



using the Cricut Cake™

just ask, Jo-Ann → how to

CRICUT CAKE™ TIPS

1. Only the Cricut Cake™ machine is FDA approved and certified safe for cutting food. Do not cut food with any other Cricut® machine.
2. For best results use medium speed and high pressure.
3. The Cricut Cake™ Tool Kit has tools to make removing cuts from the mat easier.
4. Artwork is designed for a cut size of 3". Simple designs can be cut smaller.
5. Move the cutting blade 1/2" in from the edge of the mat before cutting.
6. Freezing cut images may make them easier to handle.
7. The consistency of gum paste varies by supplier and recipe. For consistent cuts, roll the gum paste to desired thickness and place it on the mat. Place the mat with gum paste in the freezer for 30 minutes.
8. Clean mat before adding gum paste or frosting sheets on the mat to improve the consistency of the shortening. Remove any small pieces of material left from the last cut. Clean blade between each cut.
9. Look for air bubbles or areas that did not adhere to the mat. Space or air between the mat and the material increases the risk of tearing the material, rather than cutting it.
10. Cut images from the Plain Base feature before attempting detailed images. Begin by cutting larger images. Become familiar with the machine & the way it cuts before cutting small, intricate images.
11. Royal icing is a smooth, hard-drying icing, perfect for making decorations that last. It can be used to cement decorations together. Royal icing is edible, but not recommended for icing cakes. Recipe is available at Joann.com®.



BUTTERFLY CAKE

SUPPLIES & TOOLS:

- Cricut Cake™: Personal Electronic Cutter
Cake Basics cartridge
Elegant Cakes cartridge
Frosting Sheets, White
- 6" cake covered in pink fondant
- Gum paste: pink, yellow, green
- 22" yellow ribbon
- Shortening for mat
- Wilton® Royal Icing: recipe at Joann.com®
- Decorating bag
- Piping tip

DIRECTIONS: Refer to photo.

1. Using Cake Basics cartridge and yellow gum paste, cut nine 1 3/4" <Bttrfly1>. Shape over raised objects and allow to dry several hours or overnight.
2. Using pink gum paste, press Shift to cut one 1" & one 1 1/2" <Bordr5-s>. Shape over small rounded objects and allow to dry.
3. Using green gum paste, select Base Shadow Blackout feature & cut three 1" <Leaf5>. Make markings for veins. Shape and allow to dry.
4. Using Elegant Cakes cartridge and white frosting sheets, select Plain Base feature and cut two 2 1/2" <Border6>. Adhere around cake with royal icing. Tie ribbon around cake.
5. Using white frosting sheets, cut one 3" <Accent5>. Using white frosting sheets, select Plain Base feature & cut one 5" <Accent5>. Layer and adhere to top of cake.
6. To assemble cake, adhere flowers, leaves and 1 butterfly to top of cake with royal icing. Adhere butterflies around cake. Embellish butterflies, flowers and accent with piped royal icing.



ELEPHANT BIRTHDAY CAKE

SUPPLIES & TOOLS:

- Cricut Cake™: Personal Electronic Cutter
Birthday Cakes cartridge
Frosting Sheets: white, dark brown
- 9" cake covered in blue fondant
- Gum paste, yellow
- 56" of ribbon: blue with yellow & green stripes
- Shortening for mat
- Wilton® Royal Icing: recipe at Joann.com®

DIRECTIONS: Refer to photo.

1. Using Birthday Cakes cartridge & yellow gum paste, select Font feature, cut one 5 1/2" <Border7>. Remove excess gum paste & freeze.
2. Using white frosting sheets, select Font Shadow feature & cut one 5 1/2" <Border7>. Layer & adhere cuts to top of cake with royal icing.
3. Using dark brown frosting sheets, press Shift and cut four 2 3/4" <Elphnt-s>.
4. Using dark brown frosting sheets, press Shift and cut one 1 1/2" <Elphnt-s>.
5. Adhere small elephants to top of cake.
6. Adhere large elephants around cake.
7. Adhere elephant ears to elephants using royal icing.
8. Tie ribbon around cake.



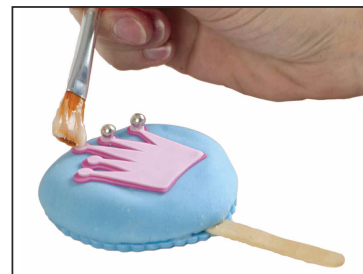
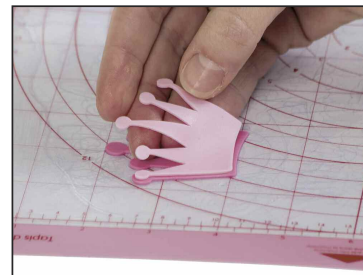
POLKA DOT CAKE SUPPLIES & TOOLS:

- Cricut Cake™: Personal Electronic Cutter Cake Basics cartridge
- 6" & 10" cakes covered in white fondant
- Gum paste: bright pink, black
- Ribbon: 68" bright pink 24" black velvet
- Edible pearls: black
- Shortening for mat
- Wilton® Royal Icing: recipe at Joann.com®
- Small rounded bowls

DIRECTIONS: Refer to photo.

1. Using Cake Basics cartridge and bright pink gum paste, cut three 3" <Flower3>. Allow flowers to dry over small rounded bowls for several hours or overnight.
2. Using bright pink gum paste, select Base Shadow Blackout feature and cut one 4¼" <Flower3>. Freeze for easy handling.
3. Adhere small cake on top of larger cake with royal icing. Adhere black ribbon around bottom of small cake. Tie pink ribbon around bottom of large cake.
4. Using black gum paste, select Base Shadow Blackout feature to cut twenty 1" & seventeen 1½" <Circle>. Freeze. Adhere circles to cake with royal icing.
5. Adhere large flower to top of cake.
6. Adhere pearls to center of each small flower.
7. Adhere small flowers to top of cake.

Project courtesy of
Provo Craft®



PRINCESS COOKIE POP SUPPLIES & TOOLS:

- Cricut Cake™ Birthday Cakes cartridge
- Cookie
- Wood craft stick
- Fondant, blue
- Gum paste: pink, dark pink
- 5 edible silver balls
- Wilton® royal icing: recipe at Joann.com®
- Shortening for brushing mats

DIRECTIONS: Refer to photo.

1. Cover cookie with fondant. Insert wood craft stick.
2. Cut crown. Using pink gum paste, cut one 2" <Crown2>. Repeat cut with dark pink gum paste and Base Shadow Blackout feature. Layer together and freeze.
3. Adhere crown to cookie with royal icing.
4. Adhere edible silver balls to crown.