

Back to Basics-Wedding Cakes for You
YouTube Video Series

Cake Decorating Nozzles



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And Their Uses

- Round Tips 1-5, 10, 12
- Petal Tips 101-104
- Mum 81
- Star Tips 14-18 Large 1M, 4B
- Leaf Tips 352 Large 366
- Basket Tips Large Ateco 897, Wilton 47
- Tulip Russian Tip or small set of Russian Tips to Try.
- These are a small sampling of tips and the ones I use most. There are many more in a variety of sizes to choose from. I suggest buying a set to start off with and then adding on as you learn.

1. **Round** Swiss dots, writing, detail work, bead border, cornelli lace...
2. **Petals** Roses, leaves, borders, swags, ruffles...
3. **Mum** Mums
4. **Stars** Shell border, star border, scrolls, stars, fill in stars, zig zag, basketweave ...
5. **Leaf** Borders, ruffles, leaves, flower petals...
6. **Basket** Weaving, lines, texture...

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