

Decorating Bag Set

Dress up desserts with beautiful decorative designs such as swirls, flowers, and ruffles with the Decorating Bag Set. It turns ordinary baked goods into extraordinary works of art. In addition, change the tip without having to empty the bag!



Features and Benefits Decorating Bag:

- **Reusable 4-cup/1 L cotton bag:** contains a special coating to make it easier to clean.
- **Snap fastener:** makes it easy to fold and store.
- **Stitched Tupperware label:** helps to hang it to air dry.
- **Collar opening:** allows easy positioning of the Nozzle Adaptor by providing a firm grip.

Baking Nozzles:

- **Nozzle Adaptor:** holds nozzles securely in place so they won't get pushed out while in use.
- **Fitted screw threads:** makes it easy to change nozzles even with a bag full of frosting.
- **Little dots on the collar:** allow easy stacking and provides guidance on how to stack them.
- **Ruffle Tip Nozzle:** makes a wavy pattern that looks like fabric.
- **Twisted Star Nozzle:** is used to create a variety of shapes from twisted star shapes to swirls.
- **Russian Ball Tip Nozzle:** allows decorating cupcakes or cookies in one step with a flowery style.
- **Flower Tip Nozzle:** makes individual rose-like shapes.

Use & Care

- Fit the Nozzle Adaptor inside the bag all the way through until firmly secured through the collar.
- Screw in the selected nozzle from the outside. Place Decorating Bag inside a tall tumbler and fold down so the bag is wide open. Add frosting of choice. Support the bag loosely with one hand and twist the top of the bag with the other hand to close. Push the frosting down gently to eliminate air bubbles and move the frosting towards the bottom of the nozzle.
- Fill Decorating Bag with at least $\frac{1}{4}$ cup of contents for piping.
- To avoid overfilling, only fill two-thirds full.
- Once finished using, unscrew the Nozzle from the Adaptor and remove the Adaptor from the inside of the bag.
- To clean Decorating Bag, turn it inside out and hand wash it with warm soapy water and a non-abrasive sponge. Do not use bleach.
- To clean Baking Nozzles and Nozzle Adaptor place in dishwasher or hand wash in warm soapy water with a non-abrasive sponge.
- Always clean all parts thoroughly after each use.

The image shows a set of four white plastic decorating nozzles arranged in a row. Below them are four examples of frosting decorations made with these nozzles: a ruffled swirl, a twisted star, a Russian ball, and a flower. The background is a solid red color.

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Demonstration Ideas & Tips:

- Place the Decorating Bag fitted with the Nozzle Adaptor into the base of the Quick Shake Container. Fold over the end of the bag to form a cuff around the top to fill with contents of choice.
- Add multiple colors of frosting to Decorating bag to make colorful decorations. Add one color down one side of the bag, leaving room on the opposite side, and then add the second color in the empty space.
- Push mainly with the palm of the hand, rather than squeezing with fingers. The shape will depend on how hard it's squeezed, as well as the size of the opening of the tip.
- To get the feel of how hard to squeeze for each technique, practice piping on the Silicone Baking Sheet with Rim.
- The dots on the Baking Nozzles, relate to the following stacking order for storage: the ruffle tip, then the twisted star, the Russian ball, and on top the flower tip.
- Change the nozzle while decorating to impress guests at a party.
- Use Decorating Bag Set with savory fillings such as mayo, deviled egg mixture, and mashed potatoes to make a beautiful plate decoration.
- The Ruffle Tip Nozzle is great for re-creating amazing decorations that look like princess skirts. Incline the tip with the opening parallel to the cake and gently squeeze while moving around or up the sides of the cake.
- The Twisted Star Nozzle is great for potato puree, twisted dots with whipped cream or frosting, meringue, or soft dough for cookies. Hold the bag so the tip is at a 90-degree angle. Position the opening just above the cake and gently squeeze. Lift slightly while still squeezing. When the star is the desired size, stop squeezing, then lift the tip or continuously squeeze while rotating the cupcake to create a traditional swirl.
- The Russian Ball Tip Nozzle decorates a cupcake with just a single step and achieves impressive results with little effort. Hold the Decorating Bag straight with the tip in contact with the cake, and push while lifting it up.
- The Flower Tip Nozzle makes beautiful "spring-mood" designs by creating perfectly shaped roses. Position the opening just above the baked good and gently squeeze until the flower is formed. Lift slightly while still squeezing. Accumulate several flowers next to each other so it looks like a bouquet.

Recipe:

American Buttercream

Total time: 10 mins.

- ¼ cup softened unsalted butter or vegetable shortening
- 2 cups powdered sugar, sifted
- 2 tbsp. heavy cream or milk of choice
- 1 tsp. extract of choice

1. In the base of Whip N' Mix Chef add butter or shortening. Replace the cover and turn the handle on gear I until smooth.
2. Add powdered sugar ½ cup at a time and continue turning the handle on gear I. Once it gets too difficult to turn the handle, switch to gear II. Use a spatula occasionally to push down the ingredients from the sides of the base onto the center.
3. Attach the funnel and add heavy cream and extract. Continue turning the handle until the buttercream is smooth and fluffy. Use as desired.