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Cake Ink for Making Some Extra Delicious Looking Treats by [Richard Donna](#)

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Cake ink is the most interesting ingredient that is utilized to add beauty and attraction to your bakery items. If you have been tempted by a photo image on the icing of a cake, then you have seen the amazing creation of edible ink and have taken a bite too.

Basically, edible ink is a FDA compliant food coloring that has been formulated to turn a simple looking cake into an outstanding masterpiece. Most brands of the cake ink carry safe certification, making it safe to be used with food items. The suppliers of these inks are available online and they specialize in supplying all the necessary edible items required for cake decoration purpose.

There are varieties of uses of edible ink and the most common is one that we see on pastry products. Cakes are the major example. Customizing and personalizing your home baking food items is in trend these days, and a lot of professional bakeshops and home-bakers these days are making personalized cakes using photos printed on edible paper with food colorings. Making such designs on cakes, cookies and pastries have come out of birthday treat to weddings and any special occasion treats. However, cookies, cupcakes and any items can also be adorned using pictures printed with cake ink. So, if any occasion is coming up next, just think of an exceptional centerpiece that would attract everyone's attraction.

Printing with edible ink is not difficult and you can do it at home using your inkjet printer made by HP, Canon or Epson. Before you start printing, make sure that the printer you use is dedicated only to print with cake ink. Any printer that you make use of for your edible decoration must never be used for regular printing job. Regular inks are harmful and can be dangerous when ingested; thus, any inkjet printer used for cake printing should be a printer completely committed for that purpose only.

However, you can convert an old printer by replacing the print head that has been used for regular printing jobs. Also you need to clean the printer thoroughly so there is no trace of regular ink left that was once used with it. Remember, you are printing for cakes, so you should adhere to cleanliness for better result.

After all, cake art is a fun-loving activity. You can enjoy decorating yummy dishes with your children at home.

The information in this article does not represent any particular company's opinions or suggestions. Edible ink printing should follow the instructions of the manufacturer from whom you buy your edible ink supplies, and it should be noted that the mixing of edible ink and regular inks should not be done.

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InkEdibles, Inc. Introduces Range of Superior [Cake Ink](#) at Competitive Rates. InkEdibles, Inc. boasts of for providing reasonably priced edible inks, edible cartridge, a [Food Markers](#), canon edible inks,

edible printers and Frosting Sheets for cake decoration. They also offer free shipping and flat rates.

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