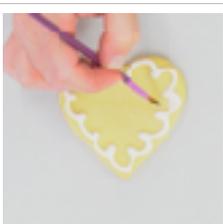
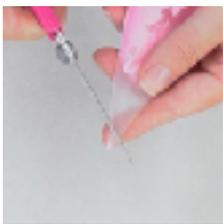
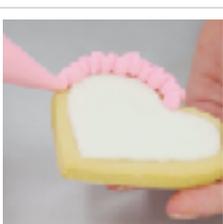
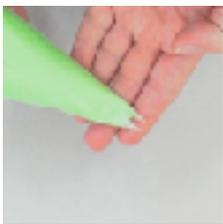
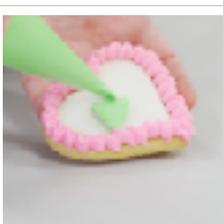




LOYAL™

How to pipe with LOYAL Tipless Piping Bags

	Step 1	<p>Prepare the Super Ice Royal Icing Mix as pre packet instructions, beating the dry mix with water to achieve the desired consistency.</p> <p>The ideal consistency for flooding cookies without the need for an outline is a “20 second icing” which means that it settles on itself and completely re-absorb within 20 seconds. 10 second icing is perfect for flooding where an outside border has first been piped.</p> <p>For outlines, lettering and overtyped details, a thicker consistency is more desirable. Look for soft peaks, like soft serve ice cream.</p> <p>An even thicker, stiff icing holds its shape completely when piped. It is perfect for leaves, borders and flowers.</p>
	Step 2	<p>Add Magic Colour Pro Gel Colours to create the desired shades and tones.</p> <p>When colouring always start light use less than you think you need so you can add more if desired to achieve a darker or brighter colour.</p> <p>Using Magic Colour Pro Gels will not change the consistency of your icing.</p>
	Step 3	<p>Using a Piping Bag Stand, fill a tiplless piping bag with each consistency, in each colour. Use a scraper to push the icing to the tip of the bag.</p> <p>Tie off bags with LOYAL Bag Ties to prevent the icing spilling or drying out.</p>
	Step 4	<p>Flooding Cookie</p> <p>Cut a straight across the top of the tiplless bag, creating a small round opening.</p> <p>This cut is perfect for flooding, for piping lines, straight borders, round details and also piping inscriptions.</p>
		<p>With 20 second icing, outline the edge of the biscuit as desired, filling in the space to be iced by gently squeezing the piping bag.</p> <p>Gently tap on the bench to expel any air bubbles and use a scribe tool or toothpick to evenly distribute the icing as required.</p>
	Step 5	<p>Wet on Wet Piping Techniques</p> <p>Create stripes, spots and patterns by piping onto the flooded cookie with a contrasting coloured icing with the same consistency (10 or 20 second icing).</p>

		<p>Drag a scribe tool through dots to create hearts or through lines to create zig zag patterns.</p> <p>Create stylised roses by swirling a scribe tool through a dot and adding leaves with contrasting coloured dots, also reshaped with a scribe tool.</p>
	<p>Step 6</p>	<p>Brush Embroidery</p> <p>With a round opening in a tiptless bag (straight cut) pipe a line to form the edge of your frill or design.</p> <p>With a clean, slightly damp paintbrush drag the icing into the design. Follow this around an outline to create a lace-like frill or pipe additional lines to create flowers or patterns, following the same process with the paintbrush.</p>
	<p>Step 7</p>	<p>Pipe Ruffles</p> <p>Cut the piping bag on a diagonal angle to create a pointed tip. It is useful to keep the seam of the bag long side of the cut tip.</p> <p>This cut is great for borders and ruffles. Use a soft peak or stiff icing which can hold its shape to create your desired effect.</p>
		<p>Keeping the point of the bag closest to the piping surface, gently squeeze and wiggle the bag to create a ruffled effect.</p>
	<p>Step 8</p>	<p>Pipe Leaves and Fancy Borders</p> <p>Cut the tiptless bag in a V shape to create a leaf-tip like opening.</p> <p>This cut is ideal for leaves and fancy borders.</p>
		<p>To pipe leaves, position the cut tip with the V horizontal and gently squeeze and then lift, stopping squeezing to form the point of the leaf.</p> <p>Create different borders by repositioning the bag opening and gently squeezing continuously. Varying the direction of the bag, a gentle wiggle or swirl will create a more decorative finish.</p>
	<p>Step 9</p>	<p>Once your icing has set you can pipe lettering or add additional details to your designs. You can pipe dots, letters, borders or lines with a round piping tip onto dried icing.</p> <p>To create layers of icing, be sure to allow the first layer to set before adding these details.</p>



Step 10

Storage Tip!

If you have icing left over after you have completed your piping, fold over the tip of the piping bag and gently push the entire folded tip inside the bag. This will ensure it doesn't spill or dry out. Pop in a zip lock bag and even freeze for future use.

Give the bag a little massage before you use it again to redistribute any colour and consistency.

Supply List

- LOYAL Tipless Bags
- LOYAL Easy Ties
- LOYAL Piping Bag Holder
- Super Ice Royal Icing Mix
- LOYAL Bowl Scraper
- LOYAL Mixing Bowl
- LOYAL Spatula
- LOYAL SS Heart Cookie Cutter Set
- Magic Colour Pro Gel Colours
 - Garden Green
 - Bazooka Pink

See the full instructional video and discover the entire LOYAL range online at www.loyalbakeware.com