How To Guide
Edible Designs To Colour In Yourself

Mindfulness colouring-in books are all the rage at the moment. But what’s better than colouring-in books?... Colouring-in cakes of course! These beautiful edible designs can be filled in with vibrant colours, and make for fun birthday cakes, especially for children! Edible pens at the ready – colouring-in isn’t just for kids, you know...

1 - Colouring in

These designs couldn’t be easier to use! Simply colour in your chosen design with a selection of PME edible ink pens.

This is the bit where you can get creative with colour, and find your inner zen (breathe in, breathe out...)

2 - Peel off and attach with edible glue

When you’ve finished bringing your design to life, simply peel off, and place onto the top of your cake or cupcakes with edible glue. Suddenly, your cake is a tropical paradise, a floral wreath, or a wild animal sanctuary!

Place your cake onto a coloured cake drum, and stick some fun novelty or patterned candles around the edges, and you’re left with a fantastic looking birthday cake.

Shopping List

- PME edible ink pens – bright and bold colours
- 2 x colour-in edible designs for cakes
- 12 x colour-in edible designs for cupcakes and cookies
- Sattina white sugarpaste
- Edible glue
- Sheer rainbow stripe ribbon in bold colours
- Royal blue round cake drum

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3 - Bright pens or bold pens

We used a selection of both bright and bold PME edible ink pens to colour in our designs.

The bright set includes vibrant pink and orange, light blue, green and beige, whilst the bold pack includes red, black, yellow, green, purple and dark blue. Each pen has both a thick end for filling in large spaces with colour, and a thin end for etching in the fine details, making them very versatile!

4 - Designs for cakes and cupcakes

We've used the birds and flowers design here for our birthday cake, but you can choose from a wide selection of intricate designs. Patterns include a giraffe, monkey, rhino, elephant, butterflies, flowers, and funky geometric designs for cupcakes and cookies, and a pretty floral ring for a full-sized birthday cake.

You could even pipe or draw on a personalised message around the edge of your cake, or in the middle if you’re using the floral ring design.

The kids will love experimenting with these, so why not get everyone involved!