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**Modern Cake Decorator: Airbrushing on Cakes - Amazon.co.uk**

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Cake airbrushing is a technique that gives decorated cakes a boost. This style of cake decoration employs the use of an airbrush gun and edible paint; you put the paint into the airbrush gun and then spray your cake as desired.

**How To Airbrush A Cake - Cake Decorations Products**

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**How to Airbrush a Cake | Cake Decorations - YouTube**

A cake airbrush kit can be described as a spray paint kit that is used to apply color and designs to a cake. The medium that is used in a cake airbrush kit is edible food paint also known as food coloring. A cake airbrush kit is an essential asset to have if you want to take your cake decorating to the next level.

**Cake Airbrush Kit - A Beginner's Guide - Cake Decorations**

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