

Cake Decorating Tools – Veined Ivy Leaf Plunger Cutters

The Mason Cash ivy leaf plunger cutters are perfect for cutting out simple ivy leaf shapes and adding vein detail simply and accurately. Ideal for creating bloom designs on celebration cakes or cupcakes. These cutters can be used with a wide range of edible and non-edible materials including: sugar paste (rolled fondant), petal paste (gum paste), marzipan or craft clays.



1. Roll out the paste on a non-stick surface or using corn flour/icing sugar for dusting.
2. Cut out a leaf without pressing the plunger down.
3. Using the plunger press the leaf onto a flat surface to produce the veining.

Top Tip:

To obtain a refined finish, use a ball tool to soften the edges of the leaves. The leaves can be used immediately or placed on a curved surface to dry. Wires can be inserted into each leaf for use in wired arrangements and sprays.

Note:

Keep tools used for food separate from non-food tools e.g. craft clay. Wash before first use, rinse and dry thoroughly.