TPC KITCHEN

BAKE & CREATE

Pink Cake Decorating Tool Box

YOUR DECORATING COMPANION



Open your box.
Start with one nozzle.
Build your skills.

236-piece set / Practical techniques / UK edition



01 / START HERE

A little practice. A lovely result.

You do not need to master every tool at once. Start with a star nozzle, a small bag of buttercream and a sheet of baking parchment.



DECORATING INSPIRATION

Your quickest route to a first success

01 Wash and sort
Clean the reusable food-contact tools, dry them fully and set aside a piping bag, a star nozzle and a spatula.

02 Make a small batch
Prepare smooth buttercream that holds a soft ridge. Fill your bag no more than halfway.

03 Practise before decorating
Pipe ten stars on parchment. Stop squeezing before you lift the nozzle away.

04 Decorate something simple
Pipe a rosette on a fully cooled cupcake. Repeat with the same nozzle to build control.

Find what you need

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THE USEFUL RULE
Pressure controls how much icing comes out. Movement controls the shape. Practise changing one at a time.

02 / KNOW YOUR KIT

Everything has a job.

Keep this inventory handy when unpacking and organising your set. Piping tips are also called nozzles.



ACTUAL PRODUCT PHOTOGRAPH

Tools supplied	What they are for
36 small numbered tips + pattern chart	Detailed piping, borders, lettering and different decorative textures. Match the opening to the supplied chart.
6 medium tips + 4 Russian tips	Larger swirls and decorative flowers. Russian tips form several petals in one squeeze.
2 small, 1 medium + 1 Russian coupler	Connect compatible nozzles to a bag. A standard two-part coupler lets you change the nozzle without emptying the bag.
2 reusable 12-inch TPU bags + 50 disposable bags; 2 ties	Hold icing for piping. The ties help keep the twisted top closed.
3 scrapers; 6-inch spatula; silicone spatula	Spread, smooth, texture and transfer icing.
8 fondant tools; 6 cookie cutters	Model details and cut shapes in suitable paste or dough.

Tools supplied	What they are for
2 flower nails; 1 flower lifter	Build buttercream flowers and transfer them to cakes.
1 silicone piping pen	Pipe small details using a suitable smooth icing.
100 disposable baking cups; 6 silicone baking cups; 1 mini silicone muffin cup	Portion baking mixtures in suitable supported cups. Follow individual heat-use markings.
1 cleaning brush; 1 pink storage box	Clean nozzle openings and keep fully dry tools organised.

This digital guide accompanies the set. Cake tins, a turntable, cake boards, ingredients and baking parchment are additional items you may need; they are not listed as included.

03 / BEFORE FIRST USE

Set yourself up well.

A tidy workspace, cool cakes and clean tools make decorating much easier.



ACTUAL PRODUCT PHOTOGRAPH

Unpack, wash and inspect

Remove packaging. Wash reusable food-contact parts with warm water and mild washing-up liquid, rinse well and dry completely. Check bags for splits, nozzles for damage and cutters for sharp edges. Do not use a damaged tool.

Keep these extras nearby

A bowl of icing, a spoon or spatula, kitchen scissors, a tall glass, baking parchment and a clean damp cloth. For cakes, use a stable cake board and a flat work surface. A turntable is helpful but optional.

Cool means completely cool

Let baked cakes and cupcakes cool before decorating. A warm sponge softens buttercream and makes neat piping difficult. Brush away loose crumbs before coating a cake.

HEAT USE: CHECK EACH ITEM

The box, bags, couplers, pen and modelling tools are decorating accessories. Keep them away from ovens, hobs and direct heat. Use baking cups in an oven only where their packaging or markings confirm suitability and the temperature limit. Silicone appearance alone does not establish a safe temperature.

Decorating with children

An adult should supervise, handle scissors and check small parts. Nozzles, couplers and other small pieces can present a choking risk; metal edges and flower-nail stems can be sharp. This is kitchen equipment, not a toy.

Food and allergy care

Wash hands and work surfaces before starting. Check ingredient labels for allergens, and clean tools thoroughly between different mixtures. Follow the storage instructions for the cake and every filling or topping you use.

04 / BUTTERCREAM

The right texture changes everything.

Use a familiar buttercream recipe, or try this simple starting batch for practice. Adjust the texture for your chosen technique.



DECORATING INSPIRATION

Simple vanilla practice buttercream

Ingredients: 125 g unsalted butter, softened but not melted; 250 g icing sugar, sifted; 1/2 teaspoon vanilla extract; a little milk or water, only if needed. Contains milk when made with butter and milk.

01 Beat the butter
Beat until smooth and creamy. Scrape down the bowl so no firm pieces remain.

02 Add sugar gradually
Mix in the sifted icing sugar in portions, starting slowly to limit dust. Add the vanilla.

03 Adjust and smooth
If too stiff, add liquid 1/2 teaspoon at a time. Mix slowly at the end and press against the bowl with a spatula to reduce air pockets.

Texture	Best starting use
Soft and spreadable	Coating cakes; fine writing with a small round nozzle. It should flow without running.
Medium, with defined ridges	Stars, shells, rosettes and cupcake swirls. The pattern should keep its shape.
Firm but pipeable	Petals, leaves and Russian-tip flowers. It should hold detail without requiring excessive force.

TEST BEFORE FILLING A WHOLE BAG
Pipe a sample. If ridges collapse, let warm icing cool or work in a little sifted icing sugar. If it tears or takes too much force, soften slightly. Whipped cream and runny icing will not behave like buttercream.

05 / BAG SETUP

Fit. Fill. Twist. Pipe.

Choose the nozzle first. Check the fit before cutting a bag: you can always enlarge the opening, but you cannot make it smaller.



ACTUAL PRODUCT PHOTOGRAPH

Using a standard two-part coupler

01 Separate the pieces
Unscrew the outer ring. Put the coupler base inside the empty bag and push it gently towards the tip.

02 Mark and trim
Mark where the narrow outlet needs to emerge. Slide the base back, cut a small amount from the bag tip, then push the base into position. Leave enough bag around it for a secure fit.

03 Fit the nozzle
Place a compatible nozzle over the outlet on the outside of the bag. Screw the ring over it until secure; do not force or cross-thread it.

04 Fill halfway
Fold the top of the bag over a tall glass. Spoon in icing, pressing out large air pockets. Unfold the top, push icing down and twist the bag above it.

05 Test the seal
Pipe into a bowl first. If icing leaks around the ring, stop and check assembly and nozzle fit.

NO COUPLER?
A suitable nozzle can sit directly inside a bag. Trim the bag so just the working end projects and the wider body remains securely inside. Large and Russian nozzles may need a larger opening; check the bag can hold them securely.

How to hold the bag

Your dominant hand squeezes from the twisted top; your other hand guides near the nozzle. Retwist as the bag empties. Keep the top closed with a supplied tie if helpful. Avoid overfilling: a small bag is easier to control.

Changing a nozzle: With a standard coupler, release pressure, unscrew the ring, swap for another compatible nozzle and refit. Check the seal before continuing. Never force a nozzle onto an unsuitable coupler.

06 / NOZZLE FINDER

Choose by the opening.

Start with the shape at the tip. The opening tells you more about the result than the overall size of the metal cone.



DECORATING INSPIRATION

Round
Dots, beads, lines and writing. A larger opening gives a broader line.

Open star / French
Stars, ridged shells and swirls. Closely spaced teeth give a finer ribbed texture.

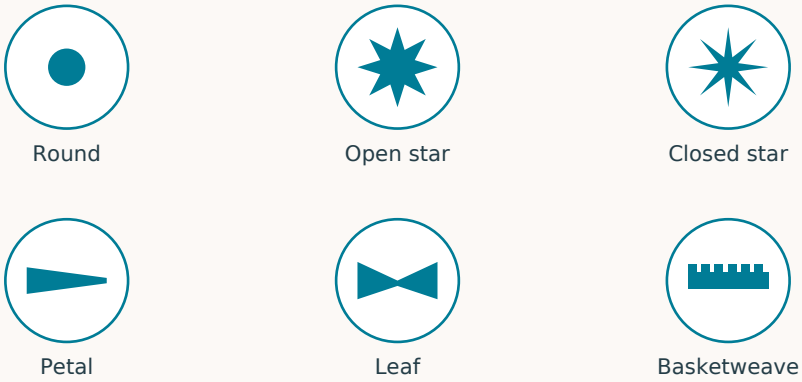
Closed star / drop flower
Defined rosettes and flowers. Inward-curving teeth create more enclosed ridges.

Petal
Ribbons, ruffles and layered petals. Keep the narrow edge towards the outside of a petal.

Leaf
Leaves and pointed details. Squeeze for the base, then ease pressure as you pull away.

Basketweave
Flat strips for woven effects. Keep the ridged side facing outwards where wanted.

FIND YOUR FAVOURITES
Use the supplied numbered chart to identify individual nozzles; numbering varies between manufacturers. Pipe a sample of your favourite tips on parchment and photograph it for reference.



Schematic openings: compare with your actual nozzles.

07 / ESSENTIAL MOVES

Six techniques to practise.

Pipe onto baking parchment first. Hold the nozzle close enough for control, without dragging it through the icing.



DECORATING INSPIRATION

Technique	How to do it
Star	Hold a star nozzle upright, just above the surface. Squeeze in one place, stop pressure completely, then lift.
Dot or pearl	Hold a round nozzle upright. Squeeze until the dot is the size you want. Stop, then lift. Flatten a little peak gently with a clean, barely damp fingertip.
Shell border	Hold a star nozzle at about 45 degrees. Squeeze a rounded head, ease pressure and pull into a short tail. Start the next shell over that tail.
Rosette	Hold a star nozzle upright. Start in the centre and circle outwards in one flat spiral. Ease pressure as you finish and tuck the tail beside the outer edge.
Tall cupcake swirl	With a suitable larger star nozzle, start at the outside. Circle inwards and upwards, making each turn smaller. Stop squeezing before lifting from the centre.

Technique	How to do it
Writing	Use a small round nozzle and softer, smooth icing. Practise words on parchment; write slowly with steady pressure. Keep the bag only lightly filled.

A five-minute practice routine

Pipe a row of ten stars, ten dots, one shell border and three rosettes. Look for consistent size rather than speed. If your hands warm the icing, put the bag down and allow it to cool before continuing.

REMEMBER THE ORDER

Squeeze to form the decoration. Release pressure to finish it. Lift or pull away only after releasing. This prevents many unwanted tails and peaks.

08 / FLOWERS

From one squeeze to layered petals.

Flowers need icing that holds detail. Begin with Russian tips, then move on to individual petals when your bag control feels comfortable.



DECORATING INSPIRATION

Russian-tip flowers

01 Prepare the surface
Spread a thin layer of buttercream on a cooled cupcake. Fresh icing helps the flower attach.

02 Fit and test
Fit a Russian nozzle securely in a suitable bag, directly or with its compatible coupler. Fill with firm, smooth buttercream and pipe a test until every opening flows.

03 Build one flower
Hold the nozzle upright with its face close to the icing. Squeeze to attach the base, then lift slowly a short distance while maintaining pressure.

04 Release cleanly
Stop squeezing before lifting away. Wipe the nozzle face between flowers. Add leaves with a suitable leaf nozzle if desired.

Petal flowers on a flower nail

Attach a small square of baking parchment to the nail head with a dab of buttercream. Hold the nail by its stem and turn it with your fingers. Pipe a small cone of firm icing as a centre, then wrap overlapping petals around it with a petal nozzle: wide edge towards the base, narrow edge outwards.

Turn the nail as you pipe each petal. Make the outer petals gradually larger. Lift off the parchment and chill the flower until firm enough to handle. Slide the flower lifter beneath the base, transfer to the cake and gently slide it out. Remove all parchment before serving.

IF FLOWERS DO NOT FORM
Smudged petals usually need firmer or cooler icing. Ragged petals can mean icing is too stiff, crusted or blocking an opening. If flowers lift off, start closer to a freshly iced surface and establish the base before lifting.

09 / COAT A CAKE

A smoother finish, one pass at a time.

Use your spatula to apply icing and a scraper to refine it. A thin crumb coat helps prevent crumbs spoiling the final layer.



DECORATING INSPIRATION

01 Stabilise the cake
Put the fully cooled cake on a board on a stable surface. Add a little buttercream under the first layer to help it stay in place.

02 Fill and stack
Spread an even layer of filling, keeping layers level. Follow your recipe for suitable fillings and storage.

03 Seal the crumbs
Apply a thin coat of buttercream over the top and sides. Scrape away excess and chill until the coat is firm to a gentle touch.

04 Apply the final coat
Add a thicker layer of buttercream. Spread the top, then the sides. Fill obvious gaps before you start smoothing.

05 Refine the sides
Hold a straight scraper upright, with its lower edge close to the board. Move smoothly around the cake, or rotate a turntable if using one. Wipe the scraper after each pass.

06 Finish the top edge
Use the spatula to draw the raised rim gently inwards, wiping between strokes. Stop once it looks even; repeated scraping can pull the finish apart.

TOOLS AND TEXTURE
Use a straight scraper edge for smoothing and a shaped edge for patterned sides. Keep the scraper upright and use light pressure. Do not use boiling water to heat plastic tools.

Working without a turntable: Work in short sections and carefully reposition the board between passes. Keep fingers clear of the finished sides. Chill a soft coat before adding more detail.

10 / FINISHING TOOLS

Small details. Big difference.

Use modelling tools on small pieces of fondant or sugarpaste, and test each shape on a spare piece before working on your decoration.



DECORATING INSPIRATION

Tool or shape	Useful starting technique
Ball end	Thin petal edges with light circular strokes on a suitable soft modelling pad. Do not press through the paste.
Pointed / veining end	Mark leaf veins, guide lines and small details. Use light pressure to avoid tearing.
Flat, blade or tapered end	Shape edges, add folds and tidy small pieces. Select the end that gives the mark you want.
Curved or rounded end	Indent smiles, curves or other shallow features. Test pressure on spare paste first.
Cookie cutters	Cut rolled dough according to your recipe, or cut fondant shapes. Press straight down on a suitable board and lift carefully.
Silicone piping pen	Use smooth icing that flows through its opening. Fill modestly, assemble securely and practise dots or short lines. Stop if excessive pressure is needed.
Silicone spatula	Scrape icing from the bowl and combine small amounts of colour. Avoid using the same utensil for raw batter and finished icing without washing.

Keep fondant workable

Knead a small portion until pliable. Keep unused paste wrapped so it does not dry out. Use only a light dusting of icing sugar or cornflour if sticking occurs, and a tiny amount of edible adhesive or water where your paste instructions allow it.

BEFORE SERVING

Remove flower-nail parchment and any non-edible supports or equipment. Tell the person serving the cake about any non-edible decorations or supports you have added.

11 / TRY A PROJECT

Three easy wins.

Use fully cooled bakes. Start with one colour and one technique, then add a second detail once the first feels comfortable.



DECORATING INSPIRATION

01 Rosette cupcakes

You need: cupcakes, medium buttercream, a suitable star nozzle and a piping bag.
Method: Spread a thin layer of buttercream over each cupcake. Practise one rosette on parchment. Start in the centre of a cupcake and pipe a flat spiral outwards. Release pressure and finish at the outer edge.
Make it yours: Add a small fondant heart made with a cutter, if your set includes that shape.

02 Flower-garden cupcakes

You need: cupcakes, firm buttercream, a Russian nozzle and an optional leaf nozzle.
Method: Apply a thin fresh buttercream base. Pipe three flowers close together, wiping the nozzle face between each. Fill small gaps with leaves or dots.
Make it yours: Try one flower first; add more once the petals hold their shape.

03 A simple celebration cake

You need: a cooled cake, cake board, spreadable buttercream, scraper, spatula and a star nozzle.
Method: Crumb-coat, chill and add a final coat as on page 10. Pipe a shell border around the base. Add a few rosettes on top, leaving space for a message piped with a small round nozzle.
Make it yours: Use the same icing colour for coating and borders for a calm, coordinated finish.

KEEP A USEFUL RECORD
Note the nozzle shape, icing texture and technique you used. A quick photograph of your practice sheet makes it much easier to repeat a result you like.

12 / TROUBLESHOOTING

A quick fix for the common snags.

Change one thing, pipe another sample and compare. Most problems come from icing texture, bag setup or pressure.



DECORATING INSPIRATION

What you see	What to try
Icing will not come out	Stop squeezing. Check for a blocked opening, a folded bag tip or icing that is too stiff. Remove and clean the nozzle rather than forcing it.
Icing leaks around the coupler	Check the ring is correctly threaded and the nozzle is compatible. A bag cut too far back may need replacing.
Stars or swirls slump	Let warm icing cool. If it remains too loose, add a little sifted icing sugar. Test before refilling.
Ridges look torn or rough	Check for lumps or crusted icing. If the icing is too stiff, mix in a few drops of liquid and test again.
Air gaps break the pattern	Press icing against the bowl before loading. Push trapped air out of the bag and pipe a little into a bowl before starting.
Long tails or pointy peaks	Release pressure before lifting. For dots, gently flatten a peak with a clean, barely damp fingertip.

What you see	What to try
Russian flowers pull away	Pipe onto fresh buttercream. Establish the base close to the surface, then lift slowly and release before pulling away.
Crumbs show in the coat	Let the cake cool fully, remove loose crumbs and apply a thin crumb coat. Chill before the final layer.
Fondant sticks or cracks	Use a light dusting if sticky. If dry, knead a fresh small portion and keep unused paste covered. Follow its packaging guidance.
Your hand aches	Use less icing in the bag. Check the icing is not too stiff and take short breaks. Do not compensate by squeezing harder.

13 / CARE & SUPPORT

Clean well.
Keep creating.

A few minutes of care after decorating will keep your kit ready for the next bake.



ACTUAL PRODUCT PHOTOGRAPH

After every session

01 Empty and separate
Remove leftover icing, take couplers apart and remove the nozzles. Dispose of single-use bags and paper baking cups after use.

02 Hand-wash gently
Wash reusable tools with warm water and mild washing-up liquid. Soak nozzles briefly to loosen icing, then use the supplied brush gently. Rinse until openings are clear.

03 Dry completely
Let all parts dry fully, including nozzle interiors and the inside of reusable bags. Wipe the box with a damp cloth and dry it before storing tools.

04 Inspect and organise
Replace split bags and damaged tools. Keep small nozzles together, store sharp parts safely and close the box only once everything is dry.

A GENTLE DEFAULT
Hand-wash unless the individual item is expressly marked dishwasher-safe. Avoid abrasive pads, harsh cleaners and boiling water. Do not assume that all silicone or plastic pieces share the same heat rating.

We are here to help

For a missing part, a care question or help identifying a tool, contact TPC Kitchen with your order number and a clear photograph of the item.

Email: support@tpckitchen.co.uk
Website: tpckitchen.co.uk
Your product: Pink Cake Decorating Tool Box - product page

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