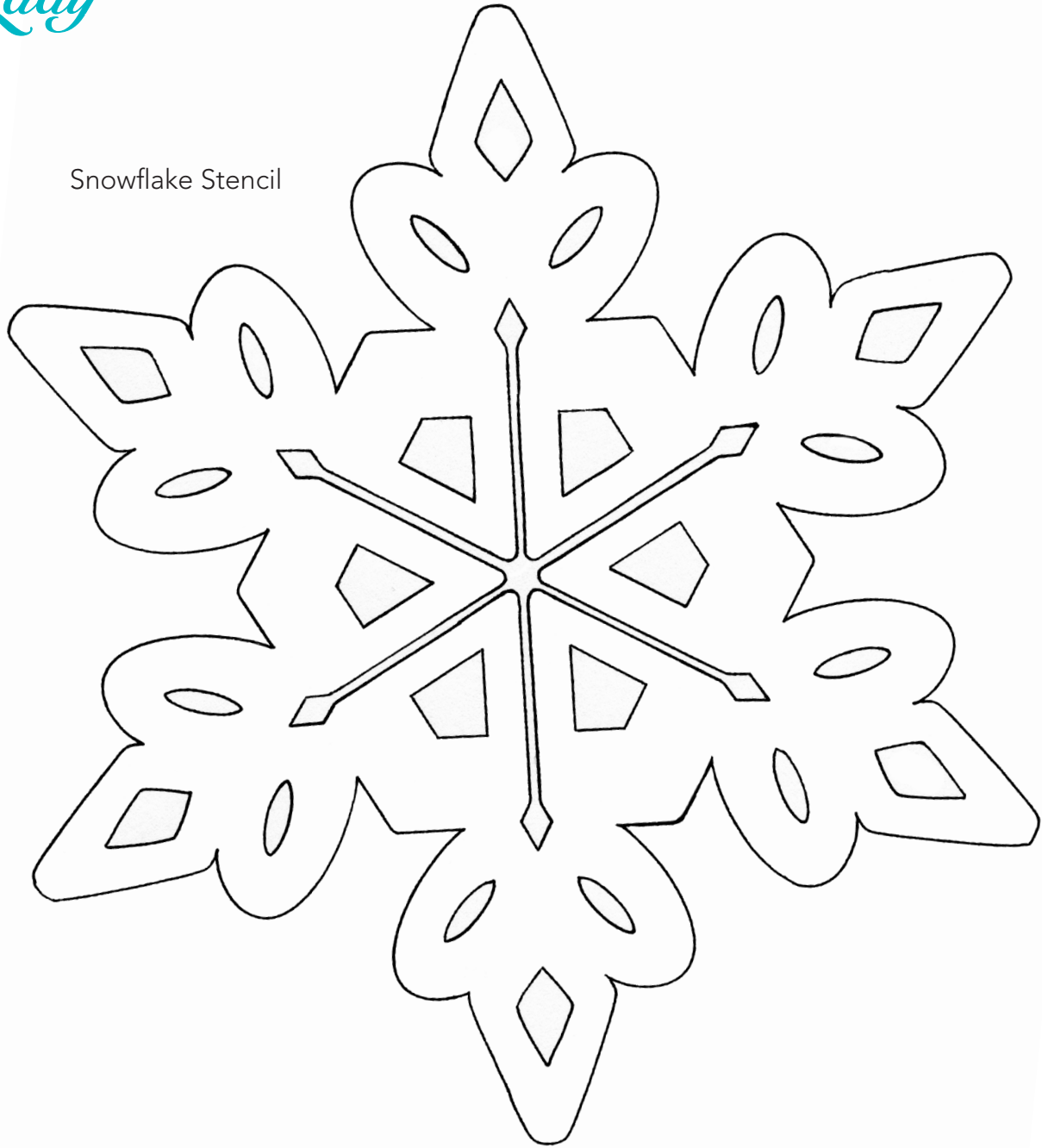


Snowflake Stencil



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You'll look like a professional pastry chef—or Jack Frost himself—when you create our beautiful November/December cover cake with the help of a snowflake stencil. Once you have iced the cake, sprinkle finely ground pecans to the desired depth over the top. Center the stencil over that, then sift confectioners' sugar over the stencil. After you carefully remove the stencil, stand back and wait for the wows.