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Be Creative and Make Wonderful Cakes with Edible Inks by [Richard Donna](#)

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Decorating your cakes and cookies was never so easy until edible inks were developed. Edible inks have helped to take cake decoration bakery industry a significant step forward. From a cake shop perspective, the invention of edible inks is one of the most interesting things that have taken place in the past few years. With their availability on the market, bakers and customers can let their imagination go wild and print any photo or digital image onto edible paper and place it on a cake.

Edible inks are made up of food coloring, with FDA compliant ingredients and thus can be used in decorating cakes. These inks are specially made so that the colors match the printout quality of regular inks and they are modified to adhere better color onto icing sheets, also known as frosting sheets. It is well known that people love to personalize cakes for special occasions and edible inks have been of great help to bakery shops that can use photos printed easily on edible paper with this type of inks. Earlier, designing cakes was only limited to birthday cakes but now the cakes can be adorned with exclusive designs and pictures to make various occasion interesting and memorable.

Children eager to try their hands in designing cakes and pastries can now easily decorate their favorite cakes according to their choice. They don't have to be experienced in doing this and neither do they require any special training. All you have to do is to use an inkjet printer with printer heads that are specially used for this purpose. It is to be remembered that these printers should not be used for regular printing job, as mixing of ink can be dangerous for health. Regular inks contain toxic elements and so select a printer dedicated for this specific purpose to avoid any hazards. Now you can select the photo of your choice and with the help of edible inks, you can get the photo printed on the edible sheet. Simply peel the photo and carefully place it on top of the cake to get a unique and professional look.

Working with edible inks is not just fun but it is also a great means of becoming creative and presenting amazing cakes for a special occasion. Now prepare your bakery shop for any challenging task and stay ahead of your competitors with computer designed photos to decorate your cakes, muffins and pastries.

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InkEdibles introduces Range of Superior [Edible Inks](#) at Competitive Rates. InkEdibles boasts of providing reasonably priced edible inks, a [edible cartridge](#), Frosting Sheets and Kopykake for cake decoration. They also offer free shipping and flat rates.

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