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Decorating Your Cakes with a Graceful Touch of Art, Creativity and Edible Paper by [Richard Donna](#)

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Today people are offered with a variety of choices and we are not bound to accept things as they are produced for us. With advancement in technologies, we now have the opportunity to try out something new or add complete personal touch in the confectionery world/ bakery products, whether it is a birthday, wedding, New Year, anniversary or any occasion you like to celebrate. Using edible images on cakes and fondants is now the recent trend, and people transform any simple cake into an exclusive item by adding images and pictures printed on edible paper.

The images used on cakes could be of anything that you can do-it-yourself without any prior training, and it could be a photo of your son for whom you are making the birthday cake, or just a simple image that could be quite impressive, or a picture of your loved one. So just plan for the next special occasion around the corner and wonder your loved one with a special picture printed on the cake using the medium of edible images! Edible Image designs can either be preprinted, or created with an inkjet printer, which allows digital images to be printed on a thin, edible paper. The cake printing is done on sheets that are made of starches and sugars and printed on with edible food colors. The inks are FDA compliant and carry a safe certification for using in food decoration.

But why confined to images, you can also add bright food coloring and flavors to match the season and the moment you are trying to create. You can add the creamy taste of vanilla or the strong essence of strawberries, and everything can be incorporated into your simple cakes. Additionally, you can add cake base with a different color so it matches your edible images or balance the taste with several subtle flavors all adding to enhance the taste and make the cake look more presentable.

So home bakery at its best can now be made possible and you can simply learn and use the secrets of creating wonder with rice paper, icing paper or plain icing. Flaunt your creative spirit to do something new and heart touching. Learning this art you don't have to rely on the mass produced cakes or the high cost price of buying from bespoke cake make. It's time to show your potential controlling over your baking and social present!

Disclaimer: The information in this article does not represent any particular company's opinions or suggestions. Edible ink printing should follow the instructions of the manufacturer from whom you buy your edible ink supplies, and it should be noted that the mixing of edible inks and regular inks should not be done.

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