

Work Sheets Series Designer Prints

Here is a handy reference sheet for the use of Designer Prints™. Just remember that all measurements are approximate, as each cake will vary in diameter with baking and the thickness of the icing applied.



Designer Print Speculations

2 1/4" by 10" Prints

	Different Designs per Package	Strips per Sheet	Printed Length	Printed Width	Linear Inches per Package	Coverage per Package (square inches)	Linear Inches per Design	Square Inches per Design
Single Design	1	3	10 in.	2.25 in.	360 in.	810 in. ²	360 in.	810 in. ²
Variety Pack Designs	3	3	10 in.	2.25 in.	360 in.	810 in. ²	120 in.	270 in. ²

3 1/2" by 10" Prints

	Different Designs per Package	Strips per Sheet	Printed Length	Printed Width	Linear Inches per Package	Coverage per Package (square inches)	Linear Inches per Design	Square Inches per Design
Single Design	1	2	10 in.	3.50 in.	360 in.	810 in. ²	360 in.	810 in. ²
Variety Pack Designs	3	2	10 in.	3.50 in.	360 in.	810 in. ²	120 in.	270 in. ²

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Designer Prints Usage for Round Cakes

Round Shaped Cake in Inches	Linear Inches Needed to Wrap Cake
5 in.	16 in. (2 strips)
6 in.	19 in. (2 strips)
7 in.	22 in. (3 strips)
8 in.	25.12 in. (3 strips)
9 in.	28.26 in. (3 strips)
10 in.	31.4 in. (4 strips)
12 in.	37.68 in. (4 strips)
14 in.	44 in. (5 strips)
16 in.	50.24 in. (6 strips)
18 in.	56.52 in. (6 strips)

Designer Prints Usage for Rectangular Cakes

Square Shaped Cake in Inches	Linear Inches Needed to Wrap Cake
4 in.	16 in. (2 strips)
6 in.	24 in. (3 strips)
8 in.	32 in. (4 strips)
10 in.	40 in. (4 strips)
12 in.	48 in. (5 strips)
14 in.	56 in. (6 strips)
16 in.	64 in. (7 strips)
18 in.	72 in. (8 strips)



General Suggestions for Best Results

- For best results, use buttercream or fondant icing.
- Use a razor type knife to trim the white edges from the long ends of each designer strip before applying the Designer Prints™ to the cake.
- Return all images to the zipper bag as soon as they are no longer needed.
- Apply your Designer Prints™ before your buttercream icing has formed a crust.
- If your buttercream has formed a crust, use a slight mist of plain water to moisten the icing so the Designer Prints™ will adhere to the cake.
- Trim the last strip while it is still attached to the backing strip to avoid waste.
- Use a razor type knife to trim the last strip from the bottom-up after applying it to the cake.
- When building tiered cakes, assemble cakes completely before beginning to apply the decorations.
- To apply Designer Prints™ to fondant, moisten fondant with a brush and plain water only where the Designer Prints™ will be applied.

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