



**Making Every
Occasion
More Special**



Easy Recipes & More



Welcome to the wonderful world of Cricut Cake™!

As a little girl, I remember my mother taking time to make a birthday cake shaped like a princess. When she was done, I thought it was the most beautiful princess I had ever seen. She had taken the time to decorate the dress with dainty little flowers and lace with a piping bag and frosting. My friends thought I had the coolest mom. It's a memory I keep dear to my heart.

I've tried to carry on this tradition with my own children. I enjoy making every occasion special by making cakes, cookies, and other personalized treats. I'm so glad I have my Cricut Cake™ machine! Making memories that last a lifetime just got a whole lot easier.

Now you can start your own traditions. Just think of all the special occasions coming up this year: birthdays, anniversaries, holidays, weddings, parties, fundraisers, work events, and more. The possibilities are endless.

I know you are anxious to get started, so we've included this recipe book with your Cricut Cake machine. It features recipes, decorating inspiration and instructions, and tips and tricks. Understanding the tips and tricks will make your first experience with your Cricut Cake machine easy and enjoyable. If you need additional help, you are welcome to call 1-877-727-4288. Our friendly customer service staff is ready to help you make amazing creations.

I know you will love your Cricut Cake machine as much as I do.

Enjoy,
Jinger Adams

A HUGE thanks to all those professional bakers, and serious amateurs, who have contributed the recipes and instructions that are included in this book.

RECIPE

Rolled Fondant

Carrie Biggers

Ingredients:

2 pkg. unflavored gelatin (2 Tbsp.)
1/2 cup cold water
3 Tbsp. melted solid vegetable shortening (in very dry climates, add 5 Tbsp.)
1 heaping cup glucose
1-2 Tbsp. flavoring (almond, vanilla) or 1 tsp. concentrated flavoring
4 lbs. powdered sugar

Instructions:

In a small saucepan, add the water and sprinkle the gelatin on top to soften for about 5 minutes. Slowly heat the gelatin. Stir until gelatin is dissolved. **DO NOT ALLOW TO BOIL!** Turn off heat.

Add vegetable shortening, glucose, and flavoring. Stir until combined thoroughly.

Place powdered sugar (reserving 2 cups) in a large glass or plastic bowl. Make a well in the center. Pour the gelatin/glucose liquid into the well of sugar, and mix until nearly all of sugar is stirred in. Lightly grease counter top with vegetable shortening and generously dust with additional powdered sugar. Pour mixture onto counter top. With lightly greased hands, knead the mixture, incorporating all of the powdered sugar until it forms a smooth, stiff ball. Add additional sugar if needed.

Fondant should not be really sticky or too soft. With experience you will learn how stiff is stiff enough. Knead in as much sugar as the fondant will take. Beginners usually make it too soft.

Wrap tightly in plastic wrap, twice. Store in gallon plastic bag. Allow to rest overnight. Can be stored at room temperature for weeks. Refrigerate or freeze for extended storage time.

When ready to use, warm briefly in microwave for 30 to 60 seconds to soften and make easier to knead.

Use Gum Paste In A Pinch:

Add 1 tsp. Tylose or CMC to 1 lb. fondant. Knead together to convert into gum paste consistency. (Our fondant recipe is approx. 4 lbs. in one bag). Allow to rest for at least an hour. This gum paste would be OK for cutting large pieces but **NOT** delicate designs.



Cake by Sugar Artists: Carrie Biggers
Becky Guidry
Martha Hebert

Cream Cheese Buttercream

Carrie Biggers

Ingredients:

1 lb. cream cheese
8 oz. butter
1 lb. high ratio shortening
1 tsp. salt
1 Tbsp. flavoring (cream bouquet, vanilla, or almond)
4 lbs. powdered sugar (approximate)

Instructions:

Whip shortening until light and fluffy. Add cream cheese and butter. Whip. Add salt and flavorings.

Slowly add powdered sugar to desired spreading consistency.

Gum Paste

Ingredients:

2 pkg. unflavored gelatin (2 Tbsp.)
1/2 cup cold water
1 tsp. lemon juice
2 Tbsp. melted solid vegetable shortening
1/3 cup light corn syrup
2 lbs. powdered sugar
2 1/2 - 3 Tbsp. Tylose powder

Instructions:

In a small saucepan, add water and lemon juice. Sprinkle the gelatin on top, allowing to soften for about 5 minutes. Slowly heat the gelatin. Stir until gelatin is dissolved. DO NOT ALLOW TO BOIL! Turn off heat.

Add vegetable shortening and light corn syrup. Stir until thoroughly combined.

Place powdered sugar in the large bowl of a heavy duty mixer. Add the gelatin/corn syrup liquid to the powdered sugar and mix well. Stop mixer and add Tylose powder. Continue to mix until thoroughly combined and mixture thickens. Pour mixture onto lightly greased countertop that has been lightly dusted with powdered sugar. With lightly greased hands, knead until it forms a smooth, rubbery ball. Add additional sugar if dough is too sticky or soft. With experience you will learn how stiff is stiff enough. Knead in as much sugar as the gum paste will take. Beginners usually make it too soft.

Mixing by Hand:

If you do not have a heavy duty mixer, you can do this mixing by hand. Place powdered sugar in a large mixing bowl. Make a well in the center of powdered sugar. Pour the gelatin/corn syrup liquid into the well of sugar and mix until nearly all of the sugar is stirred in. Pour onto a countertop that has been lightly greased with vegetable shortening and dusted with the additional powdered sugar. Sprinkle Tylose powder evenly over the mixture. With lightly greased hands, knead the gum paste and incorporate all of the powdered sugar and Tylose until it forms a smooth, rubbery ball. Add additional sugar if needed. It should not be really sticky or too soft. With experience you will learn how stiff is stiff enough. Knead in as much sugar as it will take. (Beginners usually make it too soft.) Wrap tightly in plastic wrap, twice. Store in gallon-sized plastic zipper bag. Allow to rest overnight. Can be stored at room temperature for weeks. Refrigerate or freeze for extended storage time.

Placing Gum Paste on Cutting Mat:

Start with a baseball-sized piece of gum paste (approximately 3/4 lb.). Warm briefly in microwave in 10 second increments, to soften and make easier to knead.

Roll as thin as possible (approximately 1 to 2 mm or 1/8" to 1/16" thick or the thickness of a penny). Brush mat with shortening. Place gum paste on mat and roll over again to adhere to mat and remove any air bubbles. If you can see through the gum paste it is too thin. Cover gum paste with an extra flexible cutting mat. Place in jumbo zipper bag or wrap tightly with plastic wrap. Allow gum paste to rest several hours or even overnight. Uncover the gum paste. Let dry to the touch. Time will vary according to kitchen conditions (approximately 30 minutes to 1 hour). You are now ready to cut in your machine.



Carrie Biggers



Tylose Gum Glue

Carrie Biggers

Mix 1 tsp. Tylose powder (or CMC) with 1/2 cup hot water. Stir. Don't worry about the lumps at this point. Let rest 20 minutes. Stir again to work out the lumps. Let rest again for 20 minutes. Adjust ingredients as needed for desired consistency.

This will make a gel-like liquid. Apply sparingly with an artist brush to attach decorations when your fondant and gum paste are fresh and flexible. If your pieces have been dried, attach with a little royal icing.

Royal Icing

Carrie Biggers

Purchase Meringue Powder in a cake decorating supply department. Follow the directions on the package. Be sure your mixing bowl and utensils are perfectly grease free or the icing will not whip well. Whip until it peaks and loses its shine. Cover bowl with damp cloth to prevent crusting.

Place in a pastry bag and attach dried Cricut® cutout designs to your cake. You can also use this to pipe borders, dots, etc. Royal icing is also used to over-pipe on the top of Cricut cutout designs to give them depth and dimension.



RECIPE

Carrie's Cake Mix Plus

Carrie Biggers

Ingredients:

1 box cake mix
Follow directions on box.

Instructions:

Add 1 egg extra into measuring cup. Then add half of the milk and half of the water of the amount of liquid called for. Add 1/4 cup flour for high altitude.

Add desired flavorings. Spray pans with a baker's cooking spray. Lower temperature of oven if using deeper cake pans.

Chocolate Modeling Clay or Plastique

Carrie Biggers

Ingredients:

1 lb. white or milk chocolate, melted
1/2 cup light corn syrup

Instructions:

Heat chocolate in microwave on 50% power for 1 to 2 minutes. Stir. Heat 1 minute more. Stir until smooth. Heat corn syrup until it is warm to the touch. Add corn syrup to the chocolate. Stir until it is combined. Do not over mix. (This will look wrong but don't worry.)

Pour mixture onto a piece of plastic wrap. Cover loosely and leave to cool for 4 to 8 hours.

Knead to form a smooth ball. Remove any hard pieces that don't mix in. You can also crush little lumps by rolling out clay very thin with a rolling pin. Double wrap tightly in plastic wrap and then place in a plastic bag. Store in cool place. Do not refrigerate – this will make the candy paste grainy and hard to work with.

To use, warm and knead clay. Add gel paste, dry candy food color powder, or petal dust as desired. Use to create faux chocolate curls, roses, fantasy flowers, pearls, chocolate bands, draping, lace, and more.



Gingerbread House

Kim Sholenberger

This is a cherished family recipe that I have used ever since I made my very first gingerbread house. It was revised by my sister Patrice Secrist and has been my favorite ever since. It is ideal for gingerbread houses. It differs from a gingerbread cookie recipe in that it holds its shape better when baking and dries to be more stable, ideal for large houses.

Ingredients:

2/3 cup butter or margarine	1 tsp. baking soda
1/2 cup granulated sugar	1/4 tsp. salt
1/2 cup molasses	1 tsp. cinnamon
1 egg	1 tsp. ginger
2 cup flour	1/4 tsp. cloves

Cream butter, sugar, and molasses. Beat in egg. In a separate bowl, combine dry ingredients and add to butter mixture until you have a nice stiff dough. Blend well. Roll dough onto mat until it is approximately 1/8 inch thick. Place mat in the freezer for a few minutes until firm. Remove from freezer and cut out on your Cricut Cake™ machine while still cold. If your dough thawed completely while cutting, return it to the freezer until firm again. Flip mat face down onto a parchment-lined baking sheet or silicone baking mat. Slowly remove cutting mat from dough and remove excess dough from around the image. If your dough sticks to the mat, you can use a palette knife or Cricut® spatula to help release the dough. If your image has a detail you want on the face of the cookie, flip over again using the same technique. Bake at 350° F for 12 to 15 minutes until lightly browned around the edges. Cool on racks until firm.

Use the Cricut Cake Seasonal Sampler cartridge to cut the house. Cut rectangles for walls and roof. Cut the front and back pieces first to estimate the size you need for the walls and roof. Glue the pieces together after they cooled, using caramelized sugar to assemble. Put a small amount of sugar in a skillet and heat over medium-low heat until caramel color. Dip the edges in the sugar and hold the two pieces together until sugar is set (approximately 1 minute). The house could also be glued together using royal icing, but it does require a much longer drying time.

Testimonial - Kim Sholenberger:

I am a cake enthusiast and decorator of 13 years and a proud mother of four boys. It is a fun family tradition during the winter holidays to decorate gingerbread houses together. My boys love to make their own creations with cakes, cookies, and anything that has to do with icing. They enjoyed using the Cricut Cake machine to cut out their favorite shapes, and I was amazed when I realized I could cut cookie dough. I especially enjoyed cutting out the three dimensional trees for our gingerbread forest. I have realized over the years that I have the most fun when I decorate with my children.



Low Fat Vanilla Cake

Sherri Walter

Cake Ingredients:

Cooking spray with flour additive

1 1/2 cups all purpose flour

1/3 cup potato starch

1 1/2 tsp. baking powder

1 tsp. salt

1 3/4 cups sugar substitute

10 tablespoons butter, softened

3 large eggs

3/4 cup whole milk

1/4 cup half-and-half

1 Tbsp. vanilla extract

Simple Syrup Ingredients:

1/2 cup water

1 cup confectioners sugar

1 tsp. vanilla extract

Frosting Ingredients:

1 container store-bought reduced sugar frosting

Fondant

White frosting sheets for butterflies

Instructions:

Spray three cake pans (4", 6" and 8") with cooking spray. Combine flour, potato starch, baking powder, and salt in large bowl. Stir well with a whisk.

Combine sugar substitute and butter in mixing bowl. Beat at medium speed until light and fluffy. Add eggs one at a time, beating well after each addition. Combine milk and half-and-half in small bowl. Add flour mixture and milk mixture alternately to butter mixture. Beat until just combined. Fold in vanilla extract. Divide batter between two pans and bake at 350° F for 30 minutes or until a wooden pick inserted in the center comes out clean. Cool in pans for five minutes before turning out onto wire rack covered with wax paper. Place water for simple syrup into microwavable safe bowl. Microwave for 1 minute. Add confectioners sugar. Stir to combine and dissolve the sugar. Add the vanilla extract. Using a pastry brush, brush the warm simple syrup over the cooling cakes. Cool the cakes an additional 25 minutes. Wrap cakes in clear wrap and refrigerate 4-6 hours or overnight.

When ready to complete cake, remove clear wrap from cakes and level them. Place the first layer on the cake plate. Using approximately 1/4 of the can of

frosting, place a light layer of frosting on the cake. Place the second and third cakes on top and then cover the three cakes with the remainder of the frosting. This small amount of frosting will not cover the cakes fully. This is only meant as a layer between the cakes and the fondant. Using fondant, completely cover the cake and decorate with cut butterflies. Cut your butterflies out of white frosting sheets. For best results, chill in freezer about 10 min. before removing from cutting mat. Taper butterflies down the face of the cake.



Biography – Sherri Walter:

Growing up in a cake decorator's kitchen, Sherri has had a love for cake decorating all of her life. She developed her talent over the years by studying the latest trends, getting tips from friends, and taking locally offered classes. Sherri has been decorating cakes professionally for the past 15 years and wouldn't dream of doing anything else. She pours her joy and love into every cake she produces, ensuring that not only do her cakes look great, but they taste good too. Sherri has recently fulfilled her lifelong dream of owning her own bakery! Visit her at www.sherris-cakes.com.



Perfect Pie Crust

Cathy Davis

Ingredients:

1 3/4 cup all purpose flour
1/2 cup veggie oil
Dash of crushed sea salt
3 Tbsp. cold water

Instructions:

There are two methods for this recipe. One is for the crust, and the other is for the cut images.

Put flour in a shallow, wide bowl. Create a well in the center of the flour.

Pour the oil into the well you just created. Add salt. Using a pastry cutter, begin cutting flour into the oil working from the outside in and moving the bowl in a circular motion as you go around the edge of the bowl. Cut flour and oil together until the mixture is nice and crumbly. Sprinkle the cold water across the top of the mixture. Using a pastry cutter, cut water into the mixture just until the crust is mixed and smooth. DO NOT KNEAD. Just push the mixture together in a ball. Divide ball in half, half for top crust and half for bottom crust.

Using four sheets of wax paper, place two sheets on your counter and sprinkle lightly with flour so that dough will not stick to paper. Sprinkle flour on top of ball, place two pieces of wax paper on top of ball, and begin to roll out dough. Roll dough to fit pie pan. Place dough on pie pan and repeat process for top crust.

Cutting Images out of Dough with the Cricut Cake™ machine:

Follow process as above until dough is collected into a ball. Knead the pastry dough to give it a bit of stiffening. Add about 1 teaspoon of flour as you knead to make your dough firmer. Add flour to two sheets of wax paper. Place two more sheets of wax paper on top of the ball. Roll out between 1/8 and 1/4 inch thick.

After dough is rolled and ready to cut, take the top layer of wax paper off of dough. Brush solid shortening across cutting mat and place crust onto the mat (wax paper down). Cut images. The crust should stay on the wax paper, and the wax paper should stay in place on the cutting mat.



Testimonial – Cathy Davis:

The Cricut Cake™ machine allows me to express myself and create in ways I only dreamed of before. I not only create amazing cakes, cupcakes, and cookies, but I also cut pie crust to decorate my pies. I could never do that before owning the Cricut Cake machine. Now I can cut leaves and acorns for my pumpkin pies, bananas for my banana cream pie, and cherries for my cherry pie. I have even made fun finger sandwiches, cut themed chips from tortilla shells, and shaped quesadillas to make my lunches and snacks for the kids even more fun. I believe everyone needs a Cricut Cake machine in the kitchen.





Carrie's Cakes
www.carriescakes.com



Carrie's Cakes
www.carriescakes.com (801.571.3681)

Biography – Carrie Biggers:

Carrie is the owner of Carrie's Cakes, an upscale custom wedding cake studio in Sandy, Utah. Carrie enjoys traveling to demonstrate and teach the art of cake decorating to fellow sugar art enthusiasts. She also operates a school of cake design at her Sandy location. Her students have traveled from all over the United States and Canada, and even as far away as Kuwait and the Dominican Republic, in order to attend her classes.

Carrie has discovered a way to combine her love of fabrics and lace as a wedding gown seamstress by carrying that talent over into the creation of cakes adorned with lace, flowers, and bows made entirely of sugar.

Carrie has published two photographic coffee table books: Portfolio I and II. In addition, she has also produced five instructional DVDs: "Making Fabulous Fondant," "Chocolate Modeling Clay & Gum Paste Techniques," "Topsy Turvy, Crooked Cakes," "Cake Treasures Collection Volume I," "Simple Designs Using Cricut Cake™," and "Volume II: Advance Designs Using Cricut Cake and Cricut DesignStudio®."

Carrie has been working closely with Cricut Cake manufacturers, Provo Craft. She has been making the projects for their worldwide launch, appearing with them on HSN and their infomercial.

Carrie has appeared on local and national television programs including *TLC's Ultimate Cake Off*, *Good Things Utah*, *Utah Brides.com*, and *Studio 5*. Her cakes have been featured in many national publications including *Martha Stewart Weddings*, *People*, *In Style Weddings*, *Southern Weddings*, and the annual calendar published by The Sweet Life with Norm Davis and Zane Beg. She is a member of ICES (International Cake Exploration Societe) and regularly demonstrates at the annual international cake conventions.

INSTRUCTIONS

3D Scallop Accent on Cake

This is a finishing touch that professionals might do that a normal person would not, but it is easy and makes your cake look professional.

1. Cut an intricate image about 4" high.
2. Using a round object from the kitchen, mold the gum paste around it and let it dry.
3. Remove and adhere to cake.
4. Use a little extra icing from an icing bag to give your 3D gum paste accent extra dimension.

Cake by
Sugar Artists:
Carrie Biggers
Becky Guidry
Martha Hebert



Chocolate Fondant Dough

Shelly Baker

Ingredients:

10 oz. chocolate coating, melted and cooled
1/3 cup light corn syrup
Food coloring

Mix the chocolate coating and the corn syrup together. Place dough into a plastic bag, flatten the dough, and seal the bag to make the dough airtight. Let the dough sit at room temperature until set (approximately 3 hours).

Work small pieces with your hands to make the dough more pliable. Color as desired with food coloring. Be sure to keep the extra dough covered while you are not working with it.



Biography – Shelly Baker:

Shelly is a professional cake decorator and teacher and has been decorating candies and cakes for three decades. Shelly took her first cake decorating class over 30 years ago at the place where she now teaches. Shelly remains a student herself as well. With a love for learning new things, Shelly quickly gravitated to the Cricut Cake™ machine and was so excited when she learned she could cut chocolate fondant with the machine and create masterpiece chocolate designs.

Chocolate Shoe

Shelly Baker

Supplies:

Cricut Cake™ Personal Electronic Cutter
Cricut® Life is a Beach cartridge
Shoe candy mold
Chocolate fondant: red, green
Candy coating: red, black
White corn syrup
Piping bag with a #3 tip

Instructions:

1. Melt the red candy coating. With a toothpick, carefully coat the sole and heel of the shoe in the candy mold. Do both sides, making sure they match up at the heel and toe. Set aside.
2. Using the green chocolate fondant, cut several leaves. Press icon leaf and leaf 1. Set at 1 1/2". Press **Quantity**. Using the + key, increase the quantity to 4 for each leaf. Press cut.
3. Still using the green chocolate fondant, press the icon leaf 1, still set at 1 1/2". Have the quantity set at 4. Press cut.
4. Using the red chocolate fondant, cut the flowers. Press the Plumeria icon. Set the quantity to 6. Press cut.
5. As you remove the leaves and flowers from the mat, press them to the inside of the shoe candy mold. Be sure to press hard enough to seal completely to the mold.
6. When you have all of the leaves and flowers in the mold, take your melted black candy (be sure it is not hot), and carefully cover all of the upper part of the shoe. Be sure to get the candy in all of the crevices around the leaves and flowers so there are no voids. Let sit at room temperature.
7. Using the red candy, fill the heel of both sides of the shoe. Put both sides together and line up the sides. Clip together. Continuing to use the melted red candy, put it all along the seam of the sole of the shoe to seal it together. Let set at room temperature.
8. Using the melted black candy, pour it into the shoe to coat the entire inside of the shoe. Pour out any excess candy. Let set at room temperature or in the refrigerator just until set.
9. Using the melted red candy, completely coat the entire inside of the shoe. Pour out any excess candy. Place in the refrigerator to set completely (about 10 minutes).
10. Remove the clips and remove the shoe from the mold. Place the shoe on a warming tray or a warm flat pan. Slightly melt the bottom of the shoe and place it on waxed paper to set.
11. Using some of the melted red candy, add a little clear corn syrup and mix. Get the candy to the consistency of whipped cream. Place in a decorating bag with a #3 tip. Pipe a bead border around the top of the shoe to finish the edges. Place a red plumeria flower at the seam on the toe.

Two-Tier Paisley Cake

Lauren Arrington

Supplies:

Cricut Cake™ Personal
Electronic Cutter
Cricut® Cake Basics
cartridge
6" and 8" round cake,
covered in teal fondant
Gum paste: white, teal,
green
Royal icing: green

Instructions:

1. Using white gum paste, cut out paisley base. Press **Base Shadow Blackout** <paisley>. Turn on **Auto Fill**, size 2 1/2". Press cut.
2. Using green gum paste, cut out second layer. Press <paisley>, **Auto Fill**, size 2 1/2". Press cut.
3. Using teal gum paste, cut out top detailed layer. Press **Shift**, <paisley-s>, **Auto Fill**, size 2 1/2". Press cut.
4. Adhere green layer to white base with water and adhere teal layer to green. Brush back of paisley with water or royal icing and adhere to both tiers.
5. Make smaller paisleys. Using white gum paste, press <paisley>, size 1". Press cut. Using green gum paste, change size to 3/4". Press **Repeat Last**, and cut. Using teal gum paste, change size to 1/2". Press **Repeat Last** and cut. Adhere layers together with water and adhere to cake.
6. With tiers in place, use green royal icing to pipe small dot border to bottom of each tier.



Sugar Cookies

(a recipe used by Lauren Arrington)

Ingredients:

3 cups all-purpose flour
3/4 tsp. baking powder
1/4 tsp. salt
1 cup unsalted butter, softened
1 cup sugar
1 egg, beaten
1 Tbsp. milk
Powdered sugar for rolling out dough

Instructions:

Sift together flour, baking powder, and salt. Set aside. Place butter and sugar in large bowl of electric stand mixer and beat until light in color. Add egg and milk and beat to combine. Put mixer on low speed, gradually add flour, and beat until mixture pulls away from the side of the bowl. Divide the dough in half, wrap in waxed paper, and refrigerate for 2 hours.

Preheat oven to 375° F.

Sprinkle countertop with powdered sugar. Remove one wrapped pack of dough from refrigerator at a time, sprinkle rolling pin with powdered sugar, and roll out dough to 1/4 inch thick. Move the dough around and check underneath frequently to make sure it is not sticking. If dough has warmed during rolling, place cold cookie sheet on top for 10 minutes to chill. Cut into desired shape; place at least 1 inch apart on greased baking sheet, parchment, or silicone baking mat; and bake for 7 to 9 minutes or until cookies are just beginning to turn brown around the edges, rotating cookie sheet halfway through baking time. Let sit on baking sheet for 2 minutes after removal from oven and then move to complete cooling on wire rack. Serve as is or ice as desired. Store in airtight container for up to 1 week.

Royal Icing for Cookies

Lauren Arrington

Ingredients:

2 egg whites
2 tsp. lemon juice
3 cups powdered sugar

Instructions:

Blend ingredients together until smooth. Add more or less sugar for desired consistency.



Halloween Sugar Cookies

Lauren Arrington

Supplies:

Cricut Cake™ Personal Electronic Cutter
Cricut Holiday Cakes cartridge
Sugar cookie dough, rolled out and frozen
White fondant
Gum paste: black, orange
Lollipop sticks or skewers
Royal icing

Instructions:

1. Using cookie dough that has been rolled to 1/8" thick and frozen, cut haunted house. Press **Plain Shadow**, **Auto Fill**, <spooky1>, size 5". Press cut. Transfer dough to cookie sheet and bake according to recipe instructions. Set cookies aside to cool.
2. Repeat with white fondant. Press **Plain Shadow**, <spooky1>, size 5". Press cut. Brush back of fondant with royal icing and adhere to cookies.
3. Using orange gum paste, press **Plain Base**, <spooky1>, size 5". Press cut. Brush with royal icing and adhere to white fondant layer.
4. Using black gum paste, press **Plain Base**, **Shift**, <spooky1-s>, size 5". Press cut. Brush back of black gum paste with water and adhere to cookies.
5. Attach cookie pop sticks to back of cookies with royal icing.



Testimonial – Lauren Arrington:

What I love about the Cricut Cake machine is that it makes decorating sugar cookies a breeze. Before I started using the Cricut Cake machine, it would take hours just to decorate a dozen cookies, and I would inevitably end up dragging my elbow through all of my hard work. With the Cricut Cake machine, I can make flawless cookies in minutes that look just too good to eat! Because I can cut cookie dough with the Cricut Cake machine, I'm not limited to whatever cutters are in stock at the store. The shapes and sizes that I can make with the Cricut Cake machine are just too many to number.

INSTRUCTIONS

Topsy-Turvy Cake

Cindy Wilson

Supplies:

Cricut Cake™ Personal Electronic Cutter
Cricut Cake Basics cartridge
Colored fondant: orange, mint green
Colored gum paste: mint green, blue, orange, brown
Colored gumballs: brown, orange, blue
3 round cakes, cut on angles and have been topped with fondant (6" round, 10" round, 14" round)

Instructions:

The quantity of image decorations depends on the size of your cakes. Cut each cake on an angle to create the fun, whimsical, topsy-turvy look. Use 6" deep cake pans for each layer to allow for the angles to be cut. Cover the small and large cakes with mint green fondant. Cover the large cake with orange fondant. Decorate each layer separately and stack as your whim carries you.

Embellishing with the Cricut Cake Machine:

Cut the following decorations for each layer of your masterpiece:
Diamonds, 2" (image 3, **Plain Shadow Blackout**), cut 20 to 22
Swirls, 2" (image 47, **Shift**), cut 16
Circles, 3/4" up to 2" (image 1, **Base Shadow Blackout**), cut as many as desired

Once all of your images have been cut, begin assembling each layer individually. Starting with the bottom layer, place diamonds with the points just touching each other around the cake base. For the swirl layer, run a ribbon around the circumference of your cake. Remove the ribbon and fold into sixteen equal pieces. Place the ribbon back on the cake and place a pin to mark each of these sixteen places; this will allow for even spacing of your swirls. Remove the ribbon and pins as you add the swirls. Randomly place the circles on the top layer. Once cakes are stacked and in place, use royal icing to glue the gumballs in place between the layers. Viola – the topsy-turvy cake is complete!



Testimonial – Cindy Wilson:

The Cricut Cake machine opens a whole new world of cake decorating for me! I am one of those folks who used to only decorate a handful of cakes per year, but with the Cricut Cake machine I see myself doing so much more: fun cakes for book club, dinner parties, or even a simple supper at home. As an avid Cricut® user, there's no new technology for me to learn. I simply use sheets of gum paste instead of paper!



Baby Blanket Cake

Becky Tully

Supplies:

Cricut Cake™ Personal Electronic Cutter
 Cricut® Cartridges: Cake Basics, Cake Everyday Sampler, Cake Seasonal Sampler
 Gum paste: bright teal, white, pastels of pink, yellow, blue, peach
 White fondant covered cakes: one 12", one 8" (each about 4" high)
 25 Edible pearls
 Gum paste glue mixture (gum paste thinned with warm water to glue consistency)
 3 Cake dowels between 6" and 7" long
 2 Small brushes
 Light pink edible dusting powder

Instructions:

1. Cover both cakes with rolled out white fondant. Insert the three dowels into the bottom 12" cake tier. Place them near the center of the cake. Center the 8" cake tier over the dowels and press the cake down on top of the bottom cake. The dowels will hold the two layers together.
2. Prepare gum paste. Mix colors. Place mixed gum paste in plastic wrap until ready to use to avoid drying out. Roll out gum paste onto Cricut Cake mats as needed. Place in a freezer or cover with plastic until ready to cut. Adhere each shape to the cake using a small amount of the gum paste glue mixture. Apply mixture to back of cut shape with a small brush.
3. With the Cricut Cake machine, cut the following shapes. Adjust your settings if needed.
 - Bottom tier side border: With Cake Basics cartridge and bright teal gum paste, select <Border5> plus **Base Shadow Blackout** at 2" setting. Cut 6 of this shape. Place each piece, flat side on the bottom, around tier.
 - Top tier side border: With Cake Everyday Sampler cartridge and bright teal gum paste, select <Scallop1> at 1" setting. Cut 5 of this shape. Place each piece, flat side on the bottom around tier.
 - Top tier background for baby face: With Cake Basics cartridge and bright teal gum paste, select <Seal1> plus **Plain Shadow Blackout** at 7" setting. Cut 1 of this shape.
 - Baby face: With Cake Seasonal Sampler cartridge and pastel peach gum paste, select <Baby> at 5" setting. Cut 1 of this shape. With a small brush add color for cheeks using the light pink edible dusting powder.
 - Hair bow for baby face: With Cake Seasonal Sampler cartridge and pastel pink gum paste, select <Bow> at 3/4" setting. Cut 1 of this shape.
 - Baby rattle: With Cake Seasonal Sampler cartridge and pastel pink and pastel yellow gum paste, select <Rattle> at 3 3/4" setting. Cut 1 in pastel pink and 2 in pastel yellow to layer.
 - Flowers: With Cake Basics cartridge and pastel pink gum paste, select

<Seal2> plus **Shift** and **Font** at 2 1/2" setting. Cut 25 of this shape. Then select <Seal2> plus **Shift** and **Font** at 1 3/4" setting. Cut 25 more of this shape to create double layered flowers. With the gum paste glue mixture, place an edible pearl in the center of each flower. Place flowers on the cake randomly using gum paste glue mixture to adhere.

- Base for baby blanket: Cut a piece of white gum paste 8" x 8".
- Squares for baby blanket: With Cake Basics cartridge and pastel pink, pastel yellow, and pastel blue gum paste, select <Doily2> at 1 1/2" setting. Cut 9 pastel blue of this shape, 8 pastel pink of this shape, and 8 pastel yellow of this shape. Adhere the squares to the base for baby blanket in a pattern of alternating rows. Work quickly during this process to avoid gum paste drying out. Once the squares are added, drape the gum paste blanket on the cake. Secure blanket with a little gum paste glue mixture.

Testimonial – Becky Tully:

I have been a cake decorating enthusiast since the age of 12. I did not realize how limited I have been for the past 30 years until I learned about the Cricut Cake machine. I could not have been more pleased with how much fun I have cutting with it. What surprised me the most was how impressed my friends have been with my cakes designed with the Cricut Cake machine. It has taken my hobby to a whole new, exciting level.



INSTRUCTIONS



Testimonial – Felicia Reynolds:

I have many memories of my mother and grandmother creating beautiful cakes and wonderful baked goods. They always applied love to every cake they made. This is something they engrained in me from the time I was old enough to hold a frosting spreader. Today, I love to imagine a cake design and then figure out how to bring it to life. What is exciting about the Cricut Cake machine is if I can imagine it, it can do it! I truly look forward to continuing my family's tradition of beautifully decorated cakes and passing that tradition to my girls, and using my Cricut Cake machine for years to come in my beloved family tradition!

Snowflake Cookies

Felicia Reynolds

Supplies:

Cricut Cake™ Personal Electronic Cutter
Flour
Hand roller
Your favorite cookie dough roll

Using store-bought dough:

Start with dough about the size of a tennis ball. Work the dough in your hands until it is soft enough to roll out on the mat. Place the ball in the center of an ungreased mat. Sprinkle flour on the cookie dough and roll out into a circle on the mat to an 1/8 of an inch thick. Place the mat in the freezer for about ten minutes. Remove the mat from the freezer and place it in the Cricut Cake machine. Cut out the shape(s) you have selected. Remove the excess dough from around the cut out shapes and put the mat back in the freezer for three to five minutes to stiffen the dough. Remove the mat from the freezer and transfer your cookies to the cookie sheet with a spatula and bake.

Tips:

This cookie dough is a good medium for thin cookies cut 3 inches or larger. You can double stack the cut out raw dough to increase the thickness if you prefer or to make cookie bouquets. If you are using one layer, you will need to cook the dough for less time than the recommended package directions.



Snowflake Cake

Felicia Reynolds

Supplies:

10 and 8 inch round cake pans
Buttercream icing
Fondant
Royal icing
Cake Basics cartridge
Gum paste
Solid shortening of your choice
White candy sticks
#2, #16, #22 Tips
2 jars of white cake sparkles



Prepare gum paste snowflakes in advance. Cut three 4" snowflakes for the center piece to allow for breakage. Using royal icing, attach a candy stick to one of the snowflake arms. Lay flat and allow to dry completely. Cut out eight 3" snowflakes for the top tier and twelve 3" snowflakes for the bottom tier. Using a sharp knife, cut off 1/4 of each of these snowflakes. Lay flat and allow to dry completely. Cut extra to allow for breakage. For the bottom, cut six 3" snowflakes. Using a sharp knife, cut these snowflakes in half. Lay flat and allow to dry.

Construct a stacked cake layered in fondant. Lay the halved snowflakes around the bottom of the cake and then pipe a buttercream border around bottom edge of each layer of the cake using #22 tip. Pipe additional shell borders around the top edges of the cake using #16 tip. Using #2 tip and royal icing, glue each snowflake around the tiers. Push the center piece snowflake into the top tier in the center. Sprinkle the cake sparkles on the tiers to complete the cake.

Tips:

Cake sparkles can be crushed into smaller flakes and applied to the snowflakes to add shimmer.

Apply a thin layer of shortening to your countertop and roll out your gum paste to an 1/8 of an inch thick.

Apply a very thin layer of shortening to the Cricut Cake mat.

Transfer the gum paste to the mat and use a fondant smoother to get a good seal between the gum paste and the mat.

I cut my gum paste with and without freezing it. Freezing allows for a little crisper edge on the cut but you must roll the gum paste very thin or the blade will drag through your design.

Clean the blade after every cut.

Yellow Daisy 3-Tiered Cake

Sue Helfrich

Supplies:

Cricut Cake™ Personal Electronic Cutter

Cricut cartridge: Martha Stewart Elegant Cake Art, Martha Stewart All Occasions Cake Art, Cake Everyday Sampler

Paisley shaped cakes covered in white fondant: small, medium, large

Gum paste: white, yellow, green

12" x 12", 12" x 24" Cricut Cake cutting mats

Shortening for mat

Gum paste adhesive

Instructions:

1. Using the Martha Stewart Elegant Cake Art cartridge, 12" x 24" mat, and white gum paste, cut the <RoseBdr2>, at fit to page. Use gum paste adhesive to adhere to the side of the cake. Repeat this step to cover the sides of all 3 tiers.
2. Using the Cake Everyday Sampler cartridge and yellow gum paste, cut the flowers with the center from 3/4" to 3 3/4". Press the flower icon <Flower2>. Shape the smaller flower and let dry. Adhere the small flowers to the larger flowers as shown.
3. Cut the white flower centers at 1/2" to 1 3/4". Adhere to the center of the flowers.
4. Cut the green leaves using Martha Stewart All Occasions Cake Art cartridge at 2" to 3 1/4". Press **Shift** and <Leaf3-s>. Use a dull blade to make the leaf veins. Shape and let dry.
5. Adhere the flowers and leaves to the cake, cascading down the 3 tiers as shown.



Testimonial – Sue Helfrich:

I just love my Cricut Cake machine. I have always made special occasion cakes for my family, which I thought were pretty good, but now with my Cricut Cake, my family and friends say they are amazing! And may I add, with much less effort. Wedding cakes can cost thousands of dollars, but I have created some beautiful, elegant wedding cakes at a fraction of the cost. The Cricut Cake machine can make anyone look like a professional cake decorator.



Tips and Tricks for Using the Cricut Cake Machine

1. The Homemade Cricut® Gum Paste Recipe is the very best to use. However, any homemade or ready-to-use gum paste needs to be aged. Fresh, new gum paste does not perform as well. The older and more dried out and rubbery, the better. To achieve this, expose your gum paste to the air, flatten it, then let it sit out on the counter, for 20 to 30 minutes. Knead it a few times, then let it sit out again for 20 to 30 minutes. Knead again. Repeat if necessary.
2. Roll gum paste out to the thickness of a penny. Apply shortening to cutting mat. Place the gum paste sheet on the greased mat. Using a rolling pin, roll over the gum paste once or twice to remove any air bubbles and to ensure a good bond. Cover with plastic wrap and store in jumbo plastic bag for a minimum of 2 hours or even overnight. You can store sheeted gum paste for weeks at room temperature (or in the freezer or refrigerator even longer).
3. Remove sheeted gum paste from plastic bag and remove plastic wrap. Allow to air dry 15 to 45 minutes depending on the dryness or humidity of the air. The gum paste is now ready to cut in your machine.
4. Practice large, simple images and master those before attempting small, intricate designs.
5. Remove excess gum paste and pick out the tiny scrap pieces shortly after cutting is completed. If you don't, the pieces begin to stick together and are more difficult to remove. Save all gum paste scraps, knead together, and roll it out again. (I often use a corsage pin to pick out tiny details).
6. Allow the cut pieces to air dry for a while before attempting to remove them from the cutting mat. (You can also place them in freezer for 5 minutes to firm them up.) You can pre-cut your designs and store them on the cutting mat in a jumbo plastic bag, allowing you to work ahead and prepare designs a week before assembling the cake.
7. Barely grease an acetate strip. Transfer design (right side down) to the acetate strip. Apply gum glue sparingly to the back side of the design. Lift the acetate strip with the design on it. Place onto the cake. Press into place. Peel away the acetate strip.
8. To create 3D pieces, remove designs such as flowers and leaves. Place them in flower formers, and let them dry. Attach to the cake with a small amount of royal icing.
9. When layering colors or using the **Shadow** feature, put those pieces together flat on the counter before applying to the cake.
10. Design pieces can be brushed with pearl or luster dust before applying to the cake.
11. For sparkle and bling, brush a thin coat of gum glue and sprinkle with edible glitter or disco dust.



Carrie Biggers

Cutting Frosting Sheets

Getting the right amount of shortening, proper cutting speed, and pressure is very important for frosting sheets.

- Always start with a clean, dry mat.
- Apply a generous coat of shortening using a pastry brush. If shortening is white, you have too much.
- Only take one sheet out at a time. Reseal the bag to keep the other sheets fresh. Remove from backer paper. Ensure that the frosting sheet you're working with is still flexible and pliable.
- Apply shortening to the back of the frosting sheet using a pastry brush.
- Apply the greased frosting sheet to the greased Cricut Cake mat. Smooth out all air bubbles (use the smoother in the Cricut Cake Tool Kit or a rolling pin). You will be able to see air bubbles and areas without shortening more easily with frosting sheets since they are somewhat transparent. The frosting sheet will appear wet and you may be able to see the brush strokes where shortening has been applied. Lift the frosting sheet and apply shortening to any areas you may have missed, if necessary. Make sure to smooth down and get out all the air bubbles.
- Using the directional arrows on the machine, move the cutting blade about 1/2" from the top and side edge. Start cutting using medium speed and pressure. You may need to adjust the pressure. Use just enough pressure to cut through the frosting sheet but not into the mat. For best results, cut images 3" or larger. More intricate images may cut better at larger sizes.
- To prevent drying, store cut shapes in a sealed bag until ready to use.

1. *What causes my frosting sheet to slip when it's being cut?*

- a. You may have too much shortening. Use a pastry brush to apply the shortening and brush until all the white is gone. You should see transparent brush marks where you've applied shortening to the mat.
- b. The shortening may be too warm. Since shortening turns to liquid at high temperatures, this can cause the frosting sheet to slip. Always start with a room temperature or cold mat (not hot) and, if possible, work in a room that is 80° F or less. If necessary, place mat with frosting sheet applied in the freezer for about 2 to 5 minutes. Just leave it in there long enough to firm up the shortening, but not so long that the frosting sheet becomes cold and brittle.

2. *What causes my frosting sheet to bunch up when it's being cut?*

- a. You may not have enough shortening. Use a pastry brush to apply the shortening to the mat and the back of the frosting sheet. Apply the frosting sheet to the mat and smooth out all the air bubbles. Check for any spots that don't appear wet. Lift and apply shortening to any of these areas.
- b. You may have air bubbles under the frosting sheet. Use the smoother from the Cricut Cake Tool Kit or a rolling pin to smooth out the frosting sheet and apply the frosting sheet to the mat. Check for air bubbles and continue to smooth onto the mat until well applied and no air bubbles can be seen.



Carrie Biggers

3. How can I tell if I have enough shortening on the mat when cutting frosting sheets?

Since the frosting sheets are so thin, they are somewhat transparent. The frosting sheet will appear wet and you may be able to see the brush strokes where shortening has been applied. If you notice white areas, lift the frosting sheet and apply more shortening under the white area.

4. Why can't I use a paper towel or my hand to apply the shortening?

We recommend using a pastry brush to apply the shortening to ensure an even and ample coating of shortening. Apply a generous coating of shortening, but if the shortening is white, brush until the white is gone.

5. What do frosting sheets taste like?

They are starchy and lightly sweet. They taste somewhat like rice paper.

6. Can I reuse scraps of frosting sheets?

You can cut on any scraps of frosting sheets that are larger than 3" x 3". Unlike gum paste, you cannot re-roll frosting sheets.

Cutting Gum Paste:

- Gum paste will be crumbly and stiff or may even be a little hard when it comes out of the tub.
- Gently knead a portion of the gum paste until it becomes pliable and easy to work. If it is too stiff to work with, heat in the microwave for about 10 seconds.
- If you wish to color the gum paste, knead in gel-based food coloring until desired color is achieved and color is evenly distributed.
- Lightly dust both sides with a cornstarch and powdered sugar mixture.
- Using a rolling pin or a pasta machine, roll out to about 1/16" thick (about the thickness of one or two CDs).
- Apply to a greased Cricut Cake mat. Smooth out all the air bubbles using the smoother from the Cricut Cake Tool Kit or a rolling pin. Press down firmly to ensure the gum paste is adhered to the mat and that the air bubbles are gone.
- Place mat in the freezer for about 30 minutes to make it firmer for cutting.
- Remove mat from freezer and immediately place in the Cricut Cake machine. Use directional arrows to move the cutting blade 1/2" from top and side edges. Medium speed and pressure are recommended for best results.
- For best results, cut images 3" or larger.

1. Why do you use cornstarch and powdered sugar when you roll out the gum paste?

This is the ideal mixture since cornstarch will make the gum paste a bit slippery and powdered sugar will make the gum paste stick slightly, reducing the slipperiness.

2. Can I use flour to roll out the gum paste?

No. Gum paste does not contain flour. Adding flour will create an undesirable texture and flavor.

3. Can I use any kind of food coloring to color my gum paste?

No. The food coloring normally found in a grocery store has a very high water content. Adding water to gum paste will make it sticky and ruin it. We

recommend that you use gel food coloring (found in the cake decorating section of many craft stores) to color your gum paste. It is concentrated and will require less to color the gum paste.

4. What does gum paste taste like?

It taste very similar to fondant (the very smooth covering popular on many cakes). It is very sweet and has a gummy, chewy texture.

5. Why do you recommend medium pressure for cutting?

Since you are only cutting through soft food materials, this is all the pressure that is required. Only use enough pressure to cut completely through the food material you are using. By using heavier pressure, you are cutting into the mat. This will shorten the life of your mat and your blade.

6. Why do you recommend medium speed for cutting?

Since you are cutting through fairly thick materials, this will ensure a clean, even cut.

7. Can I reuse my scraps of gum paste?

Yes, just put them in a sealed plastic bag until you are ready to use them.

When you are ready, remove them from the bag and begin kneading until the gum paste becomes smooth and flexible (if necessary, place the gum paste in the microwave for 10 seconds). Re-roll the Gum Paste and you are ready to cut it again.

Information About Your Cricut Cake Machine and Tools

1. What can be washed in the dishwasher?

The blade (not the blade housing) can be washed in the dishwasher when it is placed in the blade-cleaning basket. All of the Cricut Cake tools can also be washed in the dishwasher. All mats and silicone covers can be washed with warm, soapy water in the sink. The machine should be wiped down with a damp (not wet) cloth.

2. Why can't I wash the machine parts in my dishwasher?

Much like other appliances in the kitchen (mixers, toasters, etc.), this machine has electronic components and moving parts that are damaged when they get wet. Wiping the machine down after each use will keep it clean and help extend its usable life.

3. What is different about this machine than the other Cricut machines?

All parts that come in contact with food are made from food safe plastic or stainless steel. This makes the Cricut Cake machine safe for cutting food materials. We have specially designed the blade and blade housing to cut food materials better. We've also added silicone protective covers to protect the machine and make clean up easier. This machine was specially designed for cutting food materials.

4. What food materials can be cut with this machine?

Besides frosting sheets, gum paste, and fondant, we have had success cutting cookie dough, cheese, tortillas, modeling chocolate, gum, and various soft candies. This machine will cut through soft food materials. This will require you to experiment to get the right consistency of food and the proper settings on the machine.



Cricut Cake as seen on TV.
4cricutcake.com
mycricutcake.com

