupler, ✓ Tri Color Coupler, ✓30 FREE disposable icing bags, ✓ Pattern Chart showing outcome of each tip, ✓ User Guide for newbies



## 10-50 Pcs Russian Piping Tips Set

Product link [https://www.amazon.com/dp/B07G5NBDZ2?ref=myi\\_title\\_dp](https://www.amazon.com/dp/B07G5NBDZ2?ref=myi_title_dp)

### Items Included in this set:-

DELUXE COMPLETE CAKE DECORATING SUPPLIES: This is the set including everything you need to start decorating your Cupcakes, Cakes, Cookies, Muffin, and Pastries like a PRO! This Cake Decorating Kit comes with ✓ Top 15 frosting Russian tips, ✓ 2 LEAF TIP, ✓ Single Color Coupler, ✓ Tri Color Coupler, ✓30 FREE disposable icing bags, ✓ Pattern Chart showing outcome of each tip, ✓ User Guide for newbies

***Please Don't Forget to give us 5 Star review on Amazon.  
We put our best effort to give you best product. If you can  
just spare few seconds for us to leave 5 star reviews on  
amazon it will really help us to Grow. Without that we will  
struggle on amazon***

**Keep Visiting Us we are going to launch more Designs Very Soon. We hope  
that you have liked our product and guide book and You will recommend us  
to your family & friends and will buy from us in future.**

***Again Thank You So much for buying from  
RFAQK.***

***Greetings from Faraz. RFAQK CEO and Founder***