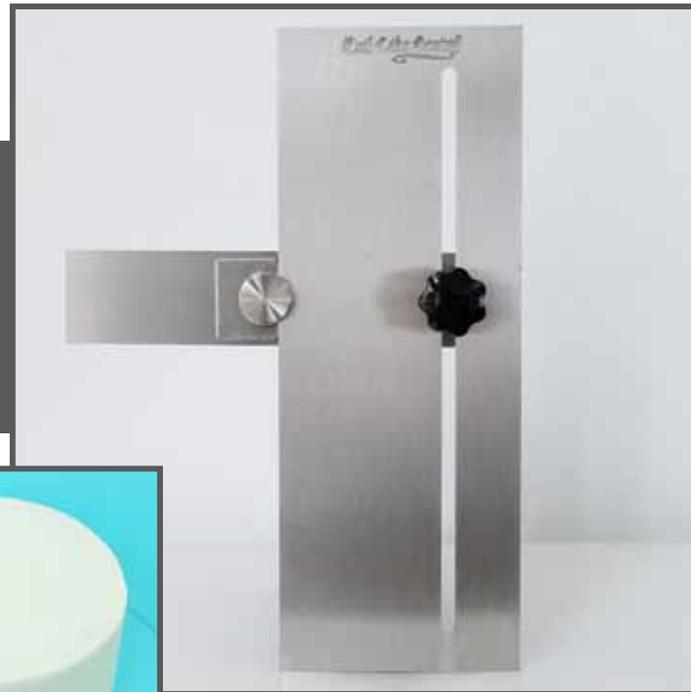


Evil Cake Genius

TUTORIAL

ADJUSTABLE AND REGULAR CRISP CORNER CONTOUR COMBS





1. Check the height of the cake. There should be about 1/4" between the top of the cake and the contour comb.



2. If there is too much space, add a cake board or two to the turntable. These boards should be the same size or smaller than the cake board that the finished cake will remain on.



3. Replace the cake on top of the booster cake boards.

TIP:
Our Evil Cake Genius Tougher Than Hell Cake Plates work great for boosting the cake to the right height. They are 1/4" thick, so you can add one or more to reach the proper cake height.
For a higher boost, use a footed cake plate (like Wilton Decorator Preferred plate) under the tier.



4. Check the height of the tier again. Around 1/4" between the top of the cake and the contour comb...let's start!

TIP:
Warming the Crisp Corner Contour Comb before use will create a smooth, even frosting surface. The ECG keeps a pan of hot water next to her turntable. Be sure to dry the Comb with paper towel before combing the cake.



5. Submerge the Contour Comb in a pan of hot water. Cover the cake tier with Buttercream or Ganache.



6. Dry the warm Contour Comb with a paper towel. Hold the Comb perpendicular to the tier and turn the turntable to begin removing excess frosting.



7. Clear the excess frosting off of the comb, warm it with a dip in the hot water, and make a second pass with the comb held closer to the tier.



8. Fill in any craters or air bubbles on the surface of the frosting with an offset spatula.



9. Give the cake one more spin against the warm comb to remove just the excess buttercream from patching the craters.

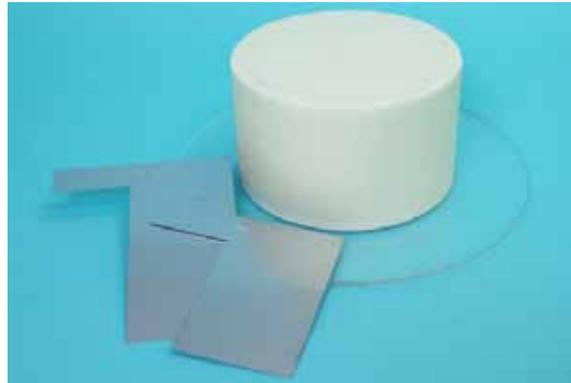


10. Remove excess frosting from the comb, dip the comb back in the warm water, dry, and use the side of the warm comb to remove the frosting on the center of the tier.

TIP:

The contour combs work best with butter-based buttercream and ganache frostings.

They can be used for Shortening-based frostings. Simply heat up the Combs in hotter water to accommodate for the higher melting point of the shortening.



11. Relish your new-found cakey prowess. Go ahead, give it your best evil cackle, you've earned it.