

WILTON ENTERPRISES

E-Chapter Series: Punch. Cut. Decorate!

Chapter #2

PUNCH. CUT. DECORATE!

We Make It Easy... You Make It Amazing

Notes from Nancy...

If you haven't already heard, consumers have been buzzing about our new and exciting [Punch. Cut. Decorate!](#) program, which brings the versatility of paper crafting to cakes and desserts. We've been gathering feedback from our consumers and have been overwhelmed by the positive response!



In this e-chapter, I want to introduce some of the tools that are used to create dazzling new effects for cakes, cookies, cupcakes or any other treat. From delicate flowers to sculpted borders to delightful butterflies, the [Single Shape](#) and [Border Punches](#) steal the show with their interchangeable designs. Check out what you can do with these tools and let me know what you think! I'd love to hear from you.



Happy Decorating!

Nancy Siler



Wilton has been the industry leader in cake decorating, quality bakeware and food crafting for more than 80 years.

Knock-Out Punches

Our easy-to-use Wilton punches with their interchangeable inserts help create new and exciting designs in no time. Whether you are looking to frame your cake with border shapes like waves, lace, diamonds or flowers, or to decorate your treat with spirals, butterflies, hearts, and more, the possibilities are endless!



These punches work great with [Sugar Sheets!](#), as well as gum paste or fondant.

For more, check out our [Tools Overview video](#) and shop for [Single Shape](#) and [Border](#) Cutting Inserts in our [online store](#).

Cutting is Quick and Easy!



1. Position the two-piece cutting insert shape you want in the punch base.



2. Place your edible sheet between the top and bottom inserts.



3. Press down on the top of the punch.



4. When you want to cut a different shape or border, change out the insert.

Decorate and Celebrate!

Pack a punch with these cookies and cakes! Use our knockout punches and inserts to create colorful and eye-catching decorations in no time.



[Baby Love Cookies](#)



[Flowers in Bloom Two-Tiered Cake](#)



[Fish School Colors Cake](#)



[My Heart's A Swirl Cookies](#)



[The Eyes Have It Cookies](#)

For more techniques, click [here](#).

Here Comes the Bride

Say "I Do" to these blissful and romantic treats - just in time for wedding season!



[Tuxedo Treats Cookies](#)



[Wedding Dress Cookies!](#)



[Hoppin' With Hearts! Mini Cakes](#)

Questions?

Contact Diana Rodriguez at droduiguez@wilton.com

Please add newsletters@enews.wilton.com to your address book to ensure this newsletter reaches your inbox.

You are subscribed to this newsletter as **droduiguez@wilton.com**.

This email was sent by: **Wilton**, 2240 W. 75th Street, Woodridge, IL, 60517, USA

[Unsubscribe](#) | [Update Profile](#)