



AD  
CAKE A  
Difference

Check out these tips to make decorating your BAD kit a success! And don't forget the most important tip: HAVE FUN!

### TIP 1

Make sure your frosting is at room temperature. If you placed the kit in the refrigerator, be sure to pull it out a few hours before decorating.



### TIP 2

In step 2, make sure you save some of the white frosting. Don't use all of the white frosting to cover the cake, just use what you need.

### TIP 3

Keep dipping your butter knife in warm water when spreading the frosting to make it easier to spread.



### TIP 4

Be sure to let the cake firm up in the freezer between steps. You may be tempted to skip, but you need the frosting to be firm before starting each new step.

### TIP 5

Want to make this for a future date? You can place the wrapped cake layers in the freezer, and keep the buttercream in the refrigerator for up to 2 weeks (or in the freezer for a longer shelf life).

