Cake Stencil

Cake stencils provide an easy way to decorate cakes of all sizes and shapes. Use stencil film to create this one with your crafting machine. Then, simply place this stencil on top of your baked and cooled cake, then lightly sprinkle powdered sugar to transfer the stencil design.

What you need

- Stencil Film
- Standard Grip Mat 12" x 12"
- Basic Blade
- Brayer
- Painter's Tape

Directions

1. Open the project in Canvas and adjust the size of the design to fit the size of your cake.

   Note: When you scale the design, make sure proportions are locked. You find the option under the Edit button in the Transform menu.

   Note: When using a material for the first time, always start by making a test cut and adjust the pressure for optimal results.

2. Place the stencil vinyl on your mat. Use a Brayer to help adhere the material to the cutting mat. Tape down all four edges of the Stencil Film to prevent it shifting during cutting.

3. Go to the Output Menu and press Send to Machine. Follow the steps to cut the material on your crafting machine.

4. Remove the stencil from the mat.

Images used in this project

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