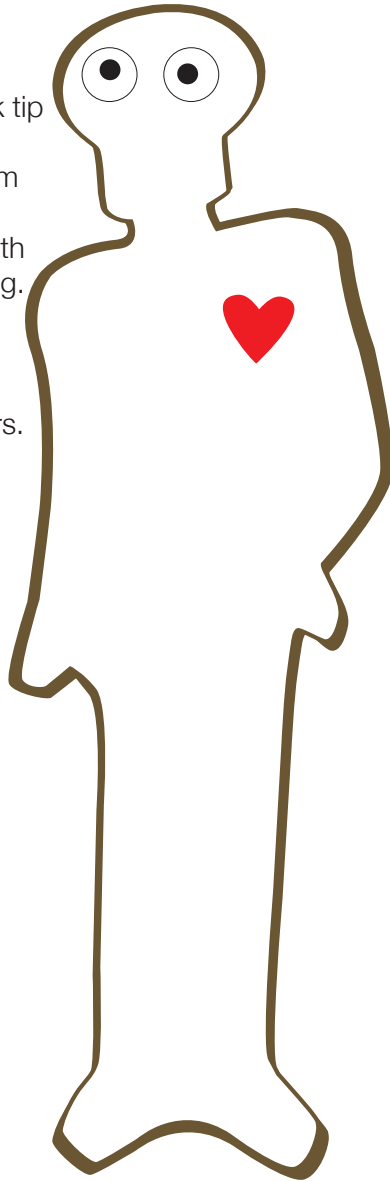


SWEET DANIB

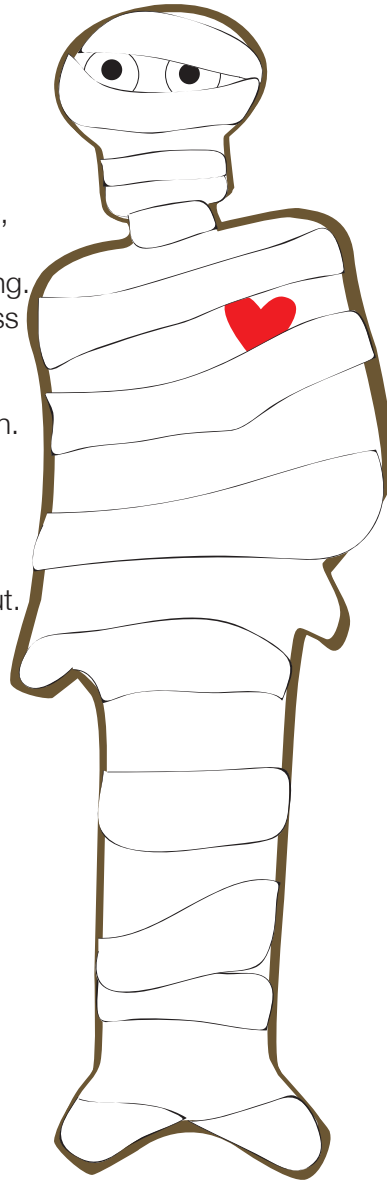
My Mummy ICING TEMPLATE

Mr. Mummy's icing technique requires adding a petal tip to one of your Sweet Dani B thin tip bottles. Also, thicken the icing with a tablespoon or so of additional confectioner's sugar to the point where peaks stay defined and do not smooth out or blend in. See how to icing video on SweetDaniBTV on You Tube.

With your thick tip Sweet Dani B icing bottle dam and flood My Mummy with white royal icing. Add eyes and candy heart. Let dry for approx. 3 hours.



Add a "petal" or flat tip to a thin tip SDB icing bottle, and fill it with thicker white icing. Draw lines across My Mummy leaving a full line width in between. Use a toothpick to press down icing peaks. Allow eyes and heart to peek out. Let dry for a half hour or longer.



Using petal tip and thick icing fill in gaps with additional thick lines. Use a toothpick to press down icing peaks. Let dry for eight hours or overnight.

