



KPKitchen

Russian Piping Tips

FAQs and How-to Information

www.kpkitchen.eu/instructions

Contact us Anytime: customersupport@kpkitchen.eu

KPKitchen – Innovative Products to make your life easier!

At KPKitchen, we constantly strive to provide our customers with the best, and only the best baking products on the market today.

The manufacture and testing of our products is second to none. You can rest assured that everything we produce is of top quality and user-friendly, to enable you to produce stunning results from your baking endeavors. To this end, we give a 100% satisfaction on all our products, with a no quibble money-back guarantee, in the unlikely event that we cannot solve your problem or query.

Our customer service is something we are very proud of – we work with you every step of the way as part of our baking family.

We hope you enjoy many hours of baking (and icing) with our range of products including a batter dispenser, silicone muffin pans set, a cupcake decorating kit and our newest release, the Russian piping tips set.

Innovation is the name of the game here at KPKitchen and both Kevin and Patrick Keller, the founders, hope you have many hours of enjoyment and great results with our products.

Get baking, and now, get icing!

The KPKitchen Team

- **How do I use these russian tips and get the beautiful results I see in all the photos?**

This is one of the most asked questions about Russian Piping Tips. Below is a link to a web site that has many videos and articles on how to use the Russian tips AND make, or purchase the proper buttercream frosting. The key to getting results is making sure that your frosting is thick enough. These videos and articles will help you get started much quicker so you can get the results you want and have fun in the process.

<http://www.make-fabulous-cakes.com/russian-piping-tips-guide.html>

This video will show you everything you need to know and some tips & tricks about Russian Piping Tips.

<https://www.youtube.com/watch?v=1e2e0pR5-8U>

- **Do you have any pre-made frosting recommendations?**

After receiving a lot of feedback from customers, the most popular pre-made icing to use seems to be the **Wilton Ready To Use Decorator Icing**. You can purchase it directly on amazon. We are in no way affiliated with this company, we simply are recommending it because of the many success reports we heard from customers who were using this icing.

- **Do you have any homemade buttercream frosting recipes?**

We've had professional bakers report great success with the following homemade buttercream frosting recipe:

Recipe

- 2 lbs powdered sugar
- 1 cup shortening (or 1/2 cup shortening and 1/2 cup room temp butter)
- 2 teaspoons vanilla extract
- About 1/8 to 1/2 cup milk (more or less depending on how firm you want your icing)

Instructions

- Cream shortening and vanilla together for 2-4 minutes. Add powdered sugar 1/4 bag at a time.
- Slowly add in milk small amounts at a time until desired consistency.

- **Where can I get more piping bags?**

Included in our set are 50 disposable piping bags. If you need to purchase more piping bags in the future, Amazon has a quality selection at low prices. If you have any questions about which piping bags to get, feel free to contact us anytime for a recommendation.

- **How do I use the included 3-Color Icing Coupler?**

Below is a link to a great instructional video on YouTube that shows how to assemble and use the tri-color coupler with piping bags. It's easy and super fun once you give it a try.

<https://www.youtube.com/watch?v=NvEvL3VFTAg>

- **How do I use these Piping Tips with a single piping bag?**

The best way to learn how to use the included single coupler is to see how it's done instead of read how it's done. Videos are a much better way to learn, especially with a product like this.

Below is a YouTube video link showing how to use piping bags with piping bag couplers. Although the video is not showing our exact couplers, the principles are the exact same. If you have any additional questions, please feel free to reach out to us anytime.

<https://youtu.be/LPw8NqiamGA>



Click below to follow us for even more tasty recipes and ideas!

