

OODLES OF JOY

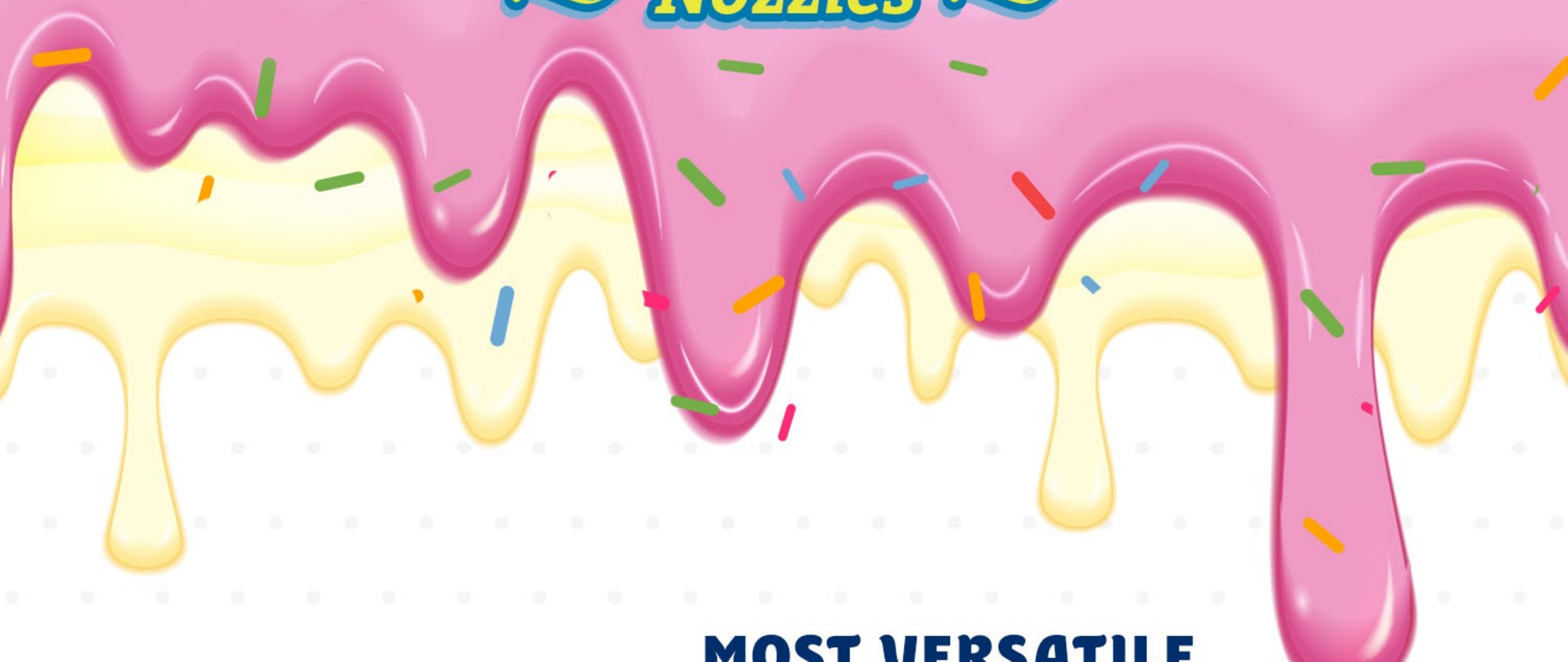
BLOBS OF ELEGANCE

DOLLOPS OF FUN



BAKING ESSENTIALS

~ Nozzles ~



MOST VERSATILE OPEN STAR NOZZLE

Mostly used to frost cupcakes. The tiniest blobs can look like stars and the heavy ones can sit super perfectly on top of your cupcake!



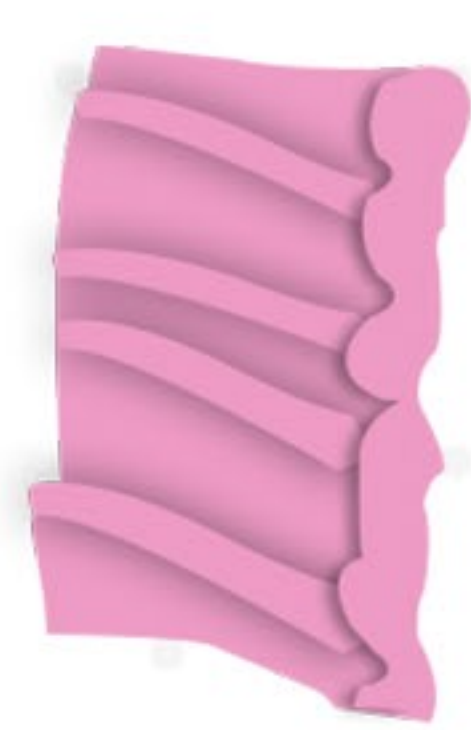
MOST CURIOUS CLOSED STAR NOZZLE

Best to add border to your cookies or brownies. Edges are far easier to do with this nozzle and it's ideal for tighter shapes and designs.



MOST CUTE RUFFLE NOZZLE

Want to make some fancy flowing shapes? Choose the ruffle nozzle to make waves and dress like flow on your creations!



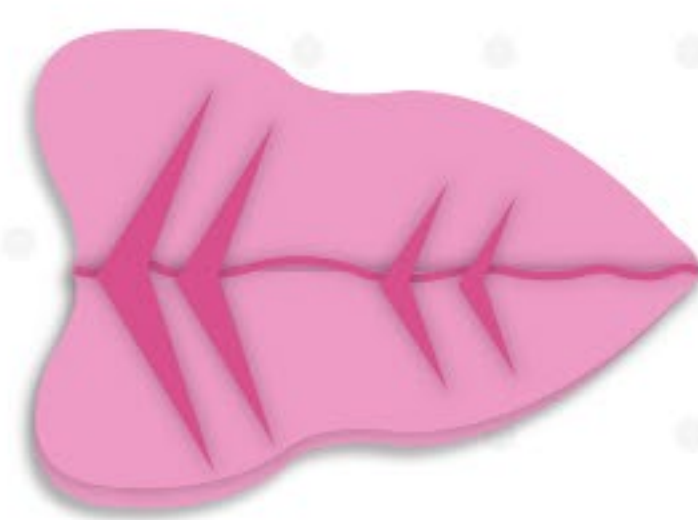
MOST CONVENIENT ROUND NOZZLE

The thinner ones are used to write on cakes and the thicker ones are used to create blob like icings on cakes as well as cupcakes.



MOST ELEGANT LEAF NOZZLE

Craving nature? Use this nozzle to create an array of leaves around your creation!



MOST GORGEOUS ROSE NOZZLE

Create delicate rose shapes and lift your creations to another level with this nozzle. If nozzles were a kingdom, a rose nozzle would definitely be the ruler!



Get yourself the best nozzle experience!

