WHAT YOU’LL NEED
Scissors
Serrated Knife

DIRECTIONS
1. Using a pair of scissors, cut along the dotted lines of the template. Discard the sections marked “fish food” and “snack.” You should now have five sections: body of fish; top of tail; bottom of tail pelvic fin; and dorsal fin.

2. Center body-of-fish template on the cake, and, using a serrated knife, cut along the outline of the template. Be sure to reserve the corner pieces.

3. Place the templates for the top and bottom of the tail on the two larger reserved cake pieces, and cut along their outlines. Place the templates for the pelvic and dorsal fins on the two smaller reserved cake pieces, and cut along their outlines.

4. Trim the excess along the edges of the pieces. If the outer edges of any pieces are hard and crusty, use the serrated knife to gently shave them, being careful not to remove too much cake.
Align this arrow with pelvic fin arrow, A.

Align this arrow with dorsal fin arrow, B.

Align this arrow with top of tail arrow, D.

Align this arrow with bottom of tail arrow, C.

Tape pages 2 to 5 together as indicated below.
Align this arrow with pelvic fin arrow, A.
Align this arrow with dorsal fin arrow, B.
Align this arrow with top of tail arrow, D.
Align this arrow with bottom of tail arrow, C.

Tape pages 2 to 5 together as indicated below.