

**Offset Blade Spatulas**

Professionals prefer the offset spatula to keep hands out of the icing and above the surface of the cake. These are generally more flexible than a straight blade.



**Straight Blade Spatulas**

Designed for decorating cakes, cupcakes and pastries. Sturdier than the offset spatulas and perfect for working on the sides of cakes or for smaller surface treatments.



**Cookie Spatula**

Throw your chunky plastic spatula away. The ultra-thin blade slides smoothly and lifts warm cookies with ease.

6 1/8" x 2 1/2" Blade (SPAT-CS)



**Cake Lifter/Jumbo Spatula**

America's Test Kitchen ranked the Jumbo Spatula the best one out there! Made from heavy polished stainless steel with plastic comfort grip handles. 10" x 8" (SPAT-JCS)

12 1/4" x 12 1/4" (SPAT-PEEL)



**Silicone & Broadcloth Pastry Bags** ■ The most versatile go-to pastry bags in the kitchen.

Fits all tubes and coupler, no bleed through. Dishwasher safe. (SPB034, SPB040, SPB050; PB-12, PB-14, PB-16, PB-18)



**Disposable Pastry Bags**

Get all the performance and results and none of the clean-up. Durable clear polyethylene pastry bags are ideal for frosting and filling cupcakes, éclairs and cream puffs. Disposable bags work with most tip couplers.

**Polycarbonate Decorating Sets**

Everything you need to decorate cupcakes or cookies. (SPSET-008) Ideal for the occasional decorator. Includes six polycarbonate tips, 12" silicone pastry bag and coupler. (PTS-3028-SB) For higher volume magic. Includes 12 polycarbonate tubes and 15" silicone pastry bag. Dishwasher safe.

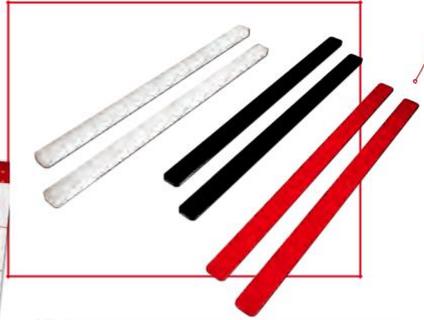
## Silicone Work Mats

The ideal work and play surface. Fat Daddio's non-stick silicone mat measures 24x36 inches. Measured grid lines for precision cuts and design. Flexible and strong enough to lift fondant over a cake. (SFM-2436)



## Fondant Leveling Strips

Easily roll fondant to 3mm, 5mm or 10mm every time with color-coded leveling strips. Made from high-density plastic. (LS-SET)

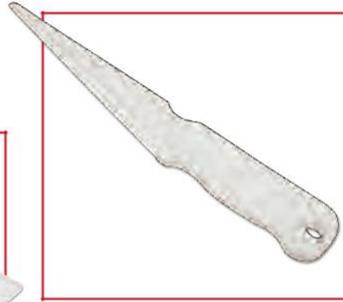


## Fondant Smoothers

Smooth fondant results with a classic 6 in. rounded and squared edge smoother with an open handle or a larger 8 in. version with deluxe handle. 6 1/2" x 3 1/4" (FS-625) 8 1/4" x 3" (FS-PRO)



**Multi-Purpose Cutter** Cut baked goods without damaging your bakeware. Protect your silicone mats and work surfaces. Ideal for slicing fondant and dough or spreading and leveling chocolate. (CKP-65)



## Modeling Tool Set

Sixteen of the most popular shaped modeling tools. Create cake details, flowers, shapes and figures. Ideal for a wide range of edible and non-edible materials including sugar paste, petal paste, marzipan or clay. (MTS-8)

## Fondant Wheel Cutter

Cut and emboss fondant quickly and cleanly. Creates four different designs. Removable wheels are stored in the handle for quick changes. (FWC-4)

