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YouTube Video Series

About Pastry Bags



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Preparing, Cleaning, Filling

- Best Sizes to have [16 or 18, 14, 12](#)
- [Couplers](#) - One large and many small. You can buy them in bulk at this link
- Plastic Pastry Bags
- Cutting and Preparing your pastry bags Link to a [Detailed Tutorial](#)
- [Large Icing Tip](#)
- [Parchment Triangles](#) are VERY convenient for making your own pastry piping bags. Especially for writing or very fine detail work.
- Scissors for cutting the tips and bags
- You can wash your bags in very hot soapy water. You can also put them into the dishwasher. Reverse the bag and place them flat on the top rack.
- [Buttercream Course](#)
- [Sturdy Spatulas](#) and other Tools

Shopping through Wedding Cakes For You [Amazon](#) helps to support this channel without extra costs to you.

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