

LACE STENCILS

TUTORIAL FOR USING
EVIL CAKE GENIUS
LACE STENCILS





Lay Stencil over Fondanted Cake



Cover Stencil with Tulle



Smooth out any wrinkles in tulle



Secure Tulle and Stencil with pins



Prepare stiff royal icing



Spread Royal Icing over stencil



Remove all excess Royal Icing



Remove Pins



Carefully remove tulle and stencil



Lace Stencil is complete
(Alencon Lace Cartouche stencil
shown for demonstration)



Pipe along outside edge of lace pattern
in Royal Icing using a PME 0 tip
(Alencon Lace Cartouche stencil
shown for demonstration)



Still piping....



Finished Lace!
Alencon Lace Floral Stencil
shown in photo.

Now that you're done
overpiping the lace, pour
yourself a lovely
beverage, solicit a
shoulder rub from one of
your evil cake minions,
and enjoy your lacey
victory.

If anyone asks, tell them it
took weeks of agonizing
hand tracing...we won't
tell.