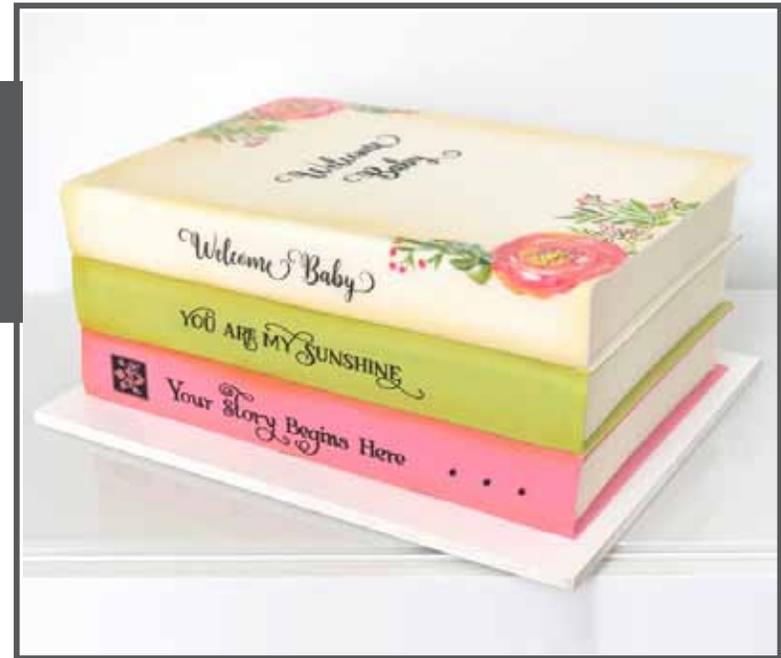


BOOK SET CONTOUR COMBS





1. Make Mexican Paste (1 part fondant to 1 part gum paste) Book Cover Pieces. We used our clay Extruder with a 1/2" wide flat tip. They need to be sized to the 3 sides of the cake that will be combed with the Page comb (one of the longer sides, and the two short sides of the rectangular cake) Allow an extra inch or two for trimming.

For the 6" tall Book Combs you will need the following Book Cover Pieces:
 Top Book Cover Color: 1 long, 2 short
 Middle Book Cover Color: 2 long, 4 short
 Bottom Book Cover Color: 2 long, 4 short

For the 4" tall Book Combs you will need the following Book Cover Pieces:
 Top Book Cover Color: 1 long, 2 short
 Bottom Book Cover Color: 2 Long, 4 short

Allow the cover pieces to dry for 24 hours.



2. Frost a rectangular cake in buttercream or ganache. Refrigerate the tier until the frosting is firm.



3. Spread remaining frosting with a palette knife in small batches to reduce air bubbles in the frosting.



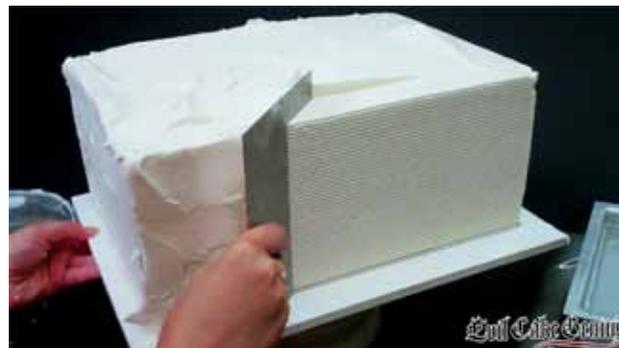
4. Cover the frosted cake with a fresh layer of reduced-air-bubble frosting. We use our Quick Icer Tips for this step to make the fresh icing layer even on all sides.



5. Heat the Pages comb (the fine zig-zag patterned comb) by dipping it in a pan of hot water. Dry it, and comb the short side of the cake.



6. Add frosting to any areas that are not reaching the comb.



7. Go back over the patched side with the heated comb. TIP: for this final swipe, angle the comb so that the pattern is shallower. It will smooth any remaining tiny air bubbles into the pattern. Repeat this process on one long side of the cake, and the remaining short side of the cake.



8. Comb the remaining long side of the cake with the Book Binding Comb.



9. Remove excess buttercream by scraping a warm stainless steel ruler across the top of the cake.



10. Use Book Binding Comb to mark the back two corners of the cake for the proper height of the Book Cover pieces.



11. Attach the three Top Book Cover pieces to the corresponding Middle Book Cover pieces. Attach the remaining 3 Middle Book Cover Pieces to the corresponding Bottom Book Cover Pieces. You should be left with three Bottom Book Cover Pieces (1 long and 2 short)



12. Cut paired Book Cover Pieces to the length of the Pages sides of the cake. Cut the edge that touches the Book Binding side of the cake straight across. Cut the edges that will make up the back corners of the cake at a 45 degree angle to line up with the back Book Cover Pieces. Insert Book Cover Pieces into the soft frosting.



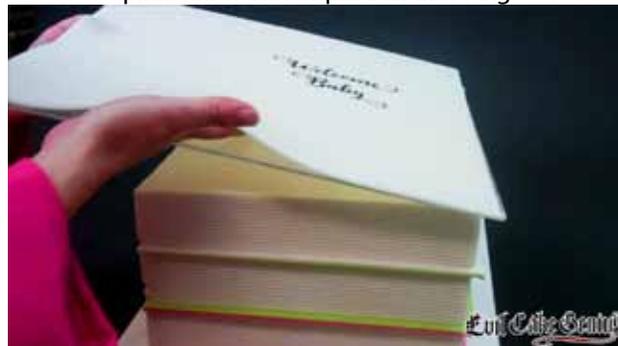
13. Refrigerate the cake until the frosting is firm. Once the frosting is fully set up, use a piece of parchment paper to make a template for the Top Book's Cover and Spine. The Cover fondant should hang over the edge of the frosting by 1/4" on the Page sides of the cake. Leave extra long on the spine side of the template for trimming.



14. Follow the Template to cut the Top Book Cover/Spine out of Fondant. The ECG likes to trim this fondant on a large acrylic board with plenty of powdered sugar so it can be moved to the cake without stretching out of shape.



15. Follow the instructions on our Mesh Stencils to stencil the pattern on the top cover fondant.



16. Center Top Cover Fondant on cake, leaving 1/4" overhang on the Page sides of the tier. Slide the supporting board out from under the fondant TIP: Do not wet the fondant or buttercream until the cover is centered on the tier, so you can slide it around into position without sticking.



17. Once the Top Cover Fondant is in position, lift up the spine-edge of the fondant, and wet the frosting on the Spine of the Top Cake and the indent between the top and middle cake. Smooth the fondant over the side of the cake onto the spine and into the indent.



18. Press the fondant into the middle of the Book Binding Indent using a ruler, then trim along the ruler with a craft knife. TIP: If you don't have a rubber Froggy on the end of your craft knife, you really need to get your priorities straight.



19. Indent the top edge of the cake spine/cover with a ruler.



20. Brush the Middle Book Spine area and half of the indent on top and bottom of it with water.



21. Attach a piece of fondant to the Middle Book Spine Area. A 3 inch wide strip should be wide enough to cover the spine with room for trimming. Press the fondant into the middle of the Book Binding Indent above and below the spine with a ruler. Trim along the ruler with a craft knife in both indents.



22. If using the 6" tall Book combs, repeat steps 20-21 for the bottom cake. If you're using the 4" tall combs, proceed to step 23.
23. Use a scissors to trim the fondant spines even with the Cover Pieces (about 1/4" wider than the cake)



24. Follow our Mesh Stencil instructions to stencil the Book Spines.

Our Baby Book Ribbons Mesh Stencil set is sized for the spines of either book comb set. Any text stencil that is less than 1-1/2" tall will fit on the spines of these books.

DID YOU KNOW?

Our Message Ribbon Classic Letters and Message Ribbon Relaxed Script Mesh Stencil sets fit the spines of our these books. You can customize either of these stencil sets with any wording!



23. If you're using any of our Outline Mesh Stencils for hand-painting, Paint the top cover pattern according to the instructions included with the stencils.