

Cake Decorating

Since 1905, Ateco has manufactured the tools that help both professionals and home bakers create extraordinary cakes. Our tubes and tips are made to exacting standards so that your results are consistent each time.

The possibilities of a beautiful cake are as boundless as your imagination.

This article provides an online version of our Cake Decorating Manual and will give you some idea of what design possibilities exist with each of our decorating tips. Your own results will expand with your imagination.

Let's get started.

Our reusable decorating bags come pre-cut to accept all our standard decorating tubes. Change the tips by unscrewing the nut from the base of the decorating bag. Insert the tip, then reattach the nut to the threaded base of the decorating bag.

If you will be interchanging smaller tubes, you'll need a standard coupler. To use a coupler with a decorating bag, unscrew the nut as above. Then with scissors, trim the decorating bag so that the base of the coupler can be placed in the bag exposing just a few of the threads (no't overtrim the bag - you can always cut off more on the second try!)

Choose your decorating tube and place on top of the coupler base. Secure the tube onto the base with the nut. Interchange your tubes as you need to.

To fill the decorating bag with icing, fold back the top of the bag about one inch to form a cuff. Fill the bag with icing to about three-quarters capacity, unfold the cuff, then twist off the top to create some pressure on the icing. Apply the pressure with your dominant hand and use the other to guide the design.

Happy decorating!