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Edible Markers to Express Creativity through Innovative Cake Decorating Ideas by [Richard Donna](#)

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Cake decoration is more of a hobby than a profession! Indeed, it is a sweet passion that comes out in the form of exotic decorative cakes, cupcakes and cookies. People enjoy it and feels rewarding when their creativity touches the heart of guests around. You can take your creativity to the next level by turning your hobby into a full time profession.

The art of cake decoration requires your dedicated time, some artistic skill and also guidance and tutoring. With these measures anyone can acquire the art of creating cakes and making beautiful decorations. The art of cake decoration will allow you to go wild with your imagination and design literally anything that you can ideally think of. By involving yourself in the hobby you can not only make yourself proud, but flaunt your creativity anyway.

Working on cake decoration projects may be stressful at time, but with time and experience you would likely find the entire process very enjoyable and at the same time relaxing. If you are a novice then start off with simple and uncomplicated ideas. You can start with pretty ideas for decorating cupcakes and cookies. As a beginner you may use edible marker kits to add color to the treats or write any message on cupcakes or cookies. These edible markers are FDA complaint and are safe to be used for food decoration purposes.

For creating royal cake decoration you can use icing, butter cream or rolling fondant. You may also create different images or photographs using edible ink and frosting sheets, just make sure that when you begin with your project the cake should be moist and not crumble so that it will remain as one better and will not fall apart when it is cut.

Using fondant icing will add to the beauty and elegance to your project of decorating cakes and other items. Fondant normally comes in two flavors vanilla and chocolate, and the white one can easily be colored using edible ink or edible markers.

What is important above all is to learn the basic skills and then get ready to apply your knowledge on food stuffs. Internet is also a great source to get new ideas and learn many tips which will further enhance your skills. If you want to enter the world of creative baking, get ready and start scribbling now!

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