



PIPING NOZZLES

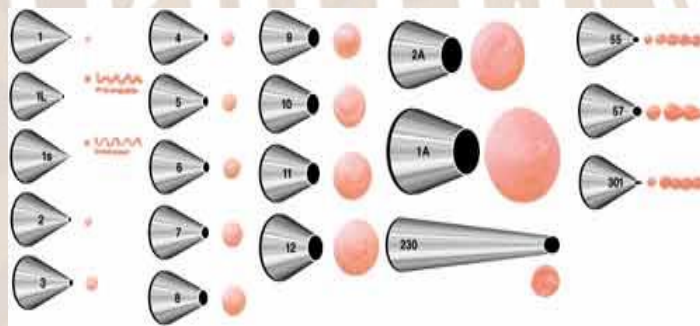
1. PLAIN ROUND NOZZLES

It is used to pipe the simple and rounded swirls, outlining the details. In small sizes, they're great for adding dots onto cakes, adding center buds to sugar blossoms or piping out names and making borders, lines, frames, vines, floral work.

How to use it

There are many ways to use round nozzles, and each will depend on the width of the tip. Use at a 90 degree angle, apply pressure and work around it in circles, from the outside to inwards. Small blobs can be made to create circles.

Popular Tip Number: ATECO 800-809, WILTON 1A, WILTON TIP 3,12



2. OPEN STAR NOZZLES

Open star nozzles are very useful for making flowers, borders, shells, etc. depending on the pressure put on the pastry bag and its position. When swirled in a continuous motion they make lightly textured ruffles. Meringue kisses from this nozzle is very popular.

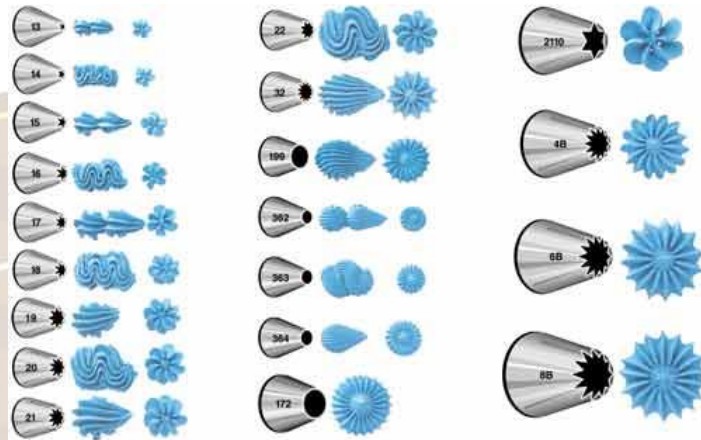
How to use it

- The rosette technique: Start from the center applying light pressure at a 90-degree angle and keep moving the tip in circles from the center to the outside. You will get a pretty rose.



- Mounting technique: Apply pressure at a 90 degree angle and move the tip up as fast as you can. Repeat this movement to fill the surface.
- Big ruffle technique: Apply pressure to create a Hollow in the center and mounting up the icing by applying slightly more pressure as you move forward.

Popular Tip Number: WILTON 1M, WILTON 4B, TIP 16, 18, 21



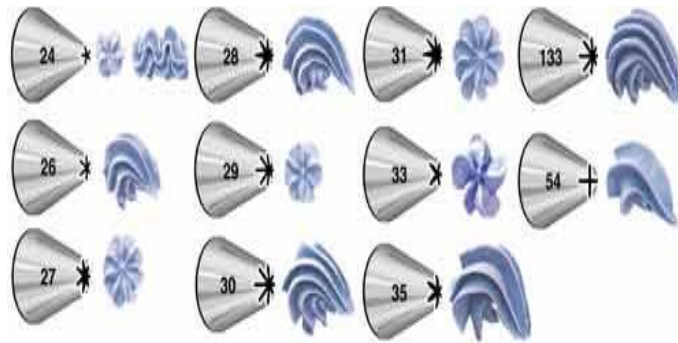
3. CLOSED STAR NOZZLES

These nozzles and tips are perfect for piping ruffled cream and adding borders to cakes and cookies. Closed star tips create a more defined texture than open star tips because their ridges are tighter.

How to use it

As this is amazing to create borders and spirals. Hold the bag at a 45 degree angle, apply slight pressure and create tight circles while moving the bag in a straight line.

Popular Tip Number: ATECO 846 , WILTON 1F, WILTON 2D



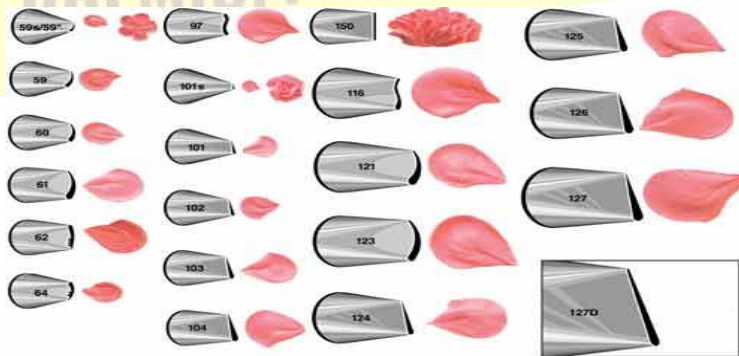
4. PETAL NOZZLES

These tips are ideal for piping out impressive flowers on top of cupcakes and cookies, 3D ruffles onto the sides of cakes , different widths and complexities .These nozzles completes the flower by making petal by petal.

How to use it

Make sure that the fatter end of the piping tip is closest to the cake, with the thinner end facing upwards, for the defined look. Squeeze the bag and release the pressure while turning clockwise and lifting the piping bag vertically. Remember that the number of tips on the nozzle will be the number of petals your flower will have.

Popular Tip Number: WILTON 124, WILTON 104





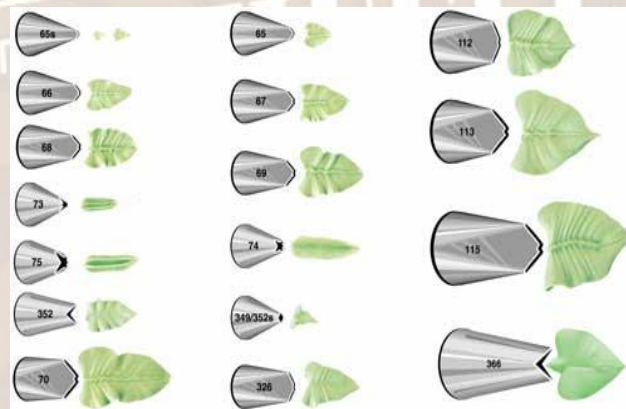
5. LEAF NOZZLES

It helps to create pretty leaves that are handy for adding quick detail to cakes and cookies. They're also useful when you want foliage for drop flowers or rosette-piped cupcakes.

How to use it

To use a leaf nozzle properly, hold the tip at a 45 degree angle and squeeze for a second to let the icing build up, and slowly release pressure as you pull the tip away. Make sure the "v" shape opening is at the side. The nozzle will determine the shape and size of the leaf decorations, however one can also alter them by pressing the pastry bag more or less.

Popular Tip Number: WILTON 67, WILTON 352



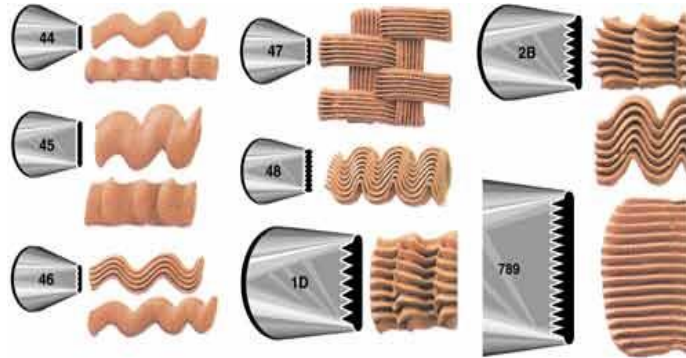
6. BASKET NOZZLES

These nozzles are ideal for different shapes; mostly, for simulating woven baskets. With these nozzles one can create complex patterns and interlocking weaves.

How to use it

To create the basket weave effect, create a straight line at a 45 degree angle. Then, pipe short perpendicular lines that cross the long vertical line, make sure they are more or less the same length. Create another vertical line that goes just slightly over the horizontal lines. Repeat it, thus creating basket like texture.

Popular Tip Number: WILTON 47, 48 , 789



7. RUFFLE NOZZLES

Ruffle nozzles are great for borders, garlands, ribbons, scalloped edges, etc. They give a special touch to your Cakes and cupcakes. These tips are often used in decorating big wedding cakes, making frills and adding borders.

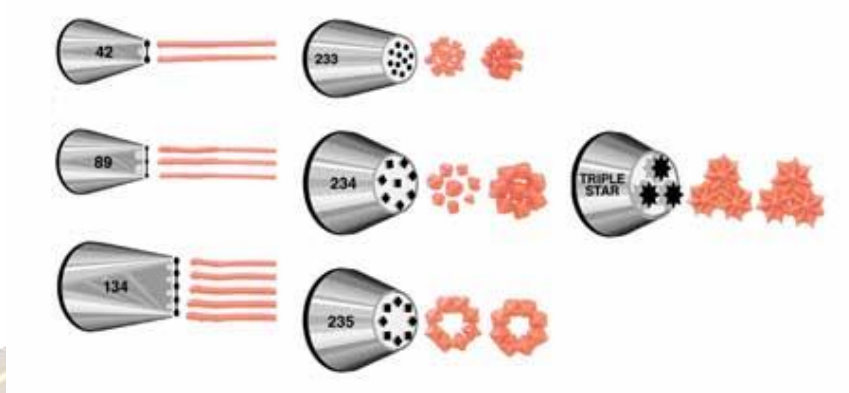
Popular Tip Number: TIP 100



8. MULTI HOLES NOZZLES

with the multi-hole nozzles one can make parallel lines and sets of flowers or points. These nozzles are widely used to make grass, fur or hair.

Popular Tip Number: Tip 234, 233



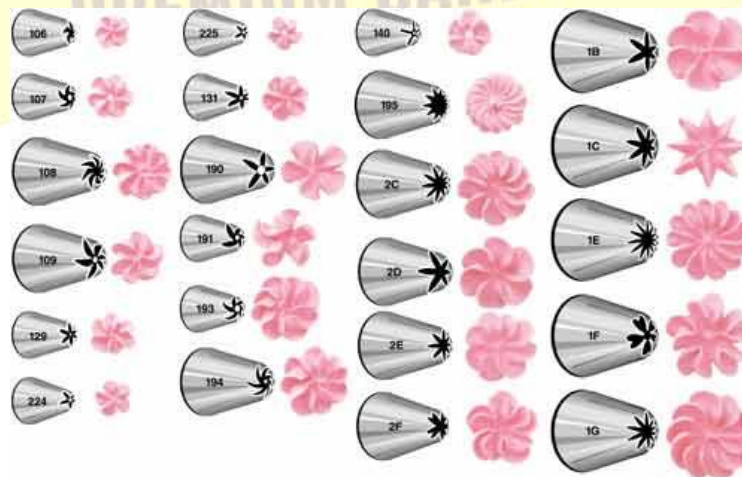
9. DROP FLOWER NOZZLES

Adding easy drop flower decorations to cupcakes, cakes and cookies. It can also be used for rosettes, swirls, borders and more.

How to use it

Hold the bag straight up, with tip, just touching the surface. Squeeze and let the icing build to form a flower. Light pressure for small flowers; more pressure for bigger flowers.

Popular Tip Number: WILTON 18, 109, 129, 225



10. RUSSIAN NOZZLES

HISTORY: How these nozzles got their name is sort of a mystery. There are rumors that they were invented in Moscow, and each tip represents a different Russian flower. Some say the first website to sell the tips arbitrarily called them that.

At first there were 5 Russian nozzles and now there number has been increased to 70. These pastry tips have intricately designed cut outs on one end of the tip unlike the regular pastry tips that just have holes. When piped there is a complete flower – petals, centers and all, in just one shot. They are huge about 1-1/2" high with the nozzle part at 3/4".

How to use it

Make sure that icing is stiff and can hold up its shape. Its better to work with buttercream rather than whipped topping. The way to pipe it, is like piping a drop flower. Place the tip on a 90 degree angle on the surface of the cake or cupcake. Squeeze the bag until you build a nice base. Then pull the bag straight up releasing the pressure at the same time. For Sphere ball Russian nozzle start in the middle of the cupcake, press the frosting out of the nozzle and twist back and forth while you slightly lift the nozzle when you do this





