Discover a new way to add ‘on trend’ patterns to your cakes using these new flexible mesh stencils. There are currently three designs including a vertical line design, pretty floral pattern and a watersplash design which can be used to create a marbling effect. For best results use the stencils with House of Cake gold and silver writing icings or royal icing.

**Shabby Chic Stripes Using The Vertical Lines Mesh Stencil**

1. To create a subtle stripy pink design, squeeze about a teaspoon of silver writing icing into a small pot and add a tiny amount of pink paste colouring with a cocktail stick and mix well.

2. Attach the stencil to the cake with sterilised pins and spread the icing over the stencil with a flat palette knife.
5. Wash and dry the stencil then repeat the same process, carefully overlapping the stencil to continue the pattern around the cake.

**Handy hint:** Place a ribbon around the base of the cake or, if you want the pattern to start at the base, cut the stencil just below where the stripes start.

3. Scrape off any excess icing with the palette knife and pop back into the pot for future use.

4. Slowly peel the stencil away from the cake then allow the icing to dry.

**Sophisticated Marbling**

**We used:**

- House of Cake watersplash mesh stencil
- House of Cake silver writing icing
- Sugarflair shadow grey paste food colouring
- Small pot of mixing
- Sterilised pins
- Small flat palette knife

Using the watersplash mesh stencil is a great way to create a marbling effect over your cake.

Here we have used the House of Cake silver writing icing coloured with a little grey food colouring. Simply squeeze some silver writing icing into a small pot and add a tiny amount of the Sugarflair shadow grey paste colouring with a cocktail stick. Mix together to obtain a silvery subtle grey tone.

**Handy hint:** If when you are overlapping the pattern you miss a tiny section, paint in the pattern free-hand using the same icing mix.
It Looks Like Floral Vintage Wallpaper!

We used:
- House of Cake floral mesh stencil
- House of Cake gold writing icing
- House of Cake silver writing icing
- Small pot of mixing
- Sterilised pins
- Small flat palette knife

To create this look we used the floral mesh stencil and mixed some gold and silver writing icing in a small pot to obtain a softer gold colour. To make using the stencils even easier, instead of overlapping the pattern around the cake, we simply used it five times with a small gap between each use. Just make sure you measure the cake and work out the gaps so that they are all the same!

Tips On What To Use With The Stencils

We love the gold and silver writing icings by House of Cake. They give a very subtle sparkly effect and don’t forget, the silver one is very pale so for a deeper silver, add a little grey. You can also colour the silver one using any paste food colouring to match your theme.

For a chalky effect, use royal icing. Make up the royal icing to its normal consistency of firm peaks then add a little water to thin down slightly so that it should slowly drip from a spoon.

Little Tips

To make a white pattern, use royal icing but you can make it stand out even more by adding a whitener colour to it. This is especially worth doing if you are decorating a white pattern on a white cake.

Embellish your patterns, especially if you are creating a marble effect, with edible glitter or gold/silver leaf!