

ACRYLIC STENCILS

TUTORIAL FOR USING
EVIL CAKE GENIUS
ACRYLIC STENCILS





A note about tulle:

This tutorial uses tulle netting to hold the stencil firmly against the side of a round cake tier.

Tulle can be purchased at any fabric or craft store in 6-8" tall rolls. It is *not* necessary to use the tulle netting on any of our stencils, however, we've found that it is very effective for stencils that have loose edges that don't follow the curve of the cake tier. It prevents Royal Icing from smearing under the stencil. If you choose not to use the tulle netting, simply skip steps 1, 2,



Stencil edge popping off cake



Tulle pulled tight over stencil holds stencil edges against cake



1. Cut a piece of tulle netting to the length of the stencil.



2. Use Masking Tape to tape one side of the tulle to the stencil.



3. Wrap the stencil around the cake tier. Be sure that the frosted cake is set up firm before stenciling. Our stencils work on fondant and crusting buttercream.



4. Place a piece of parchment or waxed paper across the back side of the cake. Be sure that it doesn't block off any of the stencil openings.



5. Pull the stencil tight against the cake and tape the two ends of the stencil together. The parchment will keep the tape from adhering to the back side of the cake.



6. Stretch the tulle tight across the stencil.



7. Tape the edge of the tulle to the stencil or parchment to hold it taught.



8. Stencil with Medium-thick Royal Icing.



9. Spread the Royal Icing across the stencil using an offset spatula.



10. Use a bowl scraper or the edge of a ruler to remove the excess royal icing from the stencil. We're using our Ginormous Scraper, available at www.evilcakegenius.com



11. Immediately remove the tape from the back of the cake.



12. Carefully remove the stencil. Allow any stenciling to completely dry before repeating the process on the back side of the cake.