

"PIPE IT!"

Piping Bag 101

A piping bag is one of the simplest tools in the kitchen — and one of the most powerful. Once you know how to use it, it becomes your go-to for cleaner finishes, better portioning, and bakery-style results at home.

How to Use a Piping Bag

- Fit the tip into the bag (or snip the end for tipless use).
- Fold the top of the bag down to create a cuff — this keeps things clean while filling.
- Fill only halfway to maintain control.
- Twist the top closed and apply steady pressure from the top, not the middle.

Pro Tips We Swear By

- Less pressure = more control
- Practice one or two motions instead of overthinking designs
- You don't need a fancy tip to get a beautiful result

What a Piping Bag Is Best For

- Frosting cupcakes and cakes with control
- Filling pastries, cupcakes, and cookies
- Portioning batters, fillings, or mashed mixtures
- Creating clean, professional presentation



Cupcake Flavor Combos, our top five.

1. Salted Caramel - caramel swirl white cake with caramel buttercream and sea salt topper
2. Chocolate Espresso - chocolate cake with an espresso buttercream
3. Lemon on Lemon - need we say more?
4. Fresh Strawberry - fresh strawberries in white cake with vanilla buttercream and fresh strawberries on top
5. Chocolate Cream Cheese - chocolate cake with cream cheese frosting topper

No piping bag? No problem.

- Cookie Scoop: Giving a playful "ice cream scoop" energy.
- Zip-Lock Bag: Cut the corner and you've Macgyvered your own piping bag!
- Spoon it on, flip it over on parchment paper and chill - you've got a gorgeous flat top cupcake.

Tool Spotlight: Muffin Pan

The muffin tin is one of the most versatile tools in the kitchen — and not just for muffins. With built-in portion control and even heat distribution, it's a quiet workhorse that earns its place in any baker's cabinet.

More Than Muffins

A muffin tin can be used for:

- Cupcakes, brownies, and cookie cups
- Mini cheesecakes and quick breads
- Egg bites, mini quiches, and breakfast prep
- Meatloaf portions, mac and cheese cups, and stuffing
- Portioning ingredients during prep or freezing sauces and fillings

A Baker's Favorite

We love tools that work harder so you don't have to. A muffin tin makes recipes feel more manageable and helps turn everyday baking into something a little more polished — all without extra effort.

Made with Love,

Birdy & Pretzels