

## "How To" DECORATE CAKES USING TRANSFER SHEETS



American Chocolate Designs transfer sheets are an awesome way to decorate your cakes for weddings, anniversaries, birthdays, baby showers, holiday parties, any time a cake is needed or just for fun. All of our transfer sheets work well for this purpose. Below are several designs that were created especially for Martha Stewart Weddings and are exclusively sold by American Chocolate Designs.

### **How To Instructions Using Chocolate:**

For the top of the cake, spread the warm chocolate over the top of a thinly frosted cake. Place the transfer sheet, print side down, on the chocolate. Press down to remove bubbles (use your hands or place something flat on top to do this). When the chocolate has completely set up, peel away the transfer sheet with one swift movement.

For the sides of the cake, cut desired length and width of your transfer sheet. Spread chocolate over the printed side of the piece you cut. Before the chocolate sets up, wrap it around a thinly frosted cake. When chocolate is completely set, gently pull off the plastic in one swift movement.