## Mosaic Designs

Amaze your customers with this quick and easy version of a stained glass look...





Step 1:

 On a fondant covered cake, use a small cutting wheel to draw your lines into the cake...



Step 2:

- Complete all desired layers of cake before the fondant crusts over too much.



Step 3:

- Mix 2 parts veg oil with 1 part petal dust and 1 part pearl dust.
- \*If you don't want the pearl sheen, omit pearl dust and use a bit less oil.



Step 4:

- Using a soft brush, begin painting with first color.





Step 5:

- Once first color is completed, mix second color and continue.
- Add additional colors until complete.



Step 6:

 After painting is complete, use a tip 2 or 2.5 to fill in the lines with desired color icing.