



1. Begin with a crumb coated cake. Chill the crumb coat until firm, then apply a thick coat of Butter-cream or Ganache Icing over the crumb coat.



2. Warm the Comb in a pan of Hot water, then DRY the comb completely with paper towels. Go around the cake with the plain side of the comb.



3. Fill in any craters or air bubbles on the surface of the frosting with an offset spatula. Then, Repeat Step 2.



4. Holding the warm comb with the toothy side against the cake, spin the turntable to scrape the stripe pattern into the frosting.

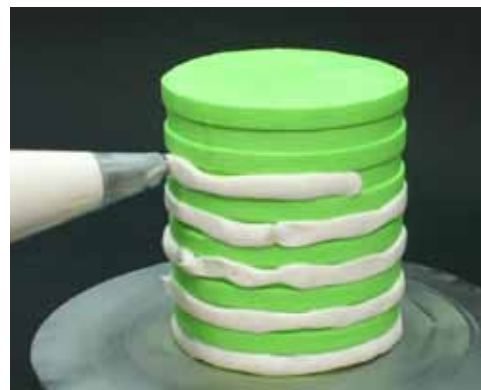
**TIP:**  
Ease up!! Several shallow spins around the cake will come out cleaner than trying to get the striped pattern combed in one swipe around the cake.



5. Rewarm the comb, then hold it at a shallow angle against the side of the cake. Turn the turntable removing only a small amount of frosting. This second go around will clean up any ragged edges on the stripes.



6. Clean up the top edge of the frosting with an offset spatula. REFRIGERATE cake until frosting is completely set up. For Shortening based frostings, freezing may be necessary to make the frosting firm.



7. Use a large pastry tip to fill in the stripes with a second color (or more) of frosting.



8. Go over the fill in frosting gently with an offset spatula to fill the stripes in completely. Don't worry if the frosting goes outside of the stripes at this point.

## TWO TONE STRIPE CONTOUR COMBS





9. Warm up the comb and DRY it completely! Then, hold the plain side of the comb against the cake and spin the turntable to begin removing the excess fill color frosting.

**SLOW DOWN, TIGER!**  
You should only be removing a little bit of frosting on step 9. Don't try to get all the way down to perfect stripes in one step!



10. Warm up the comb again, dry it completely, and repeat step 9 until your stripes magically emerge!



11. Repeat Step 10 if necessary.

**SNEAKY TIP...**  
If you have any tiny air bubbles left on the surface of the cake after step 11, refrigerate the cake until both colors of frosting are firm. Then, warm up the comb, DRY IT COMPLETELY, and go one more time around the cake with the smooth side of the comb.

**HEY, READ THIS...**  
The Sneaky Tip step SHOULD NOT REMOVE HARDLY ANY FROSTING!!!  
It is really just meant to melt the air bubbles together. Hold the comb at that really shallow angle shown in Step 5, and barely apply any pressure!