

WILTON ENTERPRISES

E-Chapter Series: Punch. Cut. Decorate!

Chapter #1

PUNCH. CUT. DECORATE!

We Make It Easy...You Make It Amazing

Notes from Nancy...

At Wilton, we've been hard at work developing new and exciting ways to dress up cakes, cookies and cupcakes. That's why I am so excited to introduce a new and revolutionary program called [Punch. Cut. Decorate!](#) It brings the ease and versatility of scrapbooking to treats and is colorful, sweet and fun!



Our e-chapter series will introduce you to the world of Punch. Cut. Decorate! and show you how to bring decorating to a new level with our Sugar Sheets! edible papers and tools. The series will feature:



Chapter One: Oh My Sugar Sheets!

Chapter Two: Knock Out Punches: Single Shape and Border

Chapter Three: Crafty Cutting Tools

Also, check out www.wilton.com/pcd for over 150 Punch. Cut. Decorate! projects, how-to's, FAQ's and much more. In the coming weeks, we will be adding more projects and techniques, so don't forget to come back and visit!

Happy Decorating!

Nancy Siler



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

About Sugar Sheets!

[Sugar Sheets!](#) are edible and flexible decorating papers that you can use to decorate cakes, cookies, cupcakes or other treats. Used with Wilton [punches](#) and [tools](#), you can create amazing and unique designs.

Sugar Sheets! come in 21 colors and lively patterns.



Using other Wilton tools, such as [FoodWriters](#), [Pearl Dust](#) and [Color Mist](#), you can create personalized and special effects.

Extremely versatile, Sugar Sheets! can be used with buttercream, gum paste and fondant. They also have a light, sweet flavor that complements any cake or cookie. And the best part about Sugar Sheets! is that clean up is a snap! You just wipe up the scraps and you're done. For more on Sugar Sheets!, check out our [video](#).

Selected Techniques Using Sugar Sheets!

Wouldn't it be fun to create a grassy border for your cake or cute little bows to adorn a cookie? Try these fun techniques!



[Fringing Sugar Sheets](#)



[Accent Bows with Sugar Sheets](#)



[Drawing on Sugar Sheets! with FoodWriters](#)



[Tearing Sugar Sheets](#)



[Pleated Fan with Sugar Sheets](#)

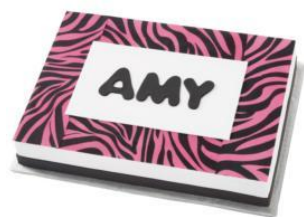


[Applying Pearl Dust and/or Color Dust to Sugar Sheets](#)

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

Decorate and Celebrate!

From a patriotic cake to a sporty cookie to a lovely rose-topped cupcake, we've got something for everybody using Sugar Sheets!



[Go Wild Birthday Cake](#)



[Rosy Scroll Cupcakes](#)



[Breezy Blossom Cupcakes](#)



[Soccer Sensation Cookies](#)



[Stars & Striped Cereal Treats](#)

For the Kids!

Give your little ones a treat they won't forget! Present these kid-friendly treats at a birthday party, play date or other special celebration.



[Ready for Takeoff Airplane
Cake](#)



[Night, Night Time Cupcakes](#)



[You're One-derful Birthday Cake](#)

Questions?

Contact Diana Rodriguez at drosdriguez@wilton.com

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