Tutonial - Cake Design

Lamù painted cake



Here are all the steps to do this cake.

The base is a Quattro Quarti cake, with 4 eggs, filled with a chocolate mousse.

For details about decorating a cake with sugar paste, see the tutorial

Decorating a dummy cake for Easter with eggs and flowers.

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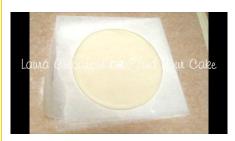
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Painting Lamù.

For complete procedure on painting Lami watch my video on You tube:

Tutorial - Lami dipirta su PDZ (www.youtube.com/watch?v=fVYAhl_kDTc).

























Find your cake - www. findyourcake. it

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Tutonial - Cake Design

Lamù painted cake

Use alcol for mix food colors





















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Tutonial - Cake Design

Lamù painted cake

























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Tutorial — Cake Design

Lamù painted cake

This is an alternative decoration for the same painting













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