Millas TOOL TOOL

• for sugarpaste
• for cupcakes

How to use the tools!





Millas TOOLKIT for sugarpaste

Baking is easy as pie with the right tools!

ROLLING PIN
The rolling pin is made of a material to which the sugarpaste will not stick. Use the rolling pin rings when you want to roll out the

sugarpaste as evenly as possible.

- BAKING MAT

 This baking mat is perfect for sugarpaste. It will not stick and the silicone ensures smooth edges on your punched out figures.
- MOTIF CUTTERS

 These cookie cutters are easy to use and they give punched out figures even edges. You can make 3D sugarpaste figures with the relief stamp inside the punch.
- PLASTIC SPATULA & PLASTIC KNIFE
 Used to cut, shape and lift your sugarpaste figures.
- e MODELLING STICK
 Use the modelling stick to make a small indentation in the sugarpaste where decorations such as sprinkles or eyes will be attached.
- SUGARPASTE
 Sugarpaste is an edible "candy clay"
 that's soft and easy to model. Milla's
 sugarpaste comes in many different
 colours.



Millas TOOLKIT for cupcakes

Kid-friendly tools make baking even more fun!

MUFFIN CASES

These muffin cases are made of extra heavy paper and can be used without a muffin tin. For the best results, use a double layer of muffin moulds.

- BALLOON WHISK
 Good for blending dry ingredients and whisking.
- Used to scrape muffin batter out of the mixing bowl and to spread buttercream and icing on cakes and cupcakes.

 And for taste-testing, of course...
- This scoop is useful for loads of things!
 It scrapes itself, which is very practical for portioning cupcake batter into muffin cases.
 It is also perfect for transferring buttercream into a piping bag. In addition, you can use it to make ice cream scoops (even meatballs!)

 quite simply a favourite kitchen gadget!
- MEASURING SET
 To simplify giving and understanding instructions while baking, each size has its own colour.
- NOZZLES

 Piping nozzles are used to pipe buttercream and icing onto cakes and cupcakes.
- BAG CLIPS
 There is a lot to think about at once when piping buttercream, and sometimes even the best confectioner might forget to hold the bag closed at the back. Using a bag clip will make sure the buttercream only comes out from one side.
- DISPOSABLE PIPING BAGS
 Piping buttercream is messy! With a few disposable piping bags, you can use one bag for each buttercream colour and you do not have to wash the bags afterwards.

