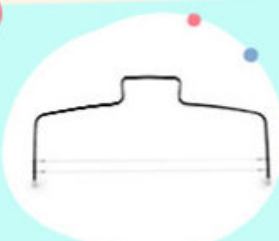# Essential CAKE DECORATING TOOLS You Must Have

Cake levelers
to cut cakes into uniform slices for layering.

Turntables
to rotate cakes at 360 degrees for efficient icing.

Palette knives
to spread the frosting over the cake.

Icing smoothers
to level the icing for a professional finish.

Piping bags
to apply the icing in a controlled manner.

Nozzles
for easy and precise creation of various icing patterns.

Spatulas
to create your own icing decorations.

Cookie cutters
to level the icing for a professional finish.

Ganache plates
to ensure a ganache finish with ease.

Bundtlette pans
to create swirly patterned cakes.

Mom Junction