



## Create A Kaleidoscope Of Colour From Our New Ready To Roll Icing Range

Here's How & Why We Think You'll Love It!

The new Create A Cake ready-to-roll icings are incredibly versatile and malleable, making them the perfect choice for covering and decorating cakes.

To demonstrate how easy they are to use, and to add a little 'wow' factor, we've blended just five colours with white to create a kaleidoscope of beautiful shades on this stunning rainbow unicorn cake.

## New Recipe - We listen to our customers!

Our new formulation is **free of palm oil** yet **super pliable**, so you can use the icing straight from the pack. Suitable for both first-time bakers and pros, it's great for:



Covering

With a little kneading, the icing can easily be rolled out, smoothed, and moulded without any cracking or splitting.



Blending

The new recipe is silky smooth yet soft, allowing you to blend and manipulate the icing to create beautiful features and decorations.



Mixing

From soft hues to vibrant blues, you can mix and match the colours effortlessly with white to create a rainbow of beautiful shades.



## Shaping

You'll find modelling much easier with our icing because it doesn't dry out quickly, giving you plenty of time to create the perfect shape.

## Try Our Amazing Rainbow Unicorn Cake Tutorial

Watch our video or follow our project sheet

To celebrate our new recipe, we've created a video tutorial that guides you step-by-step through all the techniques needed to make a fabulous unicorn cake. This tutorial can also be adapted to create a horse cake.

From carving and covering the head out of a round cake to creating a simple yet realistic eye and a stunning windswept mane, we're excited to show you how Create A Cake ready to roll icings can make your cake decorating easier and more enjoyable!



FREE step-by-step wedding cake tutorial

Watch Video

Create A Cake Ready to Roll Icing Range

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