

Petite Pâtisserie

Bring your paper cakes and pastries to life!
Follow these simple steps to cut, fold, and build your pâtisserie selection.

WHAT YOU'LL NEED

- Scissors or child-safe scissors
- Glue stick or double-sided tape
- A clear, flat surface for assembling

BEFORE YOU BEGIN

- Print your pages on thick card stock for best results.
- Make sure your printer sizes are set to 'Actual Size' or 100%, not 'Fit to Page'.

ASSEMBLY INSTRUCTIONS

Cut along the outer edge of each piece, being careful not to cut off the folding tabs.

Fold along the seams and then unfold again. The seams are indicated by the dotted lines. To keep the items looking neat, the dotted lines are shown on the paper outside the items - not on the items themselves.

Fold all the tabs down and then unfold again.

Attach the tabs carefully with glue stick or double-sided tape, following the number order.

Display your finished pâtisseries on the doilies, on a sturdy surface.



Personal Use Rights

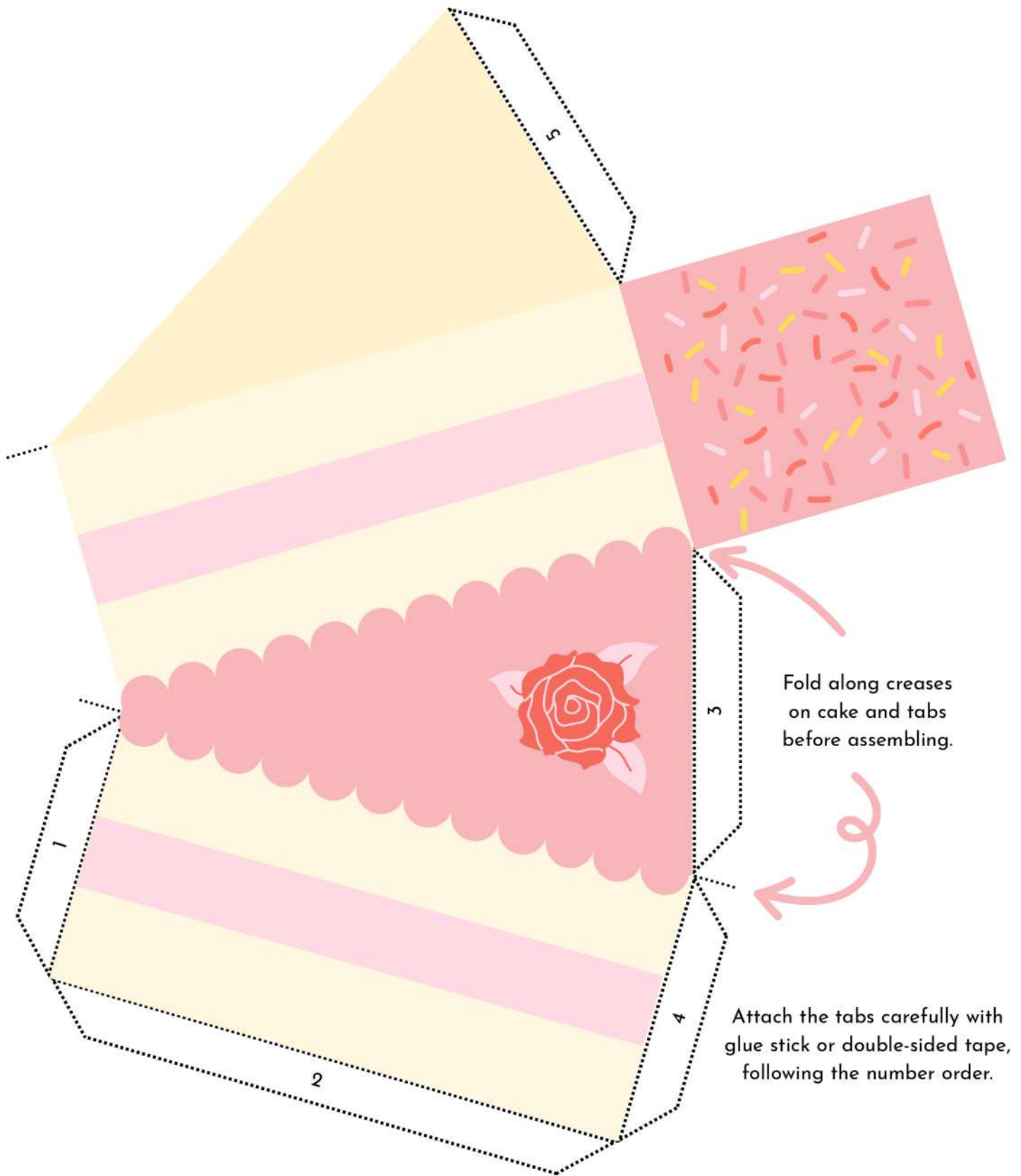
What you CAN do:

- You can print multiple copies of this set of printables for your personal use only.
- You can print out and share the physical copies for the purpose of community activities such as part of Church events, or any volunteer activities where you will not receive any monetary remuneration.
- If you are a professional educator, you are allowed to use this planner as a resource in your classroom.

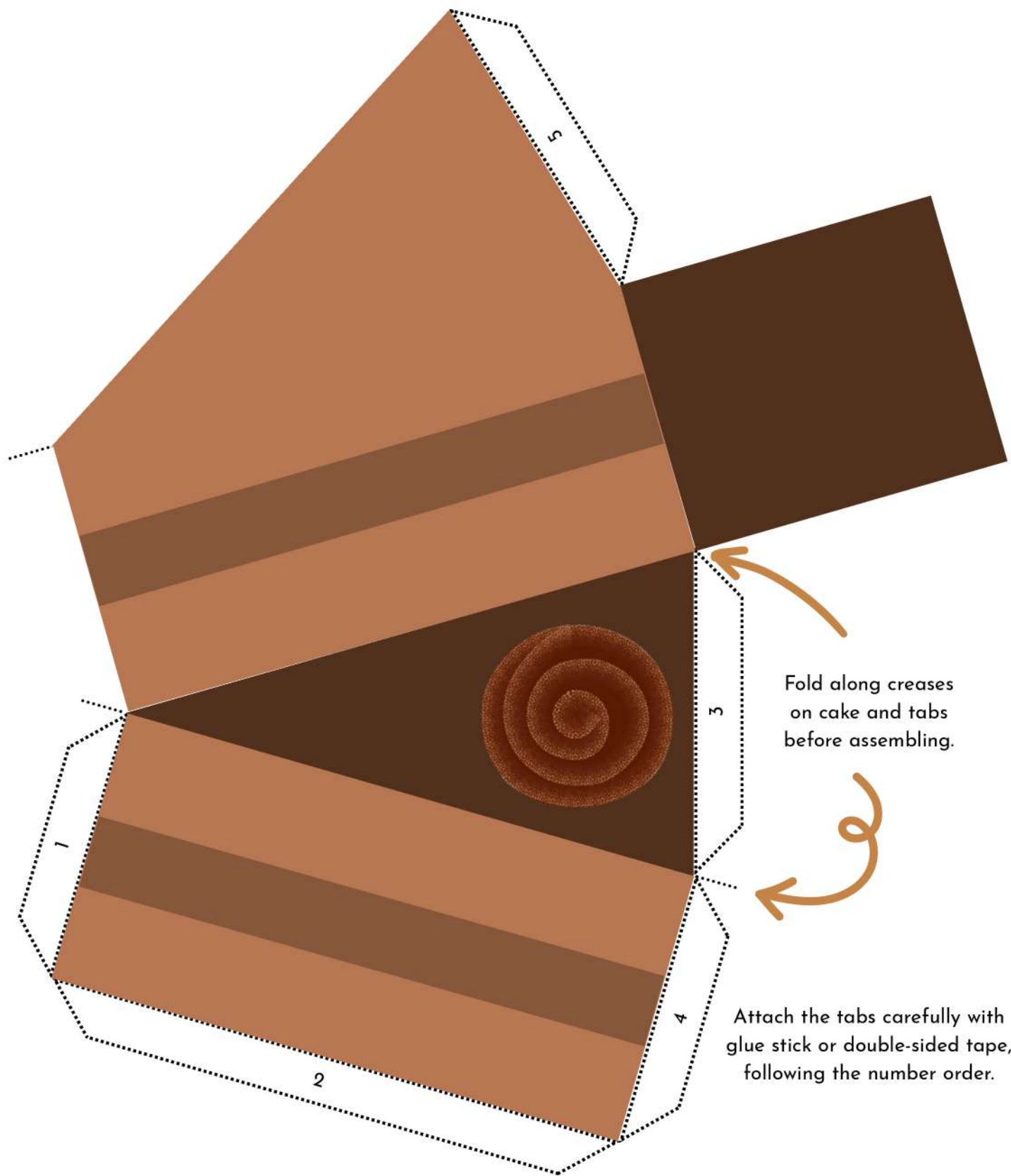
What you CANNOT do:

- You CANNOT distribute the digital copy of this product. Please kindly refer your family and friends to our website freekidsprintables.org
- You CANNOT extract any part of this product, duplicate it, or copy the design to create other similar products to sell.
- This is NOT for commercial use.
- If you would like to create and sell your own printables as a side hustle, please check out my business website at faithsbizacademy.com

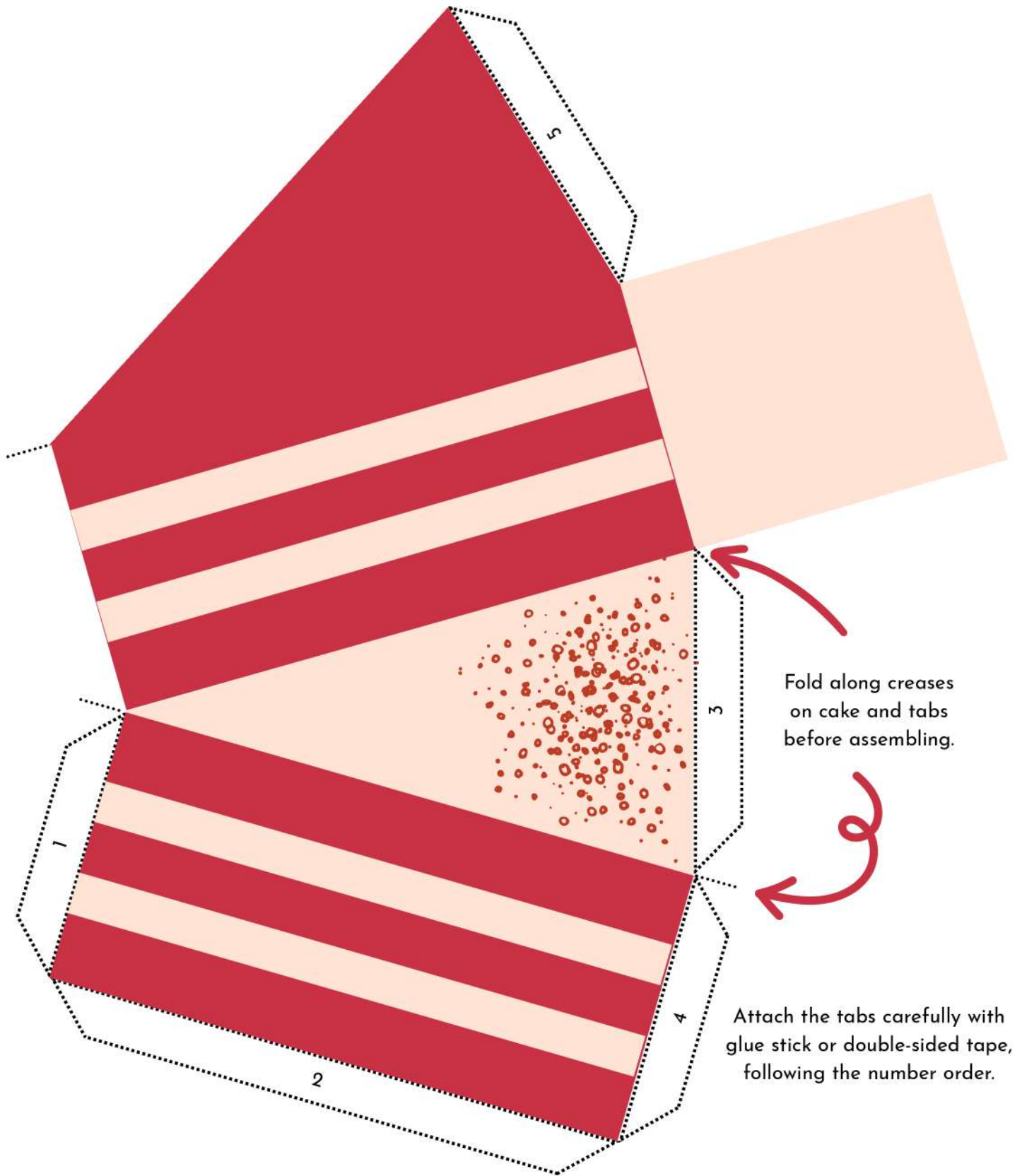
Birthday Cake



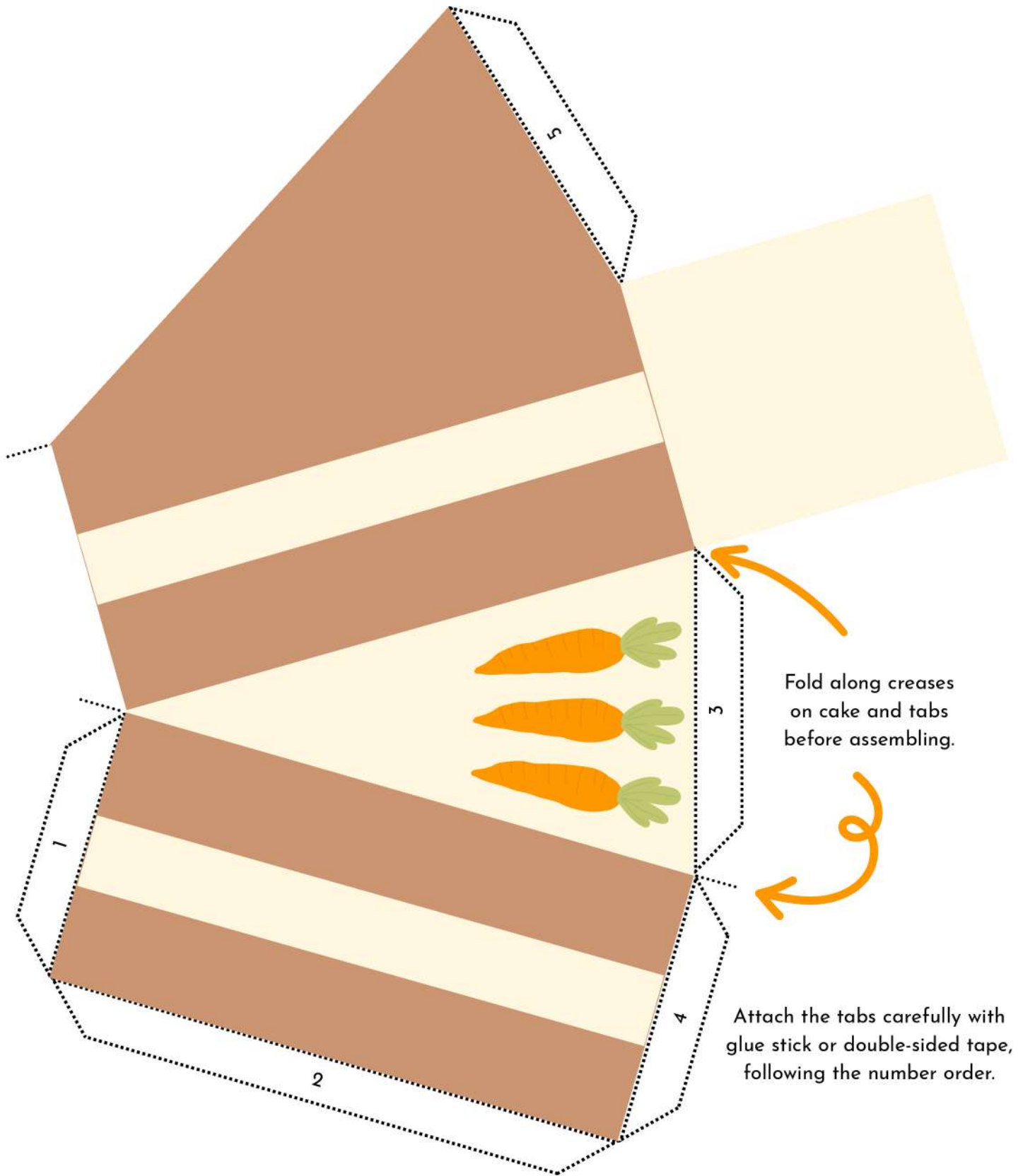
Chocolate Cake



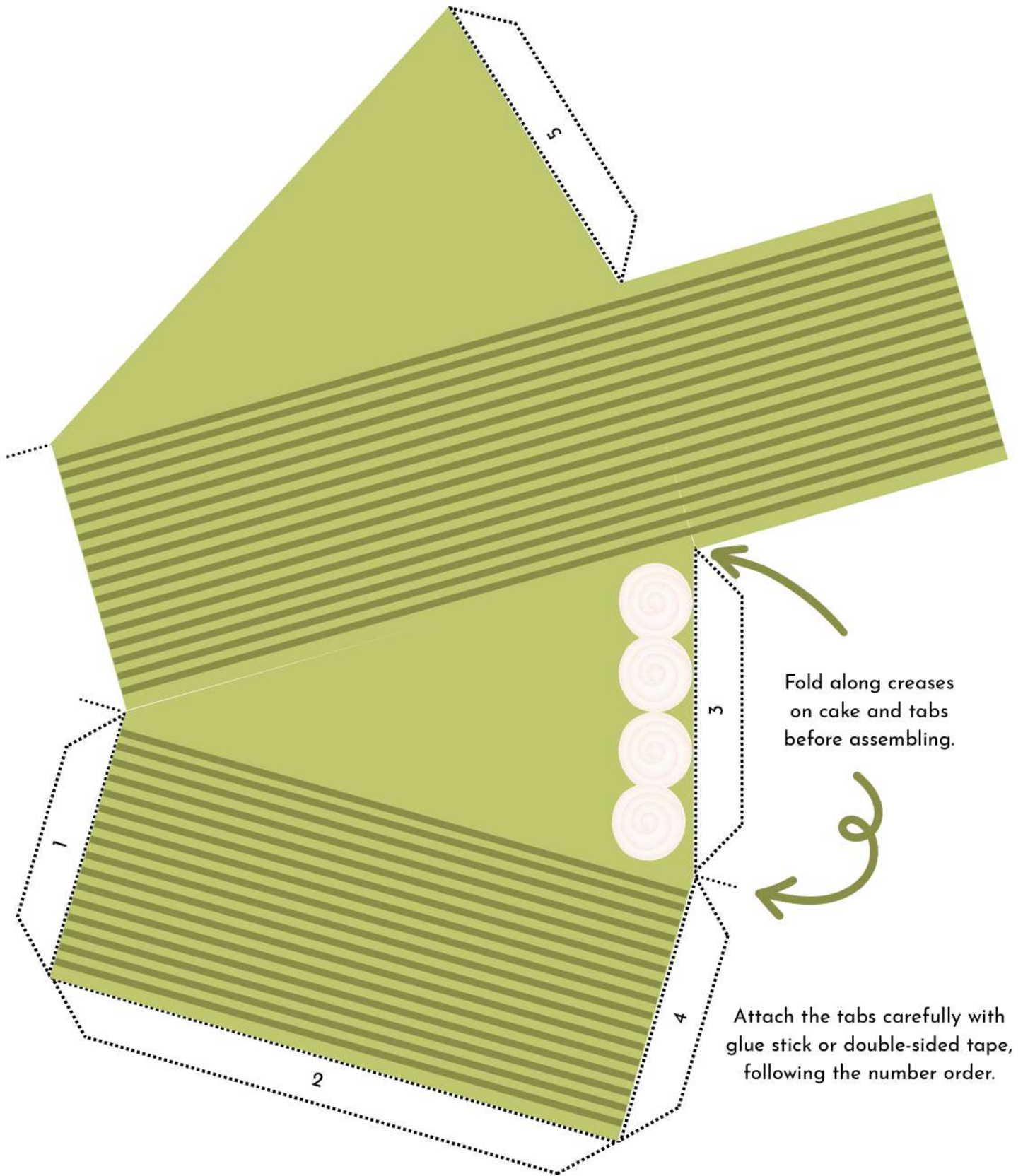
Red Velvet Cake



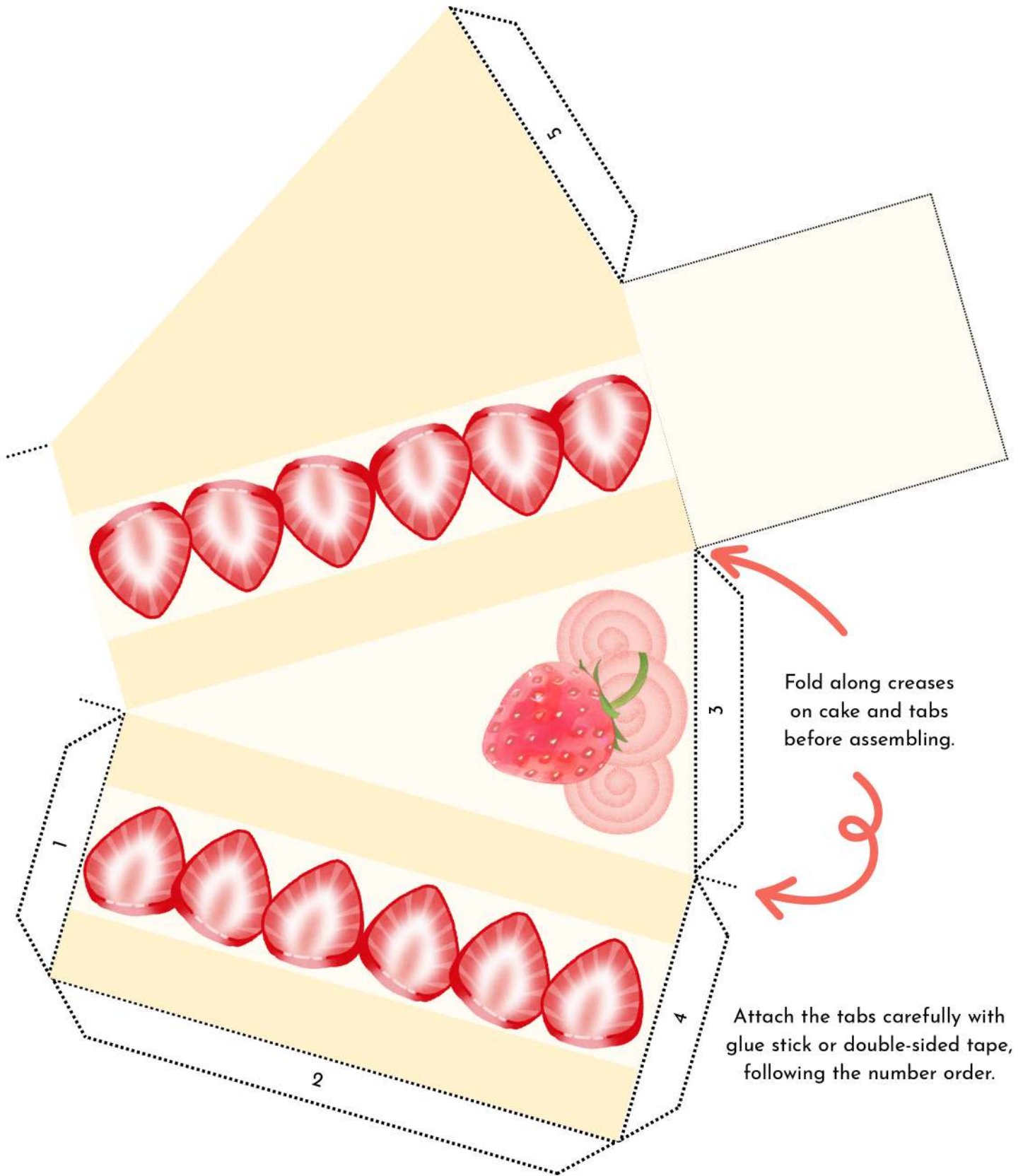
Carrot Cake



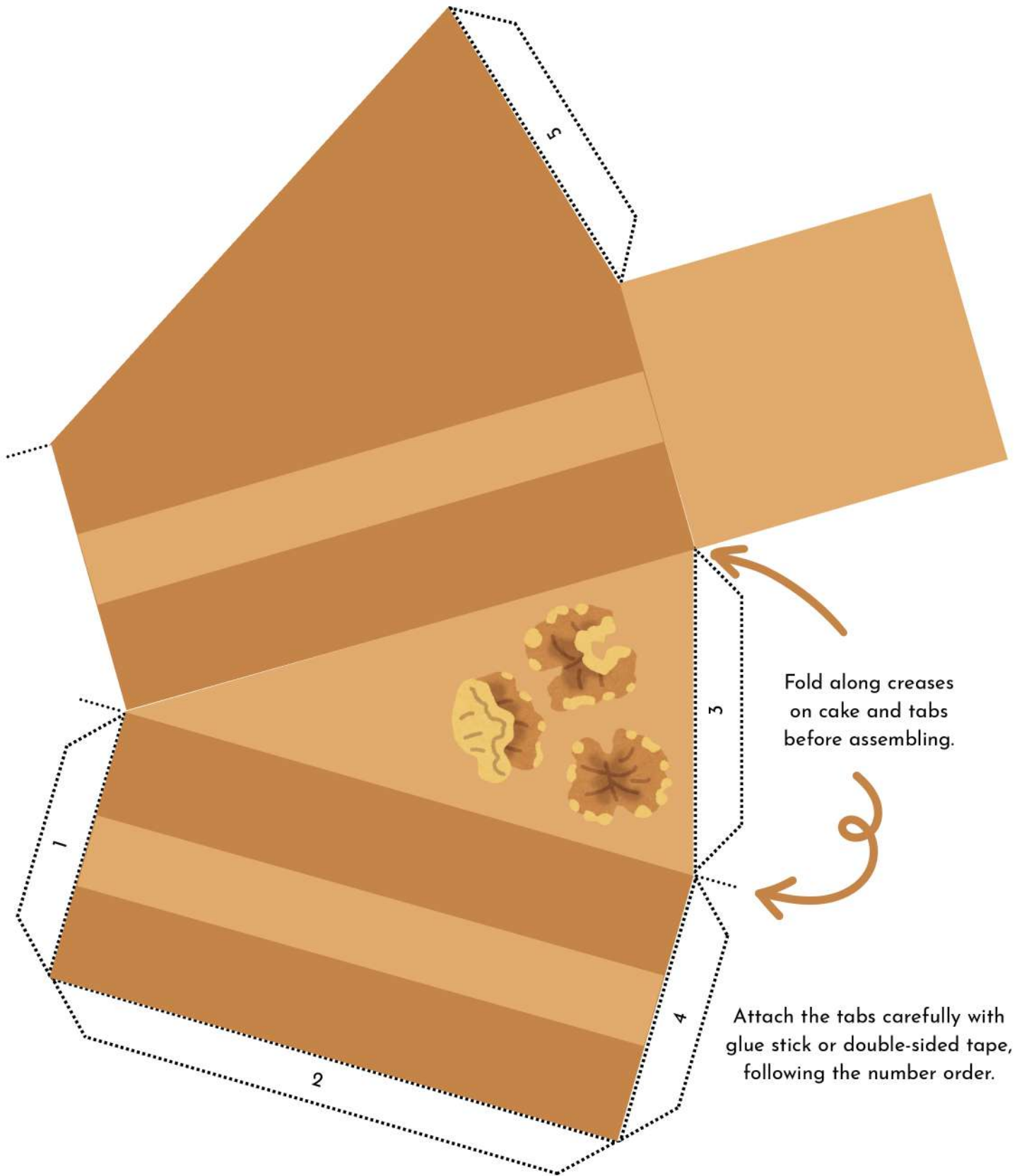
Matcha Layer Cake



Fraisier (Strawberry Cake)



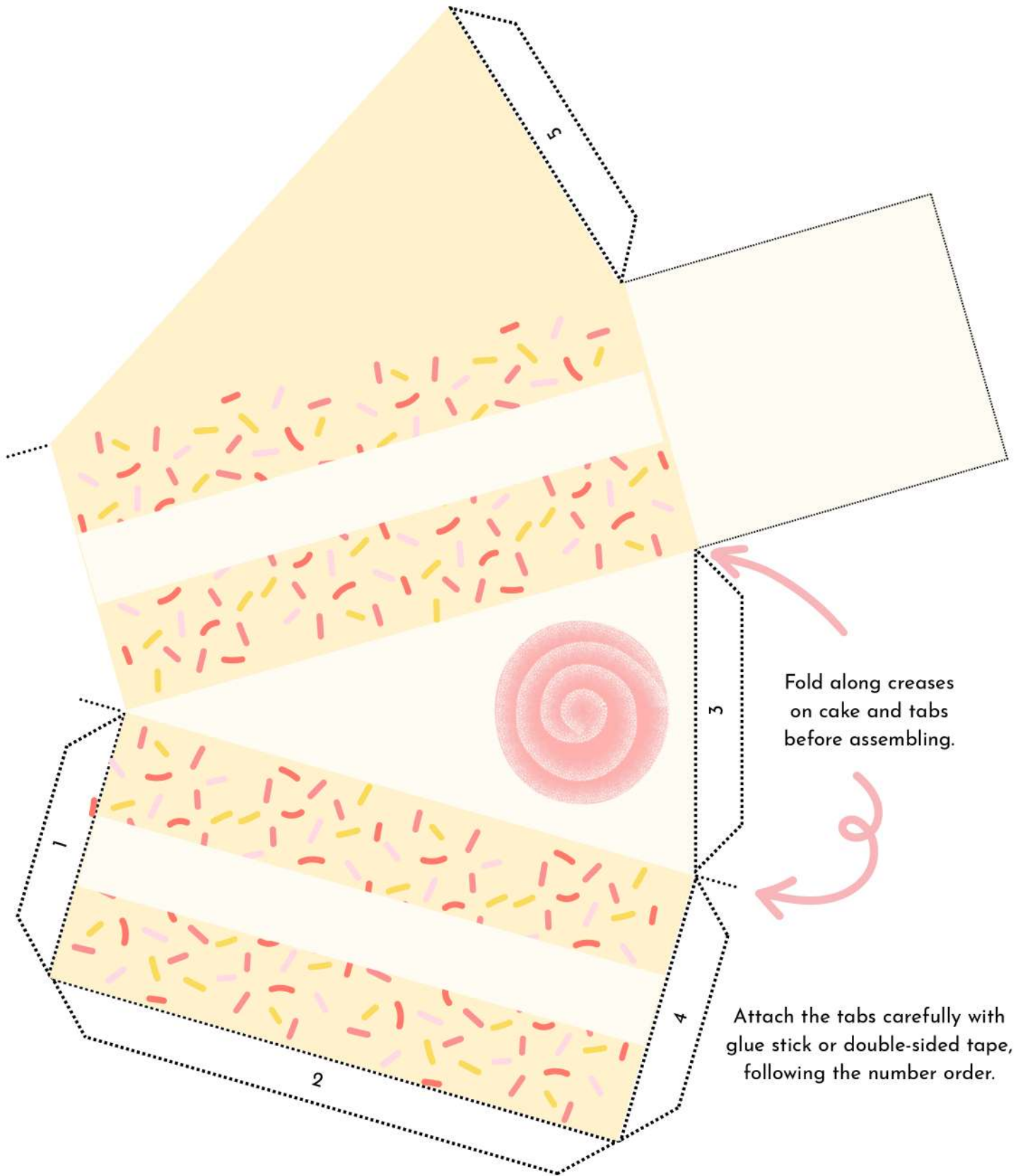
Coffee Walnut Cake



Fold along creases on cake and tabs before assembling.

Attach the tabs carefully with glue stick or double-sided tape, following the number order.

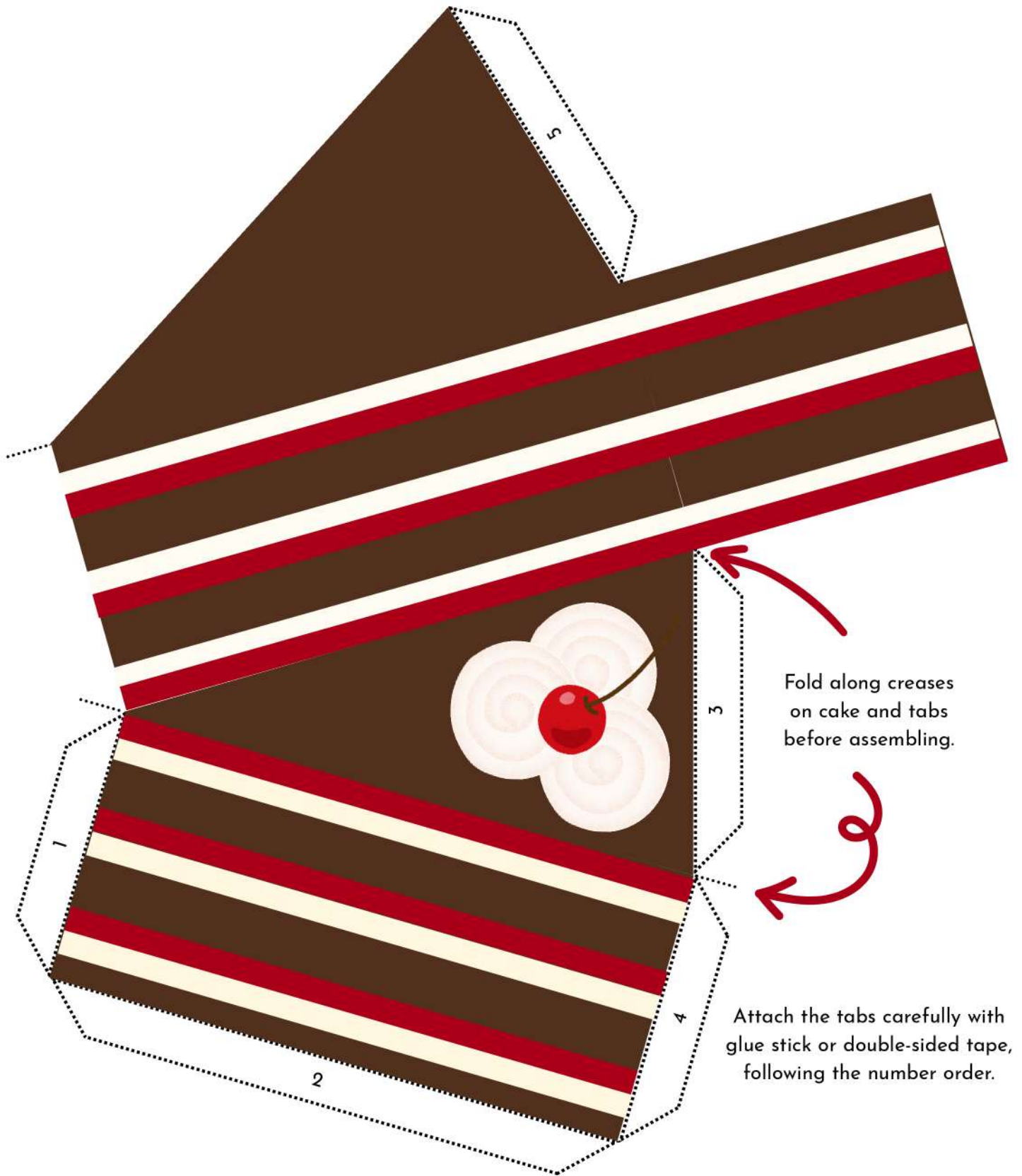
Funfetti Cake



Fold along creases
on cake and tabs
before assembling.

Attach the tabs carefully with
glue stick or double-sided tape,
following the number order.

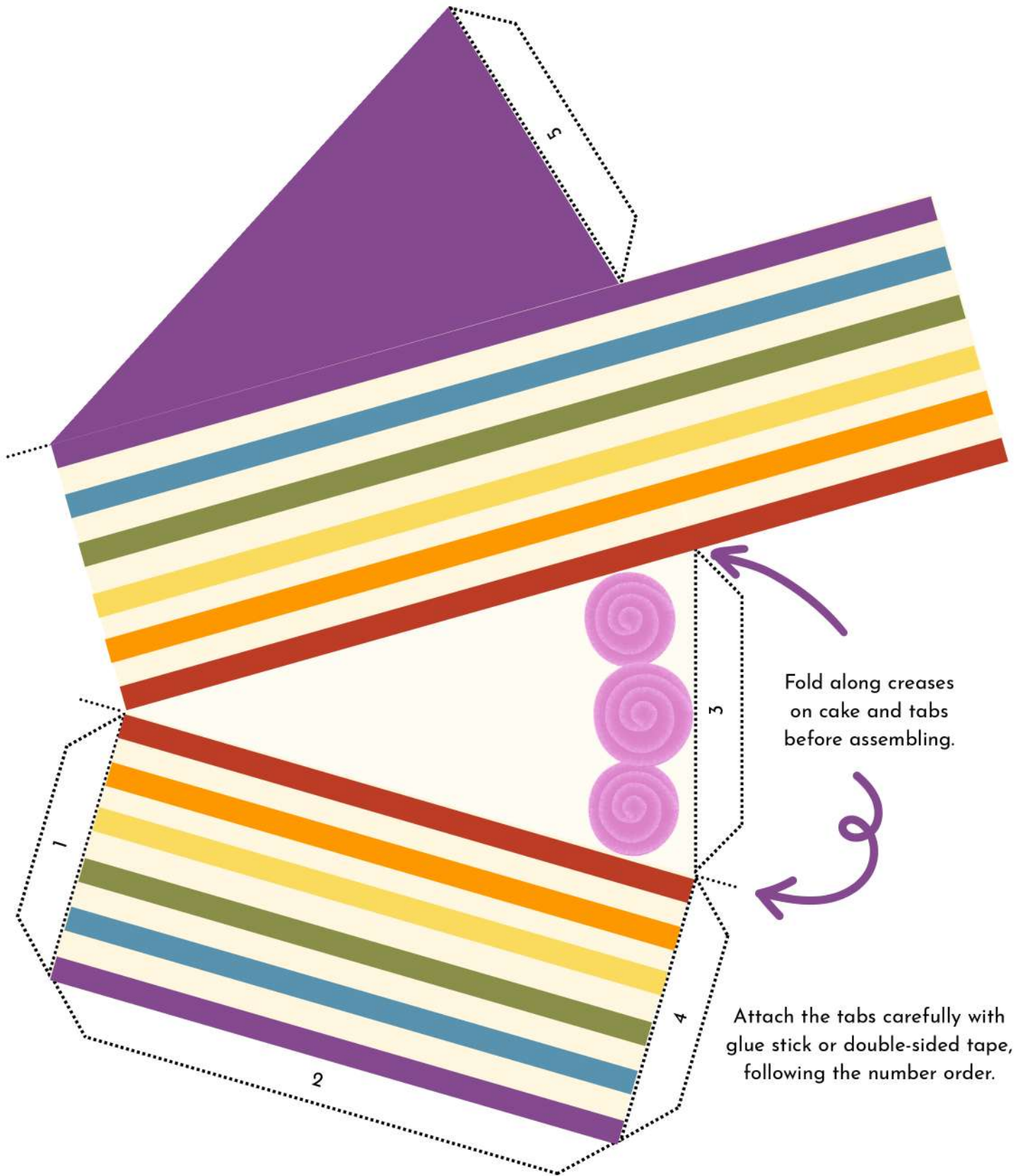
Black Forest Cake



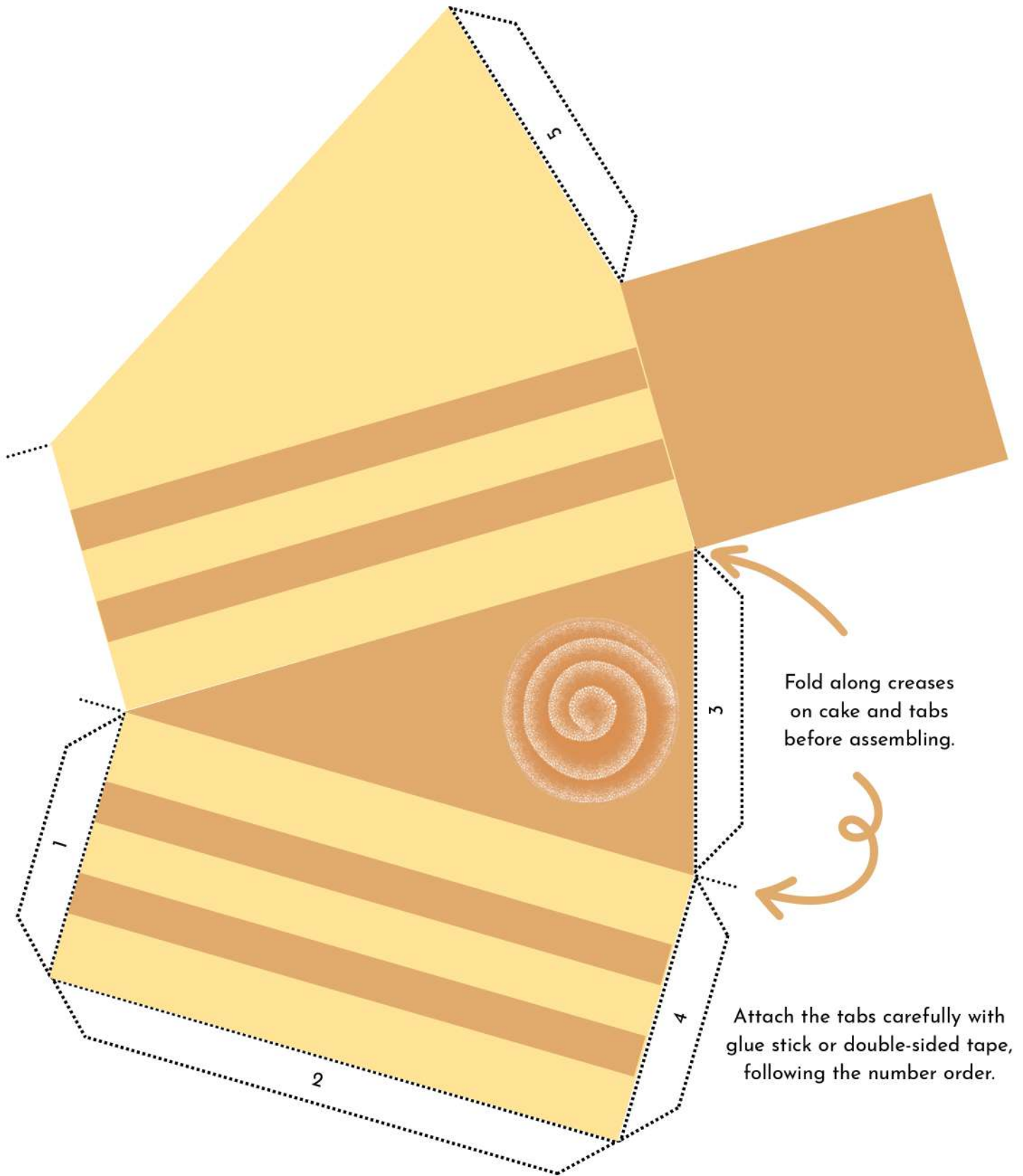
Fold along creases on cake and tabs before assembling.

Attach the tabs carefully with glue stick or double-sided tape, following the number order.

Rainbow Cake



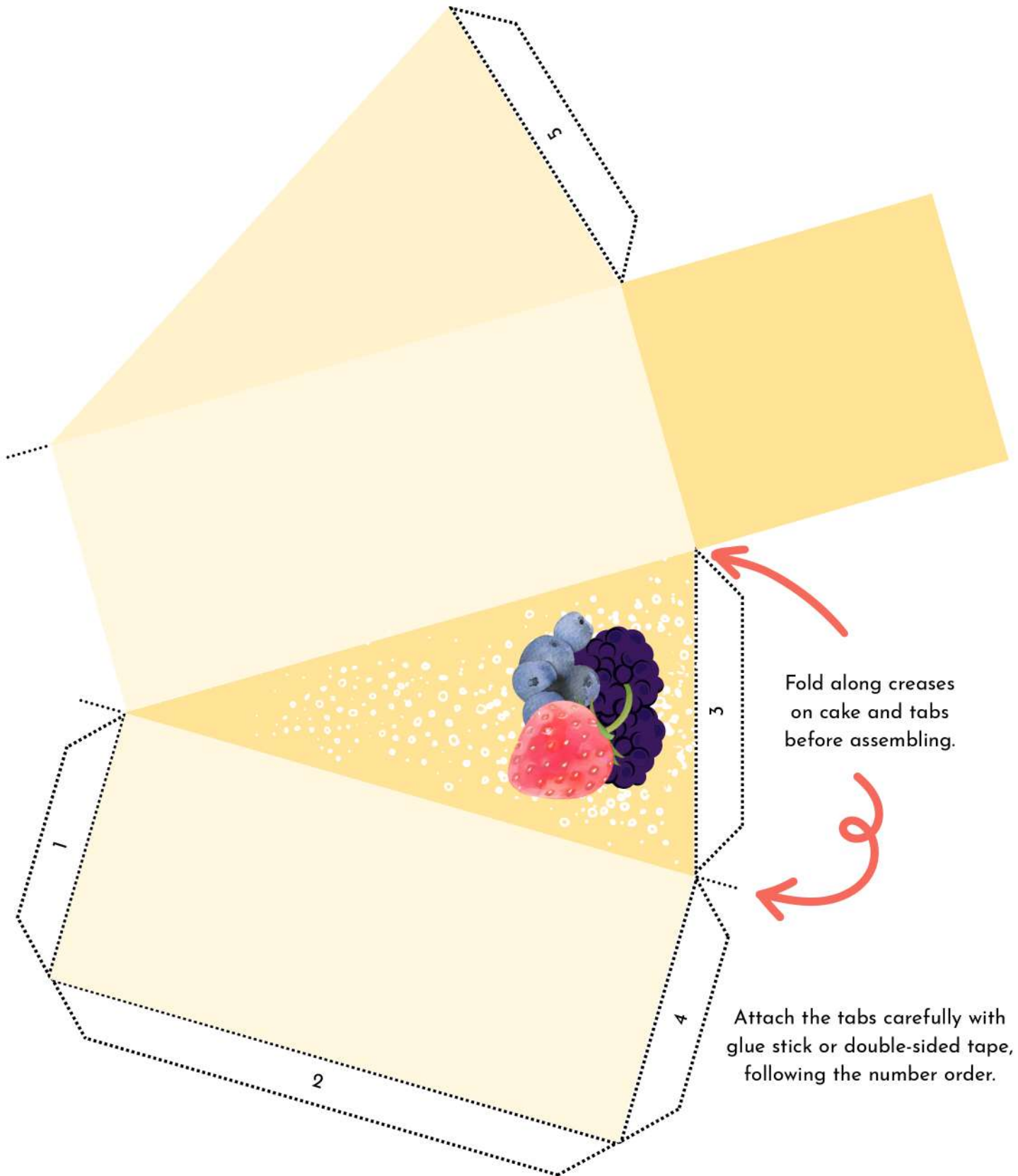
Caramel Cake



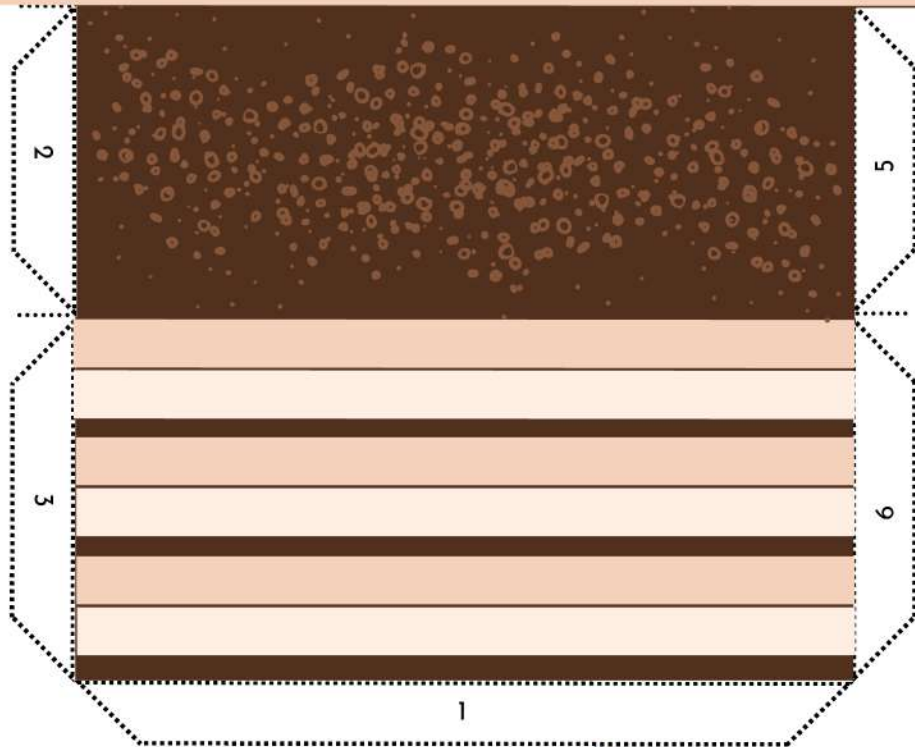
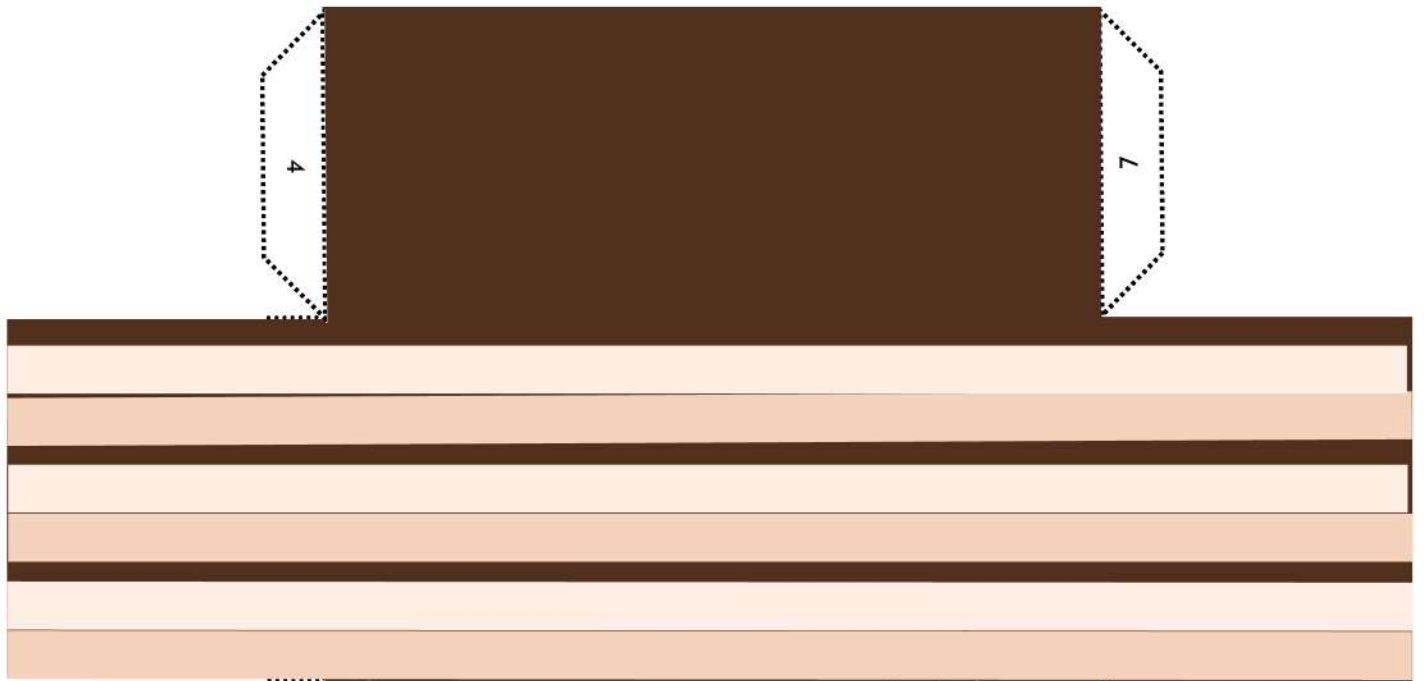
Fold along creases
on cake and tabs
before assembling.

Attach the tabs carefully with
glue stick or double-sided tape,
following the number order.

New York Cheesecake



Tiramisu

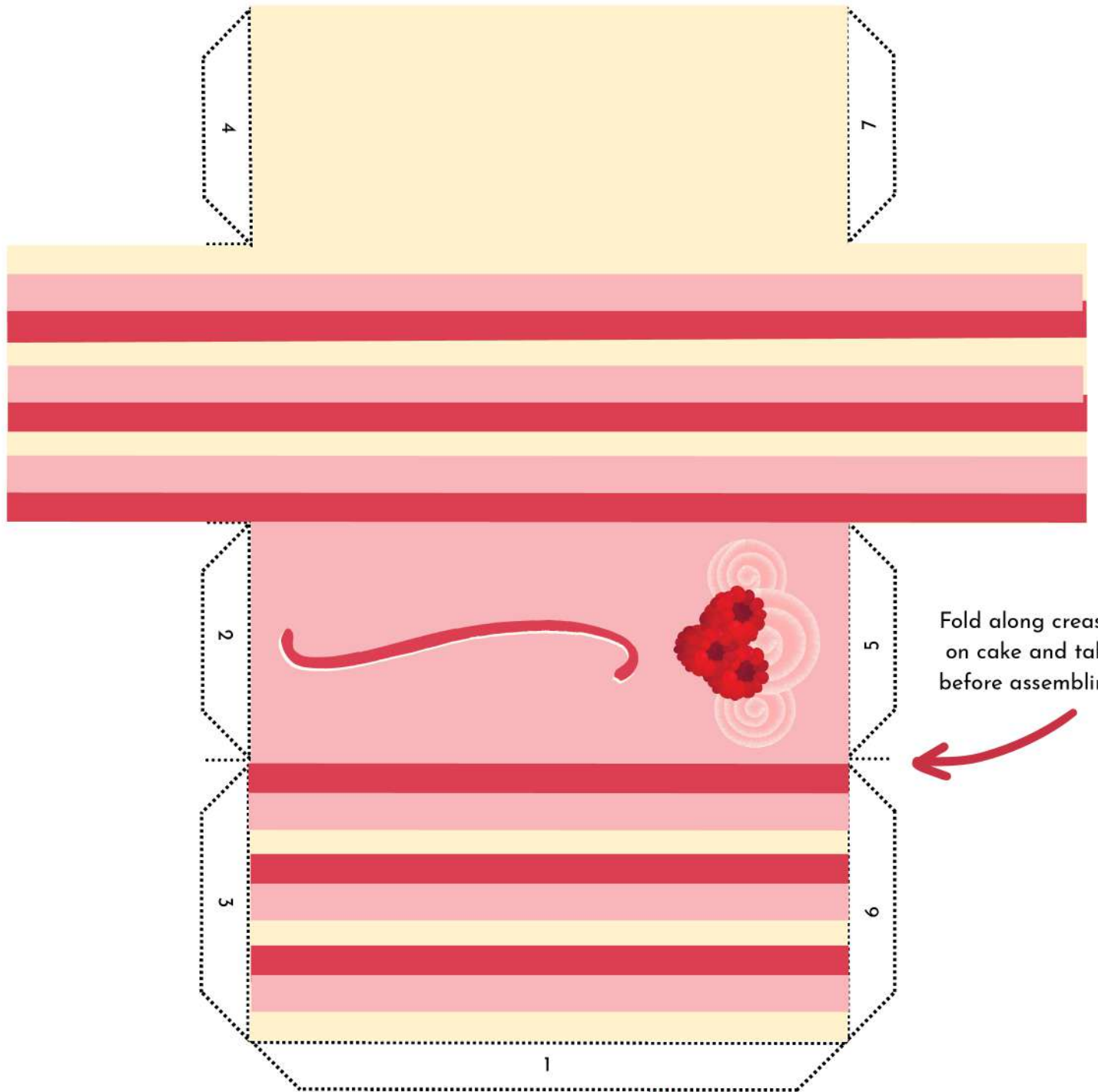


Fold along creases
on cake and tabs
before assembling.



Attach the tabs carefully with
glue stick or double-sided tape,
following the number order.

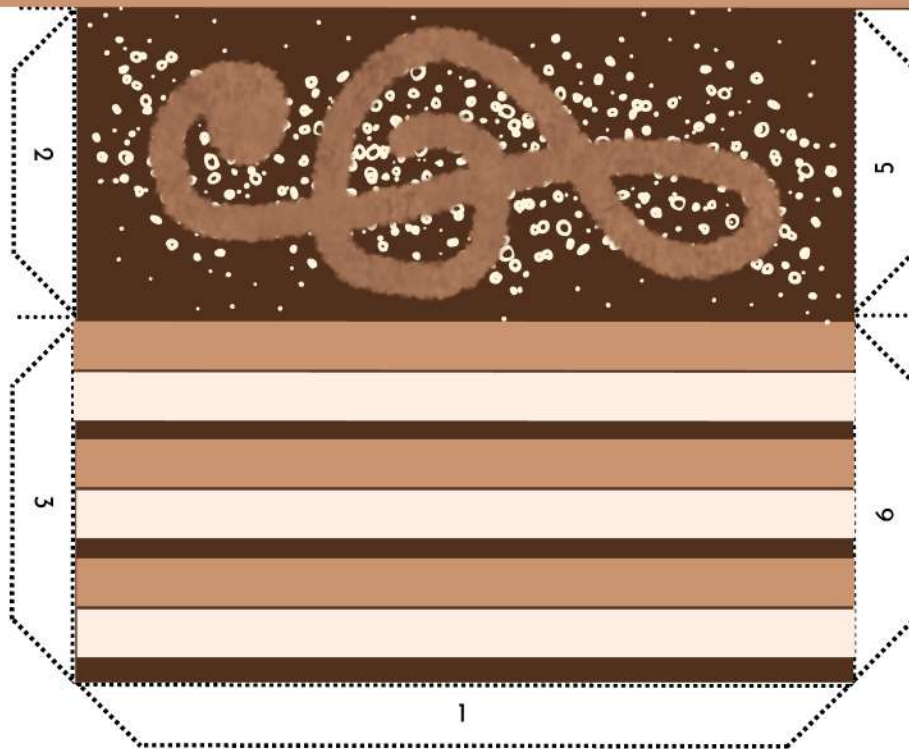
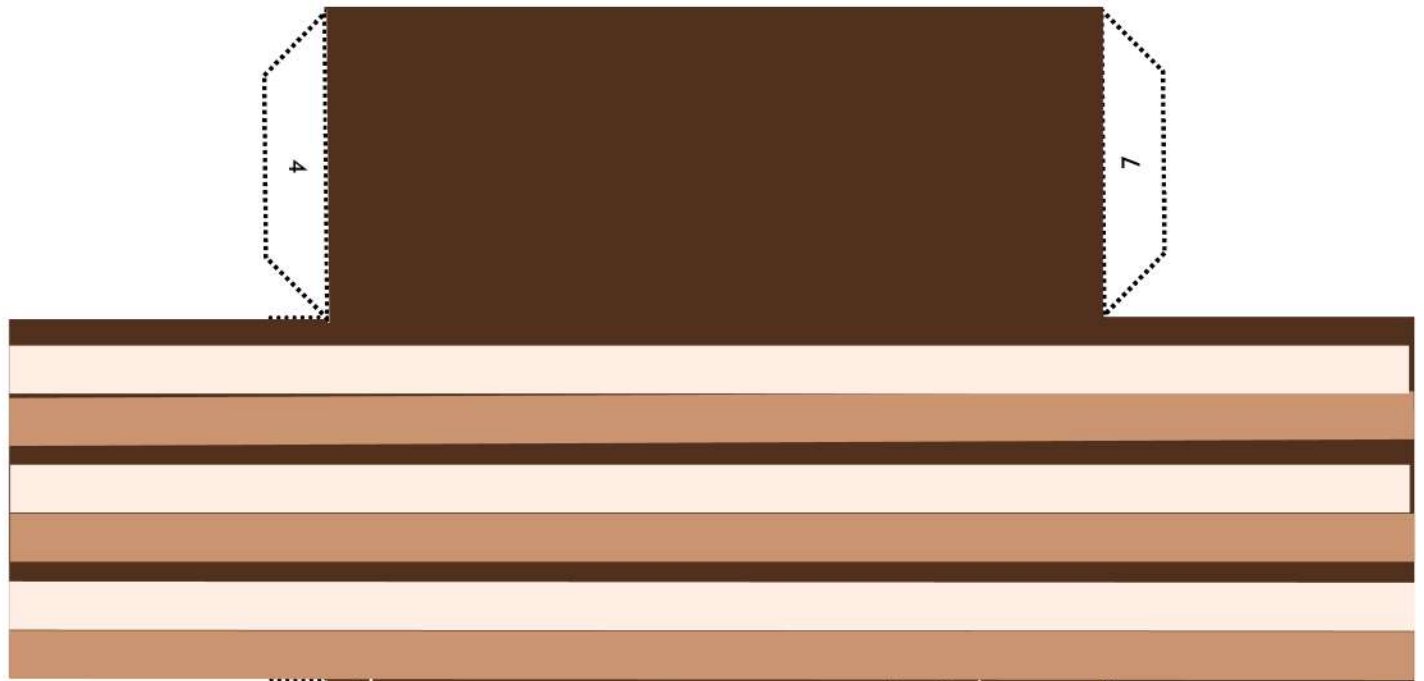
Raspberry Slice



Fold along creases on cake and tabs before assembling.

Attach the tabs carefully with glue stick or double-sided tape, following the number order.

Opéra Cake



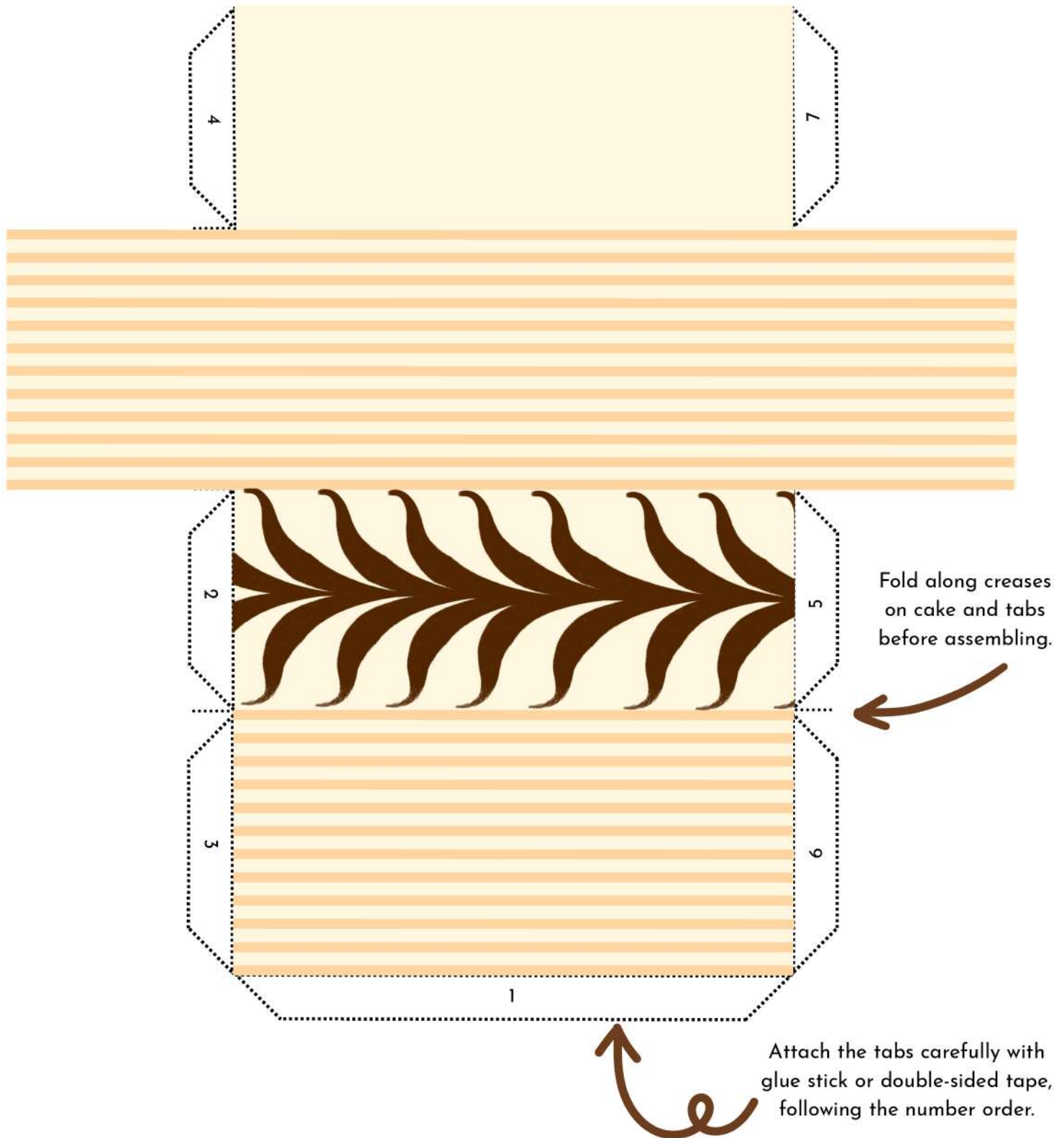
Fold along creases
on cake and tabs
before assembling.



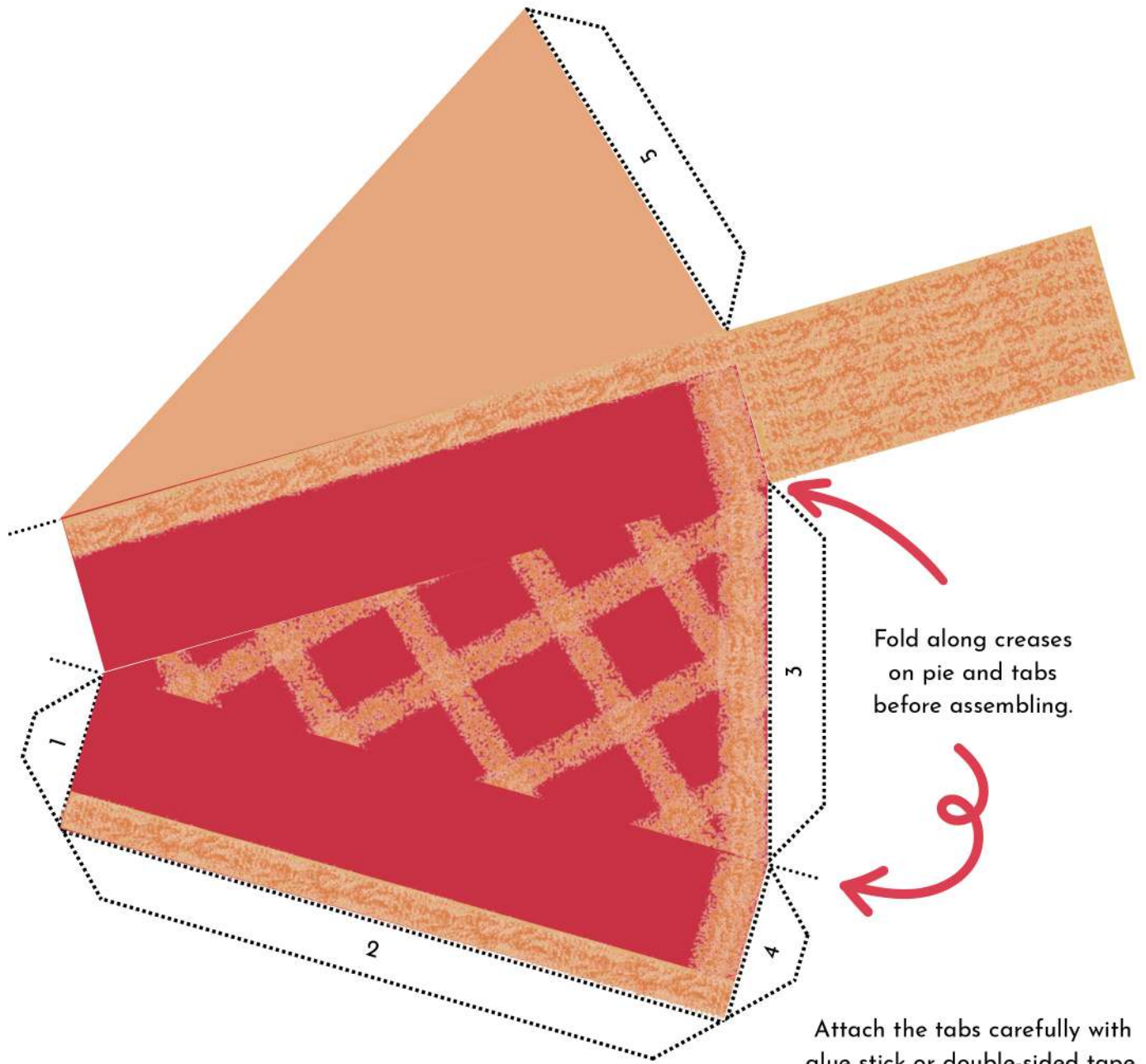
Attach the tabs carefully with
glue stick or double-sided tape,
following the number order.



Millefeuille



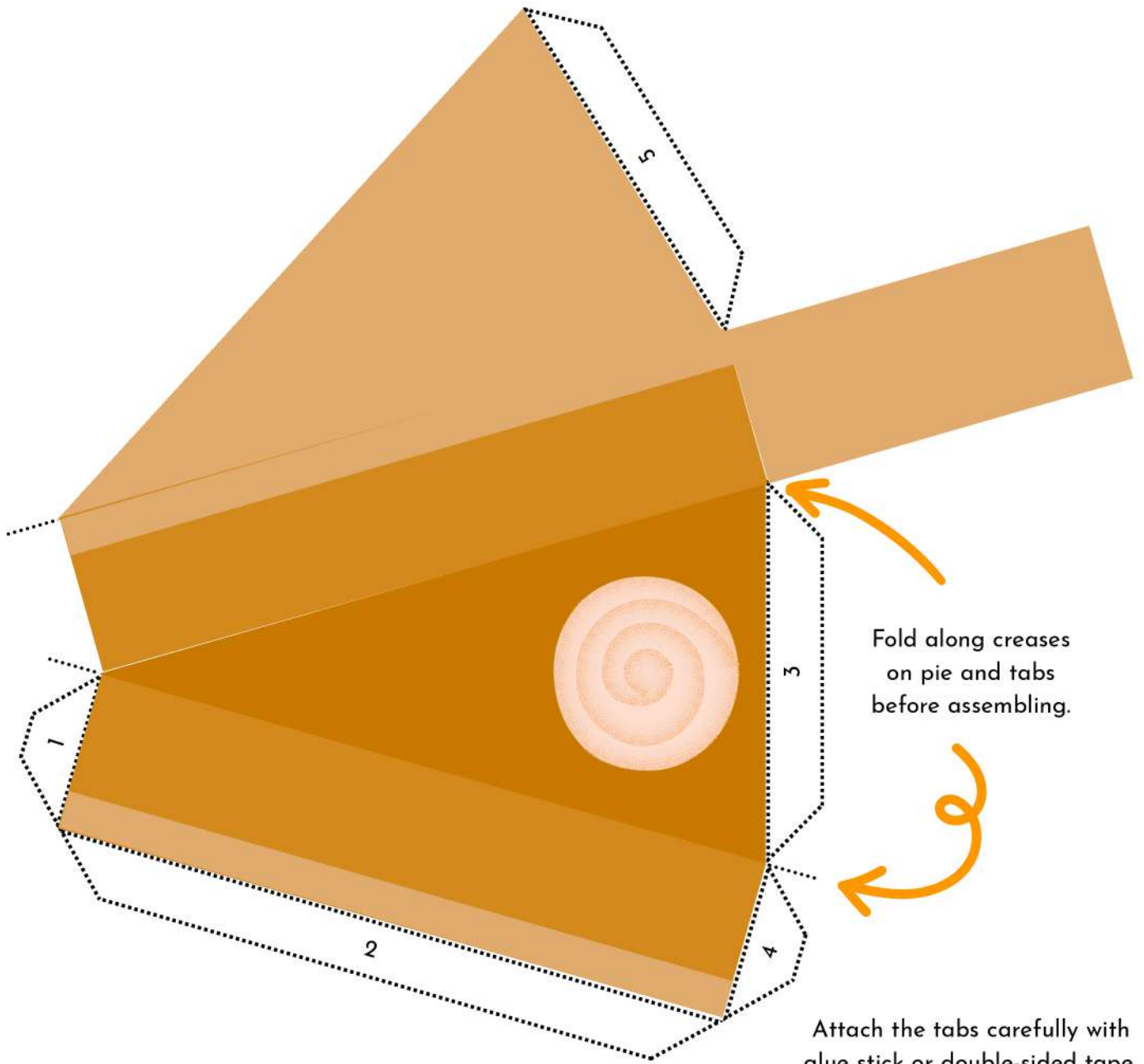
Cherry Lattice Pie



Fold along creases
on pie and tabs
before assembling.

Attach the tabs carefully with
glue stick or double-sided tape,
following the number order.

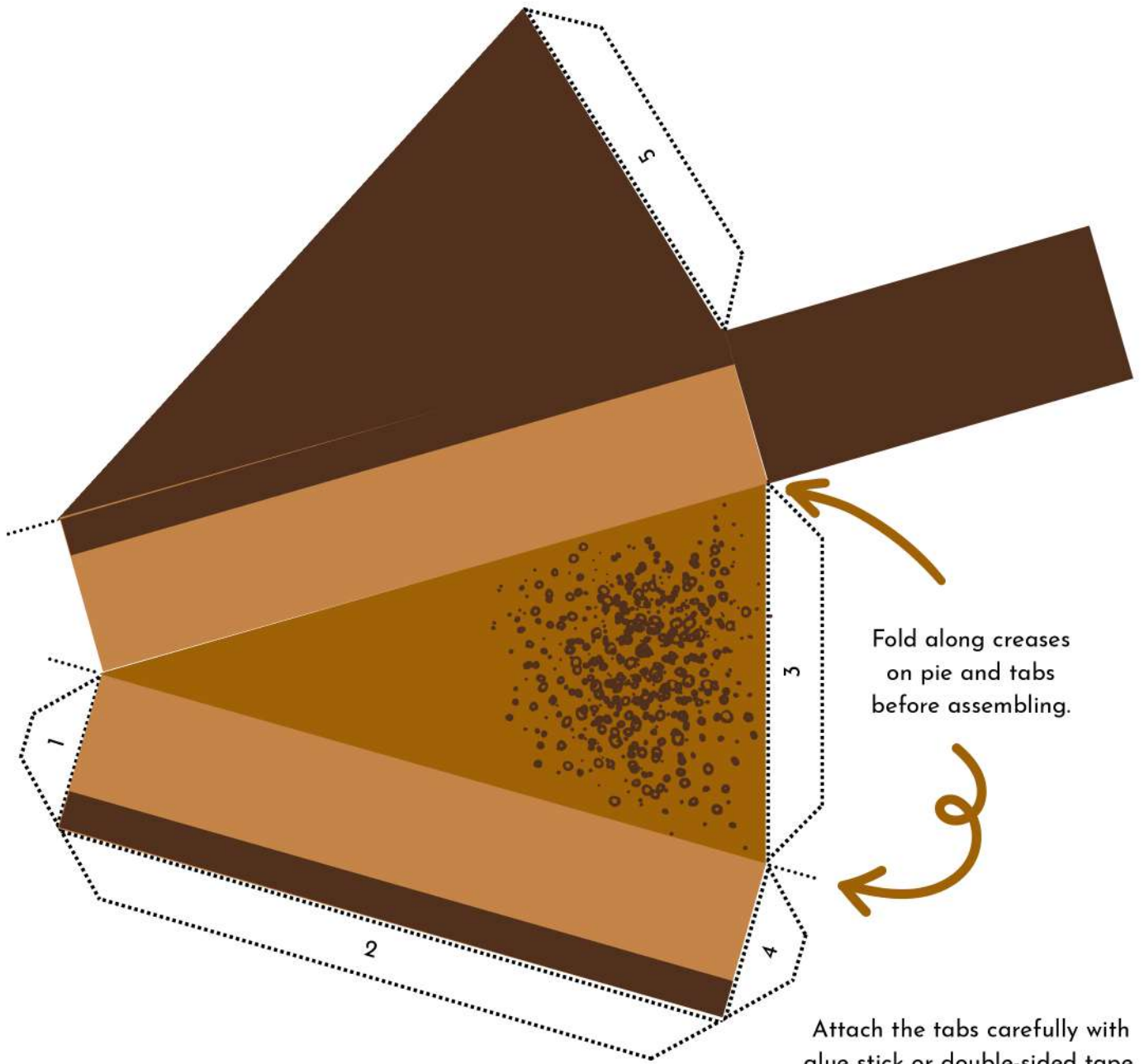
Pumpkin Pie



Fold along creases
on pie and tabs
before assembling.

Attach the tabs carefully with
glue stick or double-sided tape,
following the number order.

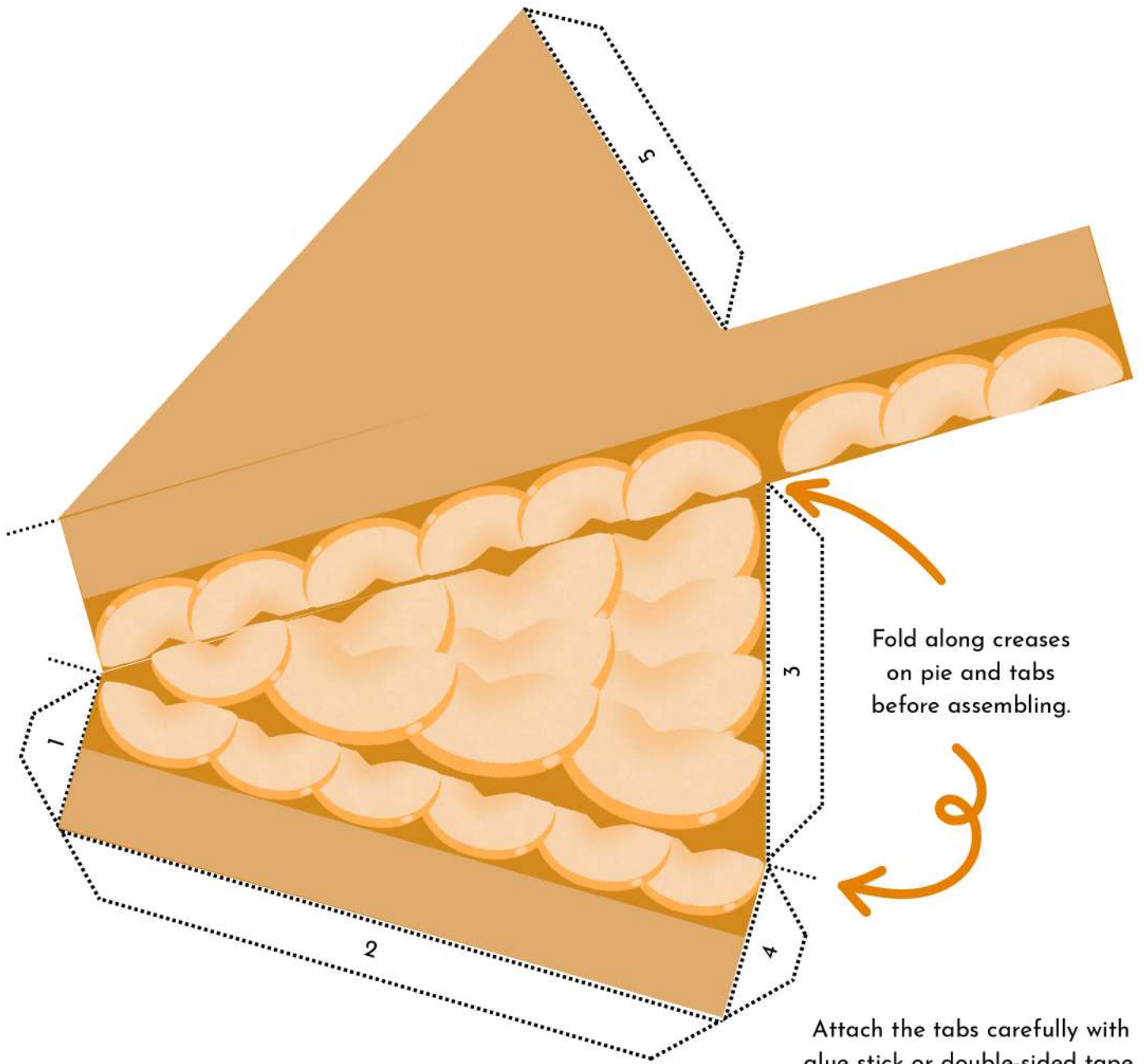
Chocolate Pudding Pie



Fold along creases
on pie and tabs
before assembling.

Attach the tabs carefully with
glue stick or double-sided tape,
following the number order.

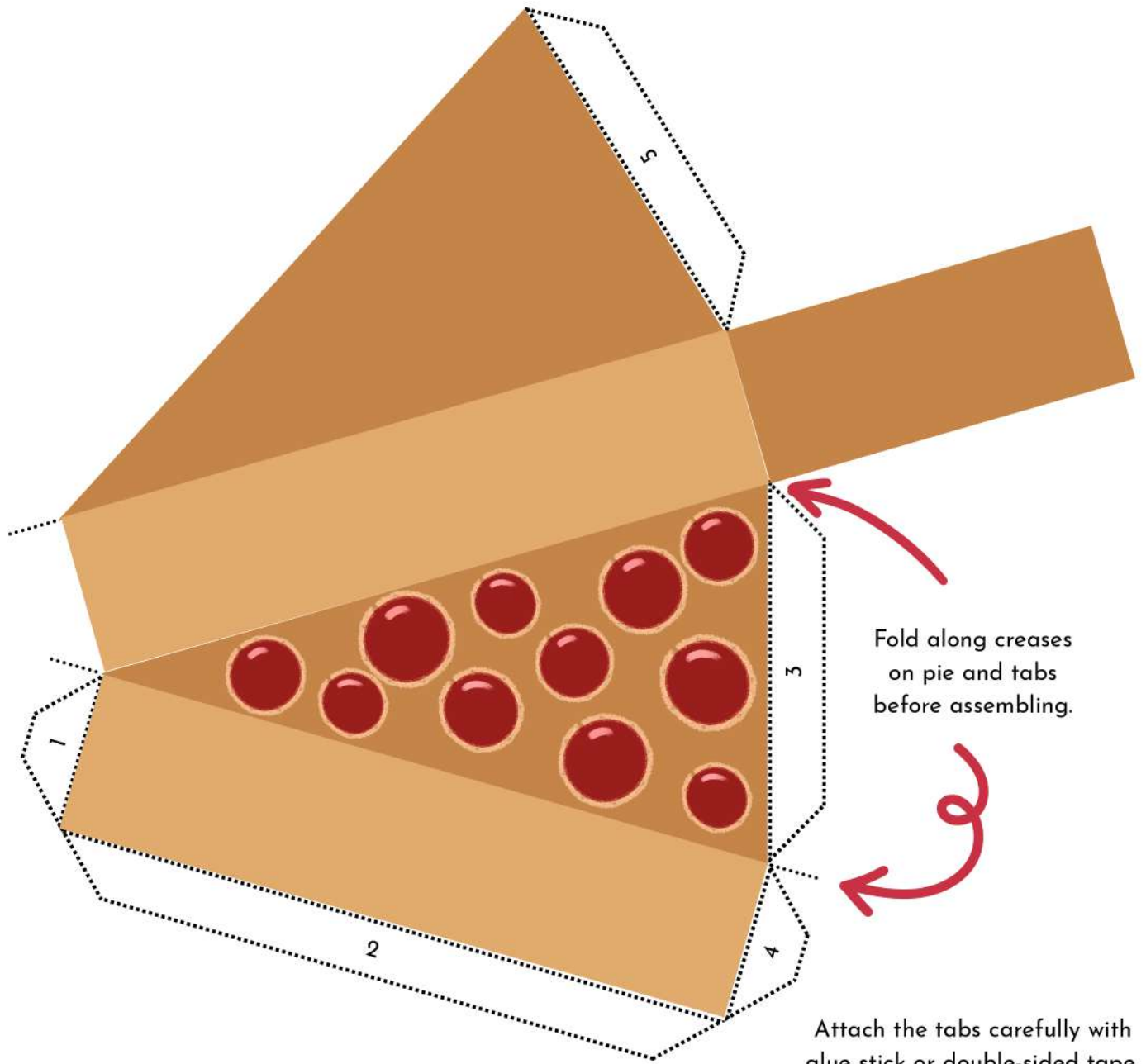
Tarte Tatin (Apple Tart)



Fold along creases
on pie and tabs
before assembling.

Attach the tabs carefully with
glue stick or double-sided tape,
following the number order.

Clafoutis (Cherry Tart)



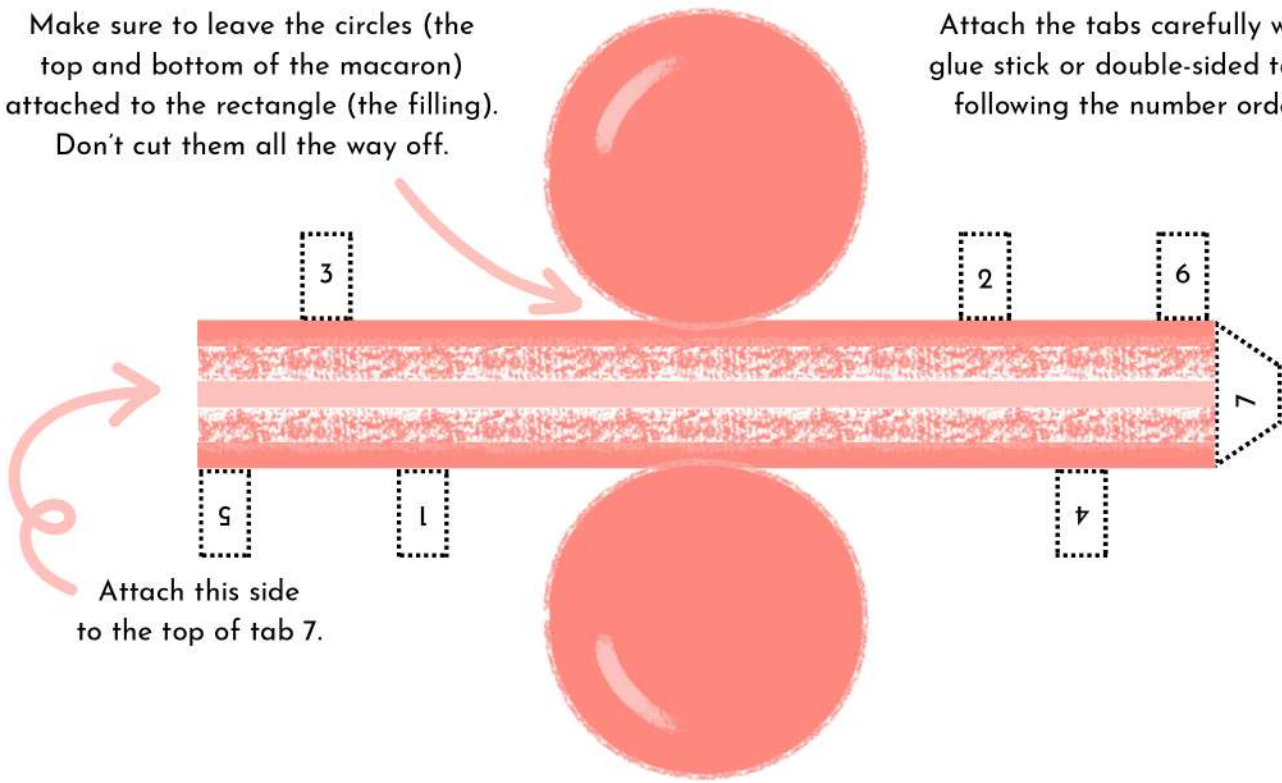
Fold along creases
on pie and tabs
before assembling.

Attach the tabs carefully with
glue stick or double-sided tape,
following the number order.

Peach and Lemon Macarons

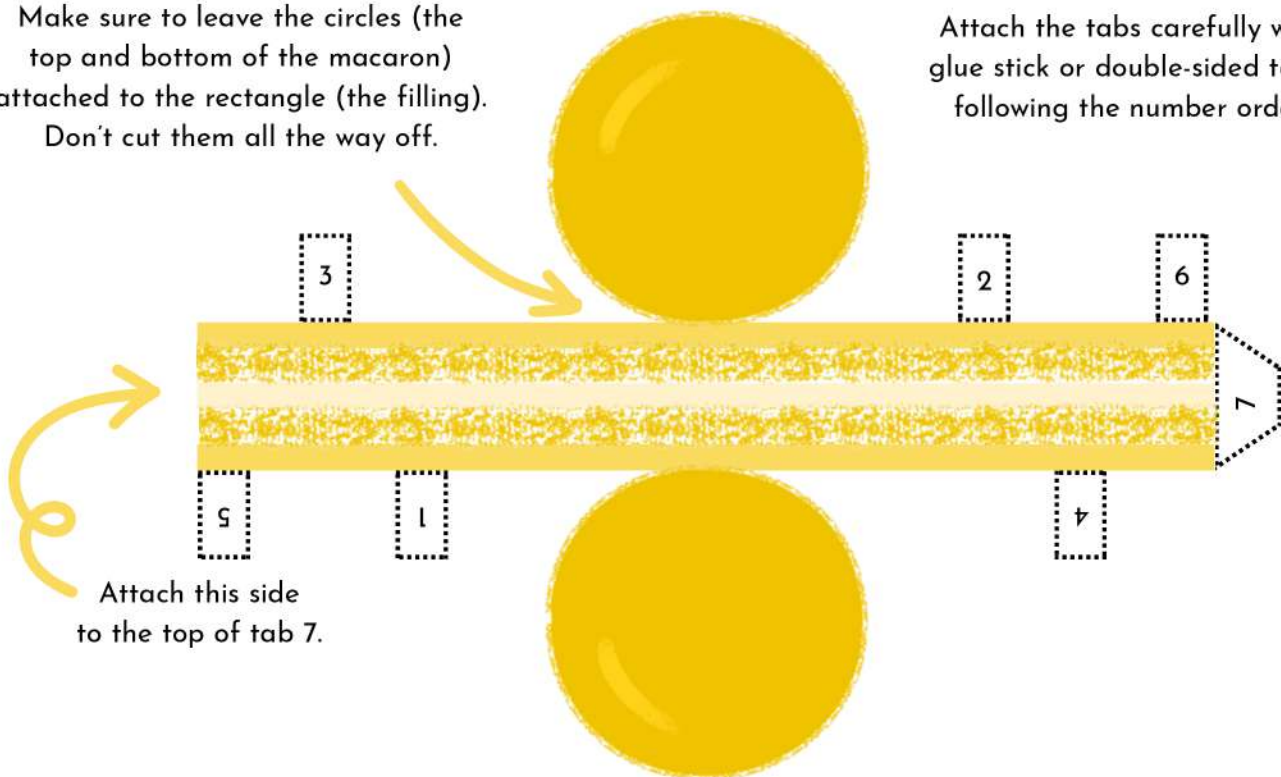
Make sure to leave the circles (the top and bottom of the macaron) attached to the rectangle (the filling). Don't cut them all the way off.

Attach the tabs carefully with glue stick or double-sided tape, following the number order.



Make sure to leave the circles (the top and bottom of the macaron) attached to the rectangle (the filling). Don't cut them all the way off.

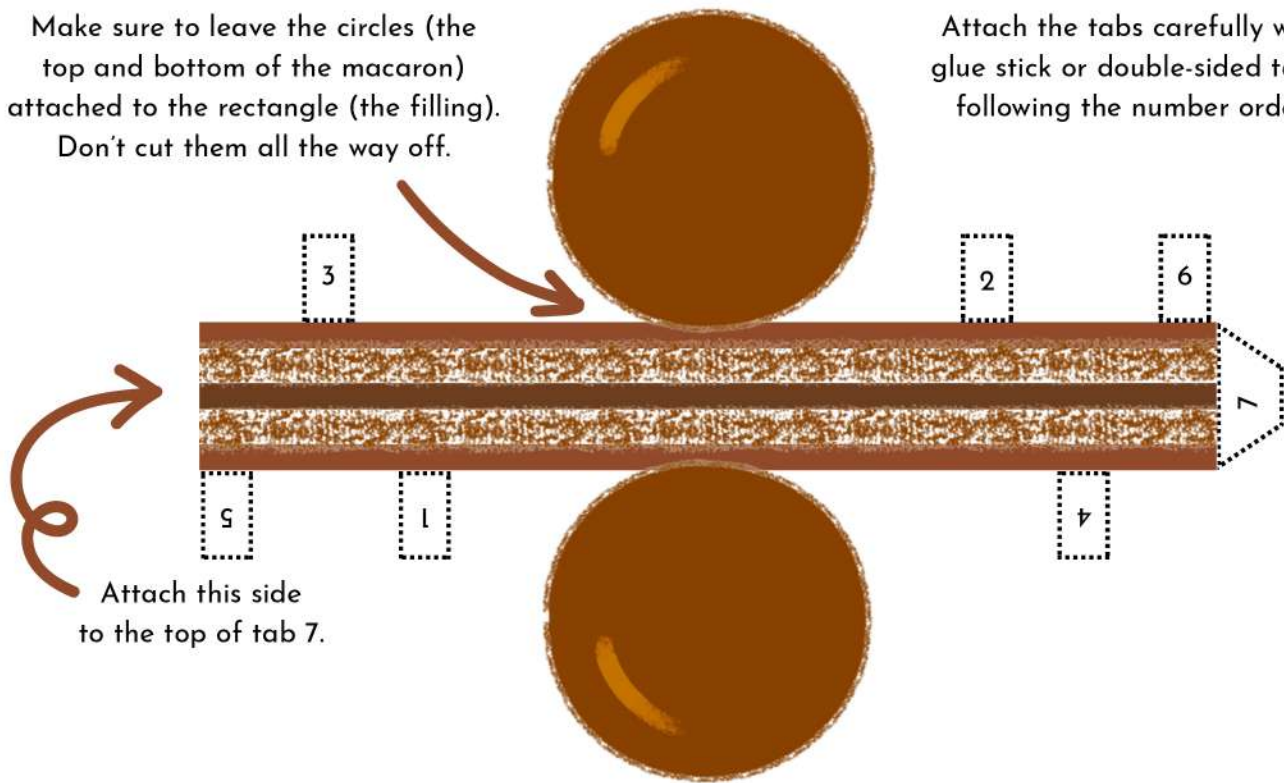
Attach the tabs carefully with glue stick or double-sided tape, following the number order.



Chocolate and Caramel Macarons

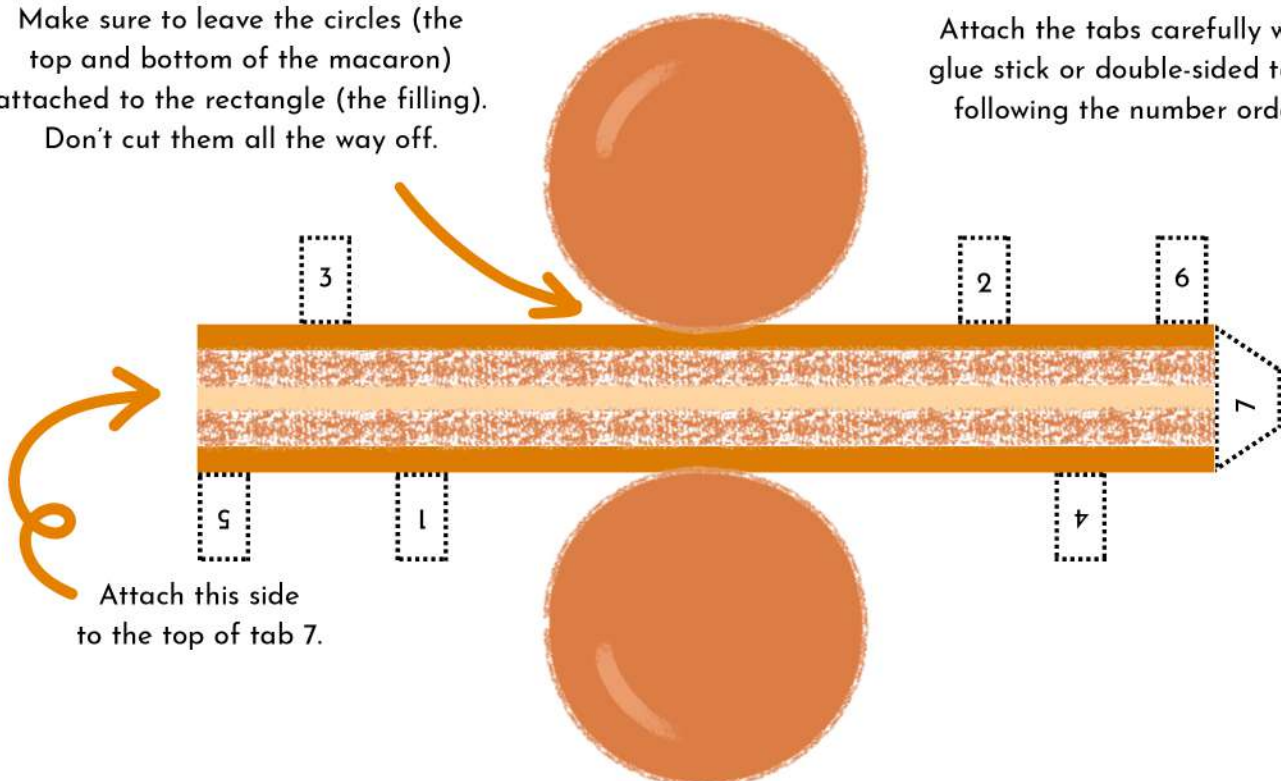
Make sure to leave the circles (the top and bottom of the macaron) attached to the rectangle (the filling). Don't cut them all the way off.

Attach the tabs carefully with glue stick or double-sided tape, following the number order.



Make sure to leave the circles (the top and bottom of the macaron) attached to the rectangle (the filling). Don't cut them all the way off.

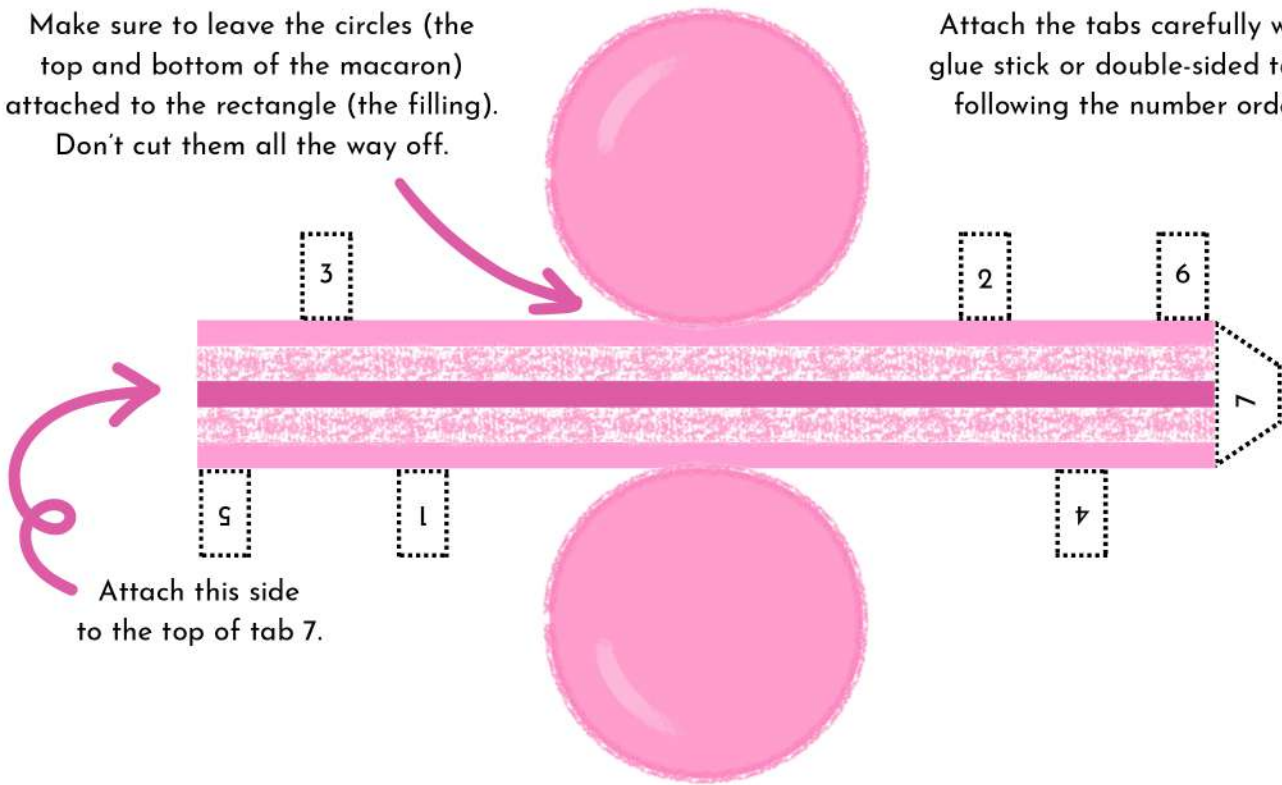
Attach the tabs carefully with glue stick or double-sided tape, following the number order.



Bubblegum and Matcha Macarons

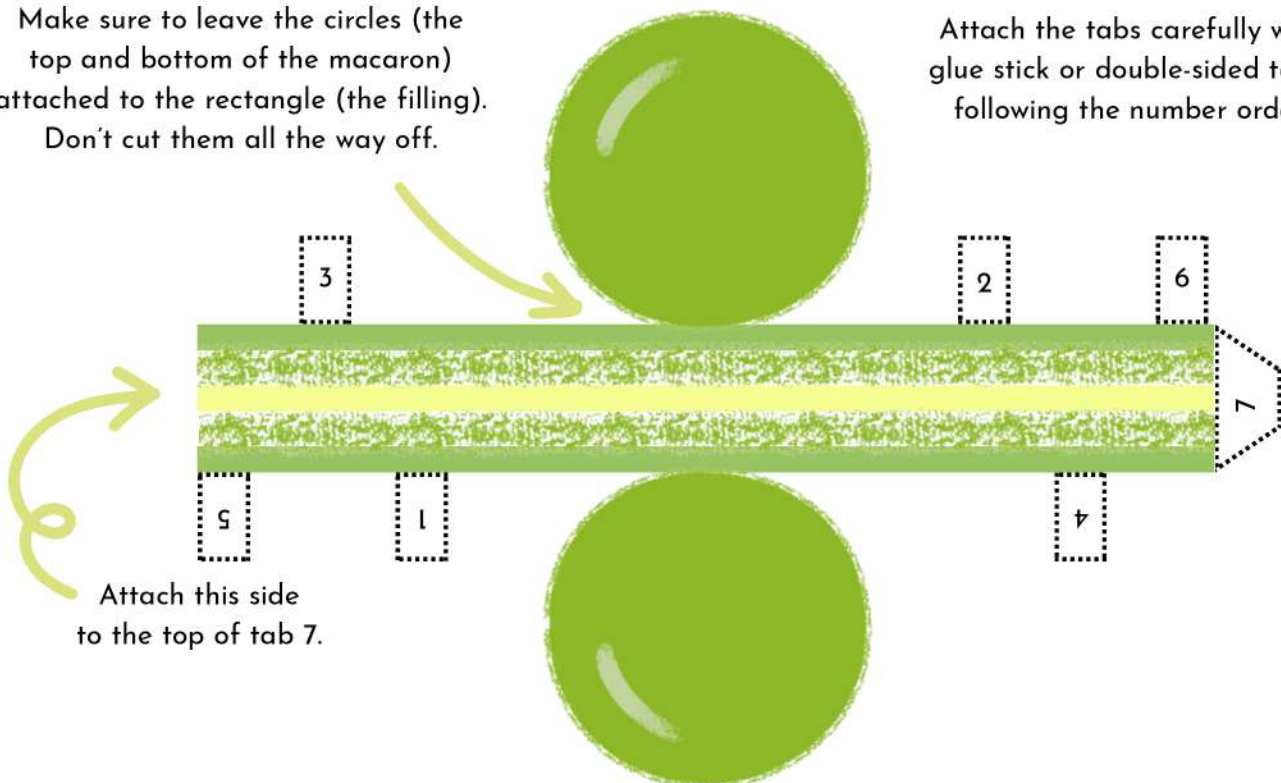
Make sure to leave the circles (the top and bottom of the macaron) attached to the rectangle (the filling). Don't cut them all the way off.

Attach the tabs carefully with glue stick or double-sided tape, following the number order.



Make sure to leave the circles (the top and bottom of the macaron) attached to the rectangle (the filling). Don't cut them all the way off.

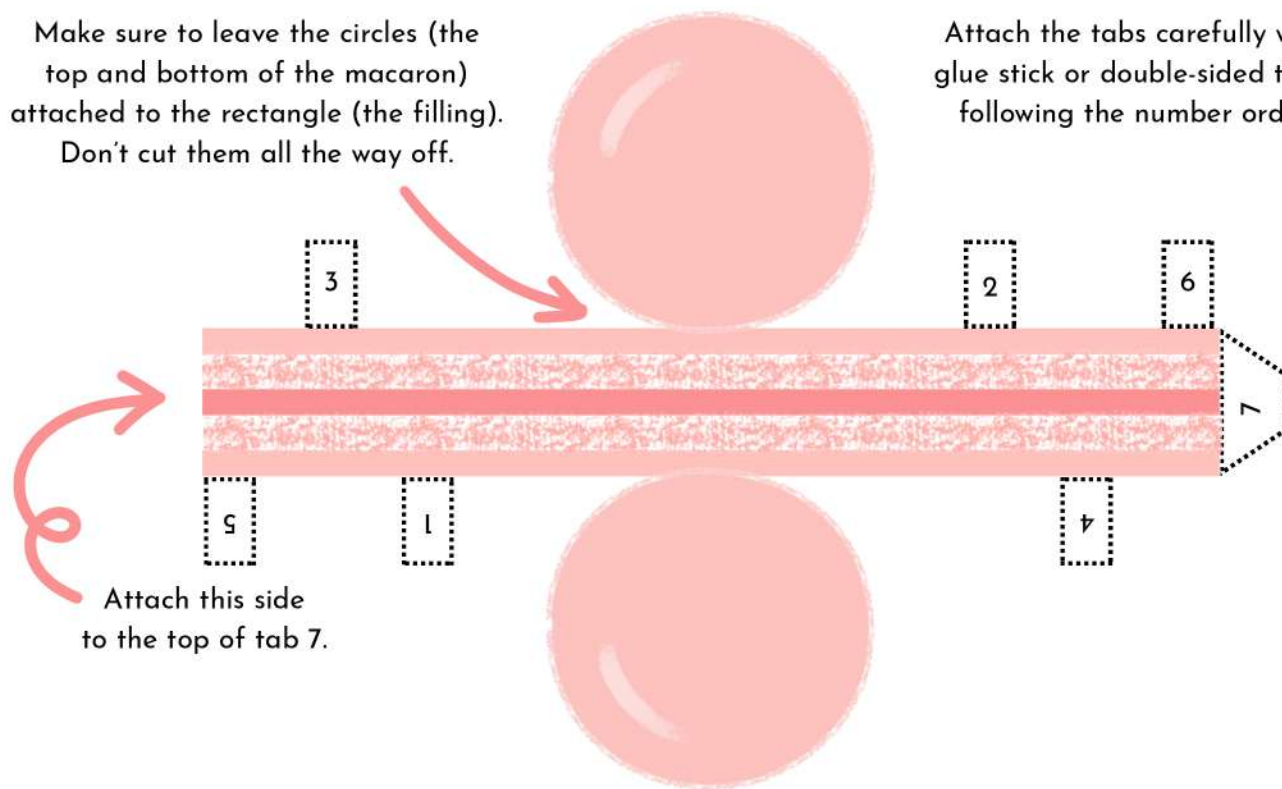
Attach the tabs carefully with glue stick or double-sided tape, following the number order.



Rose and Strawberry Macarons

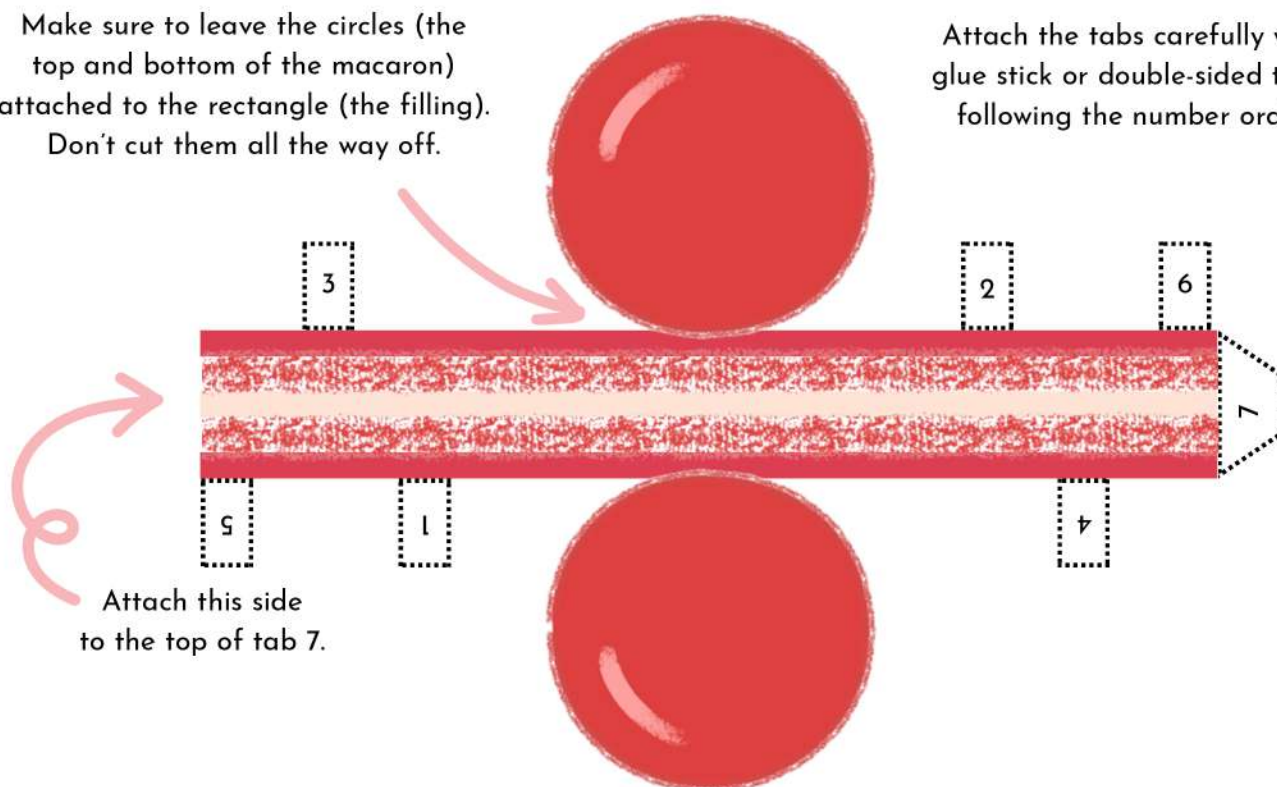
Make sure to leave the circles (the top and bottom of the macaron) attached to the rectangle (the filling). Don't cut them all the way off.

Attach the tabs carefully with glue stick or double-sided tape, following the number order.

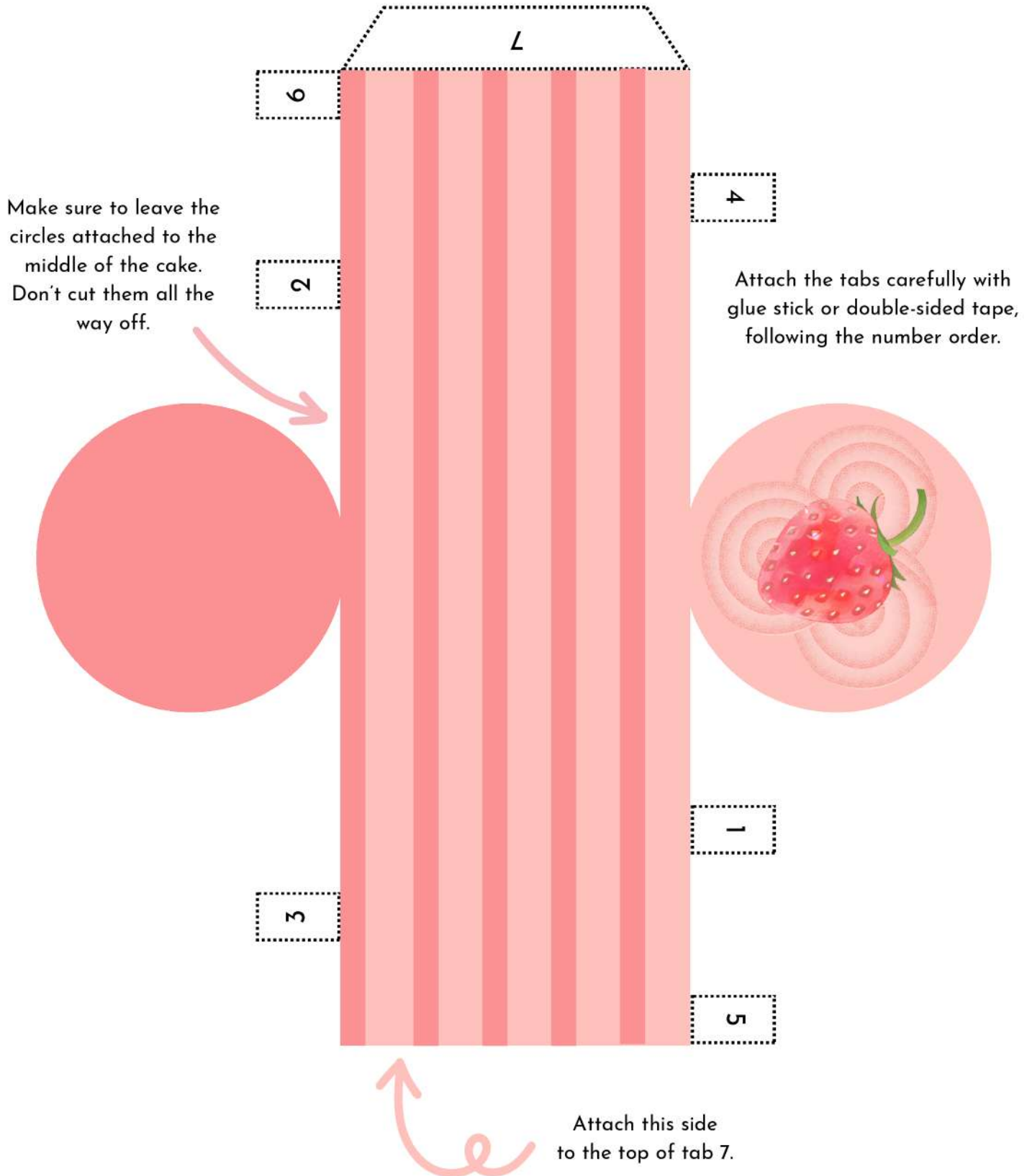


Make sure to leave the circles (the top and bottom of the macaron) attached to the rectangle (the filling). Don't cut them all the way off.

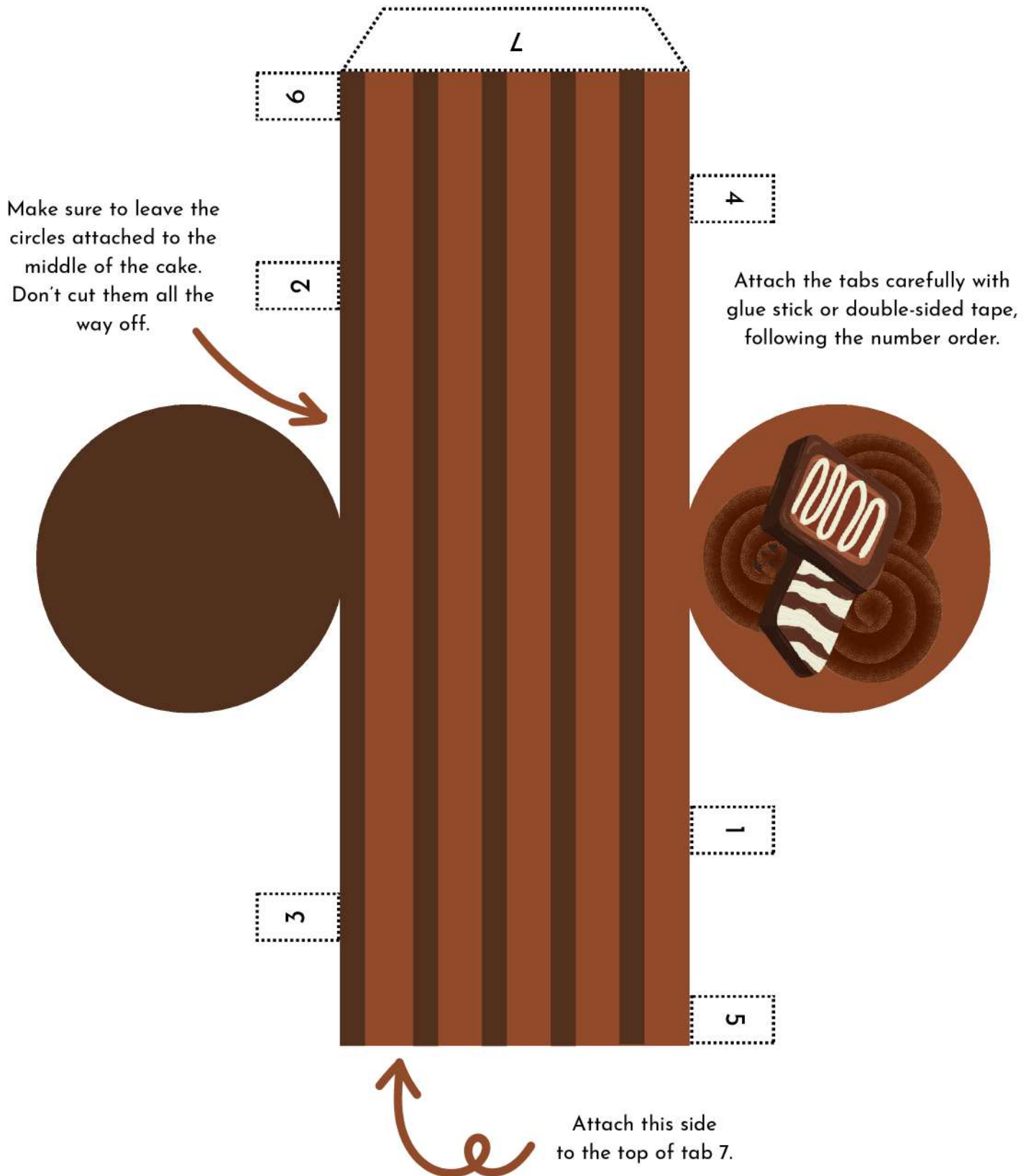
Attach the tabs carefully with glue stick or double-sided tape, following the number order.



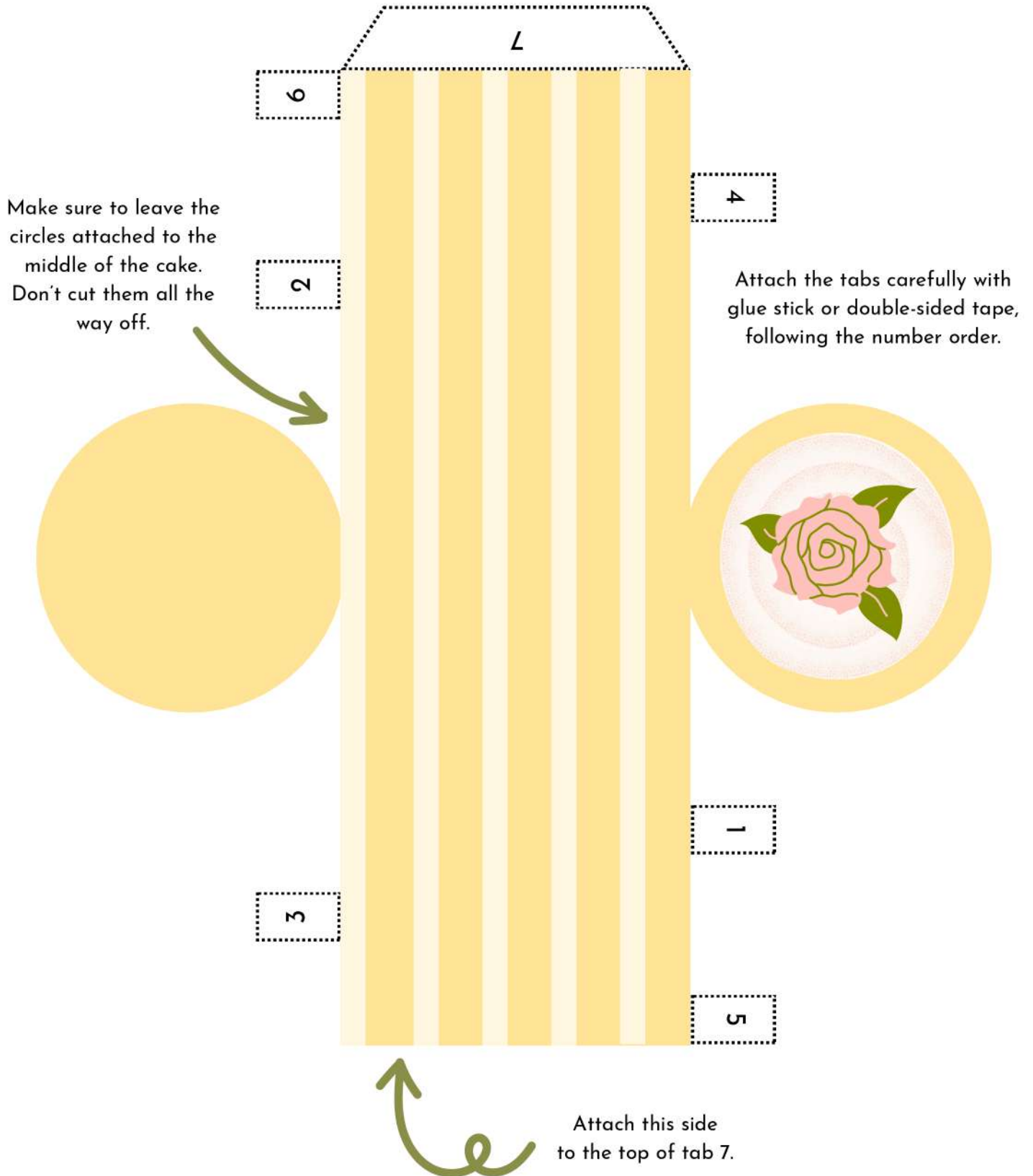
Strawberry Mini Cake



Chocolate Mini Cake



Vanilla Mini Cake

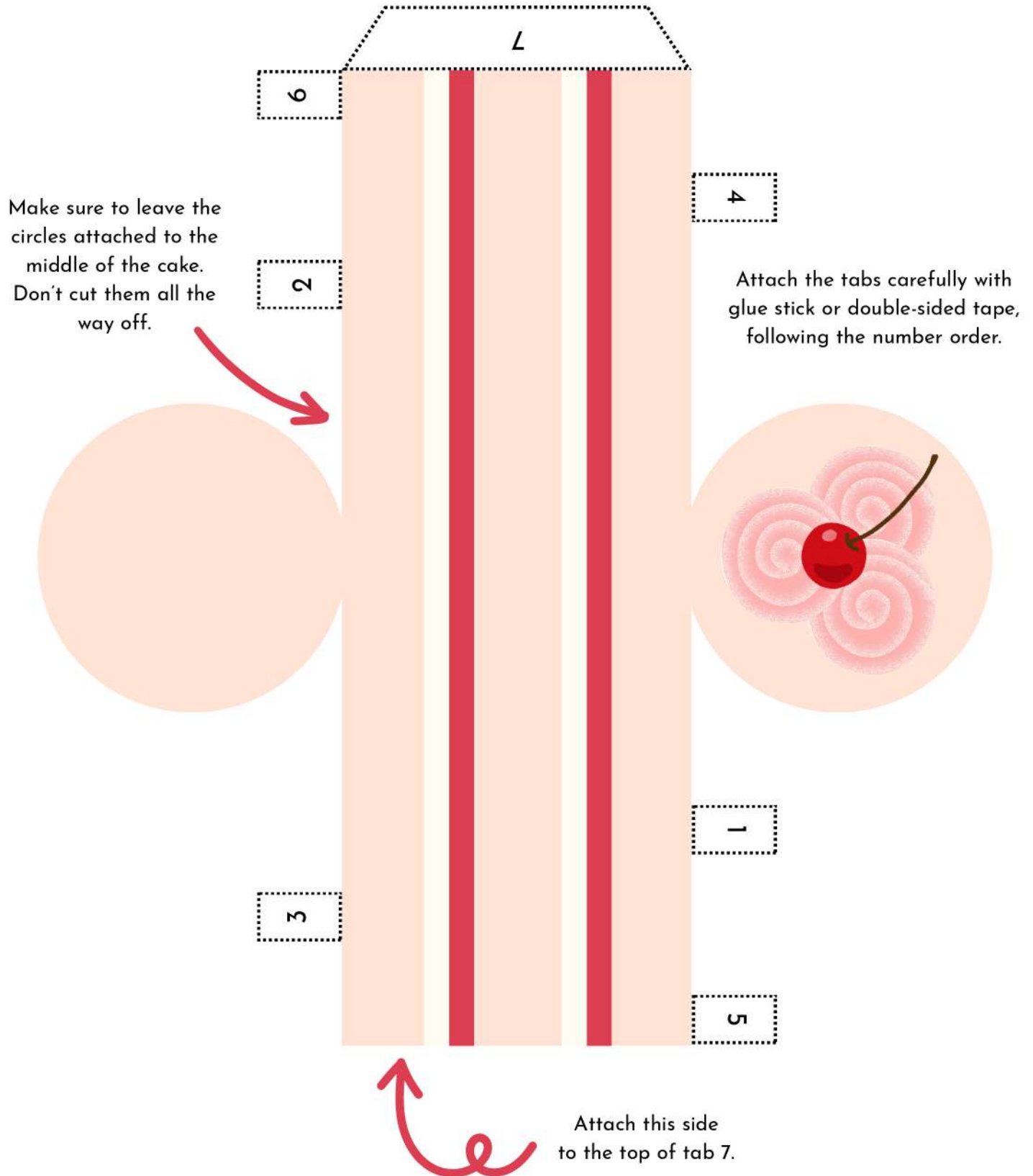


Make sure to leave the circles attached to the middle of the cake. Don't cut them all the way off.

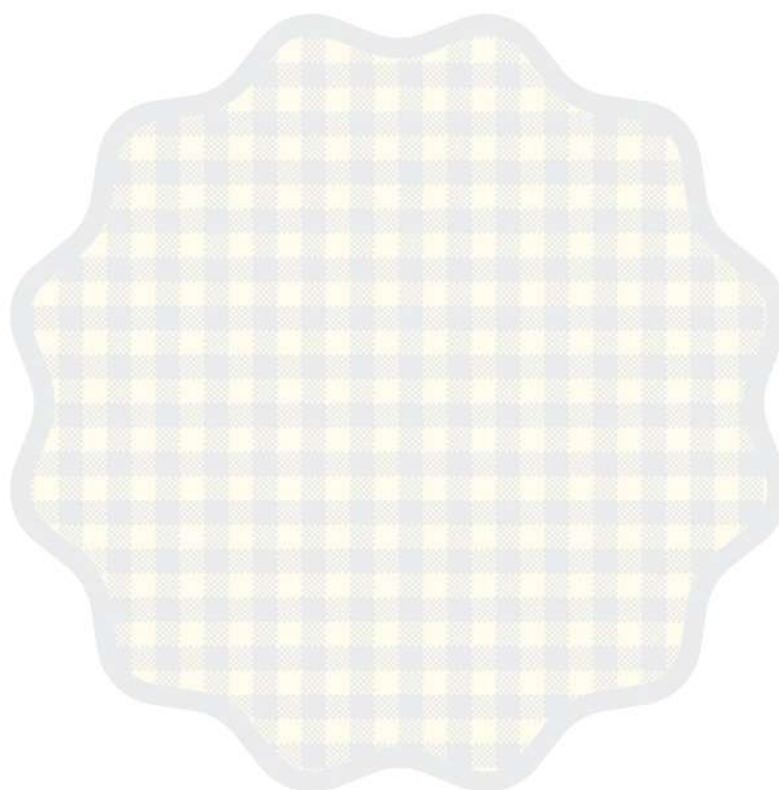
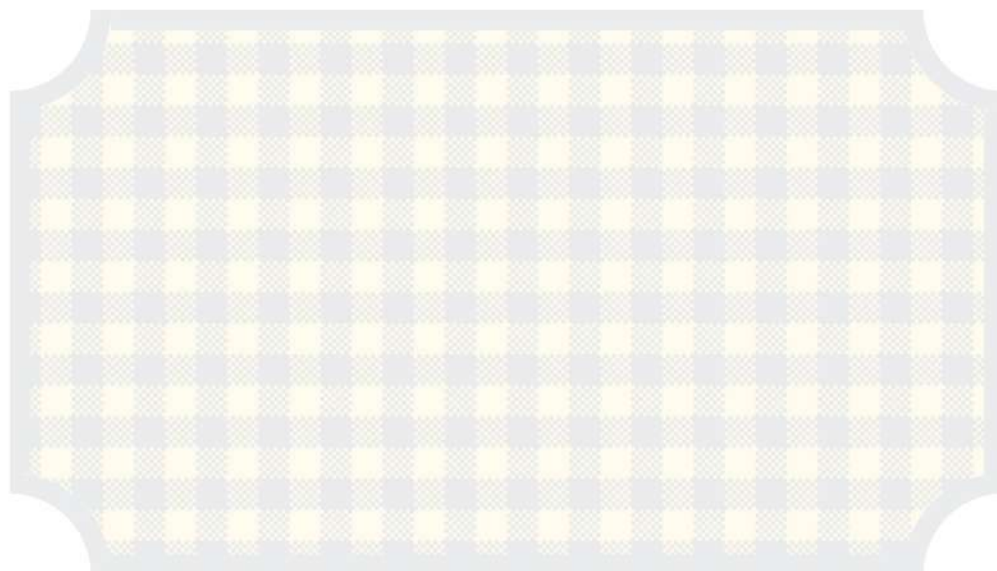
Attach the tabs carefully with glue stick or double-sided tape, following the number order.

Attach this side to the top of tab 7.

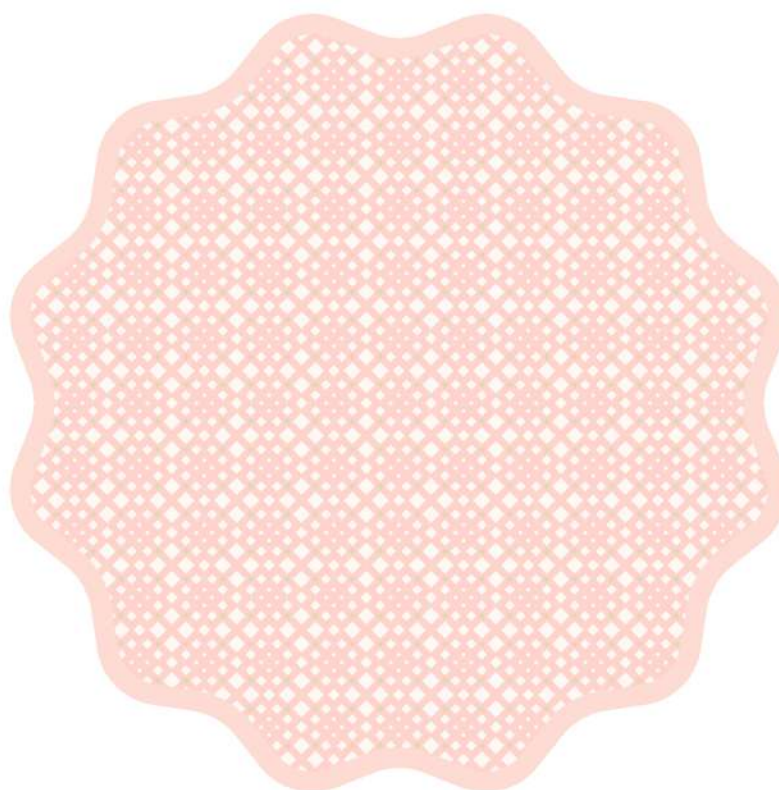
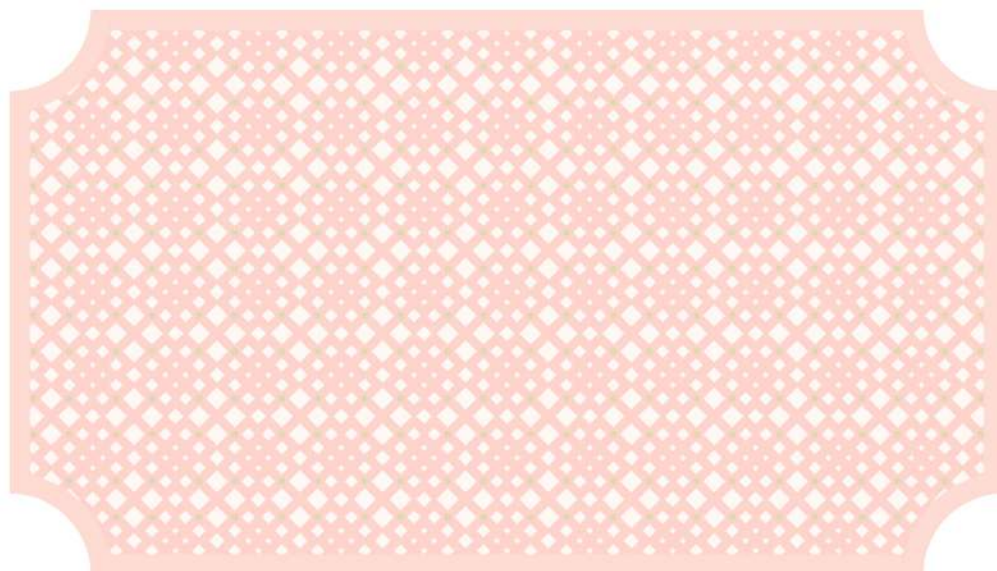
Cherry Mini Cake



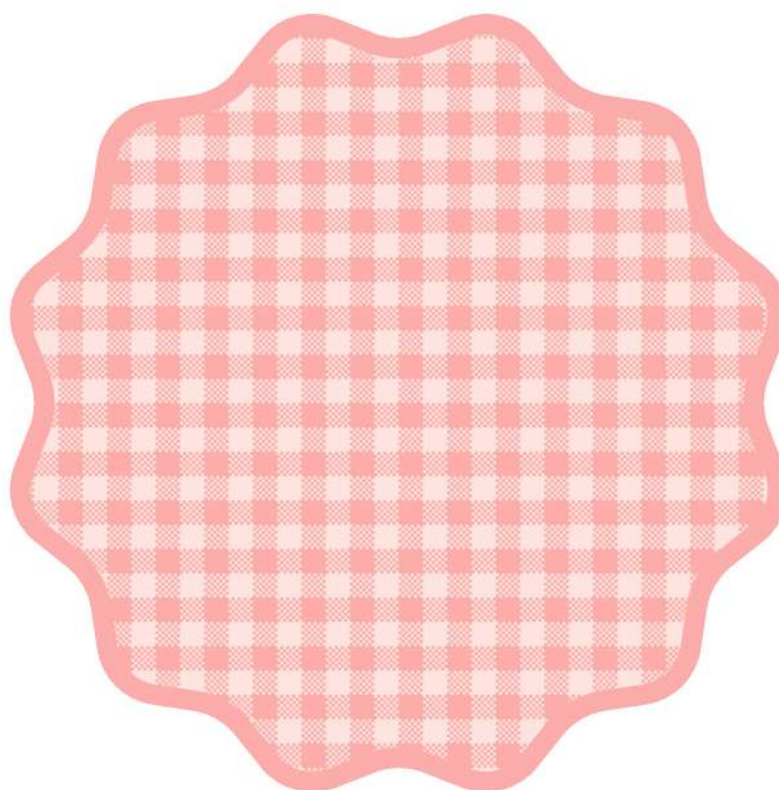
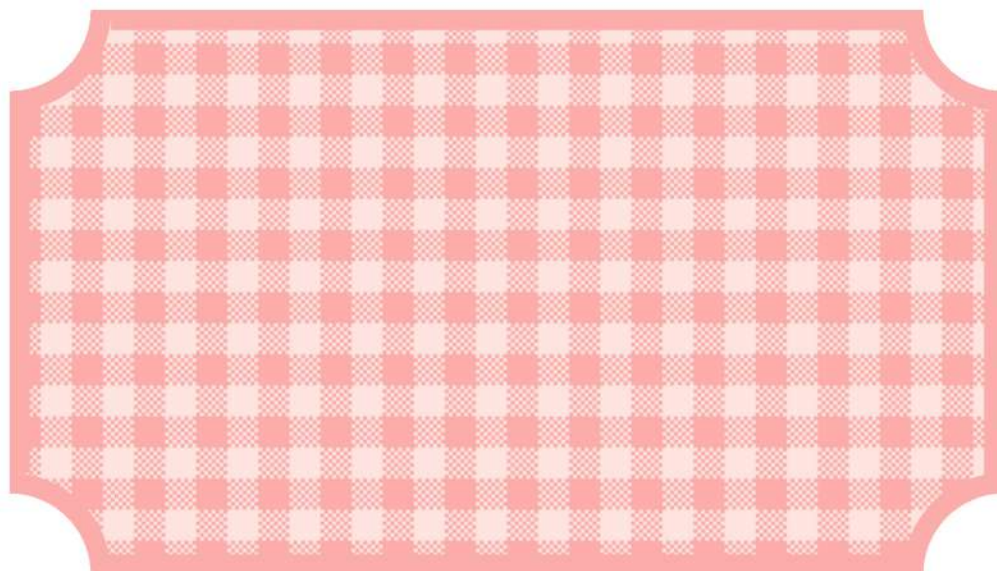
Serving Doilies



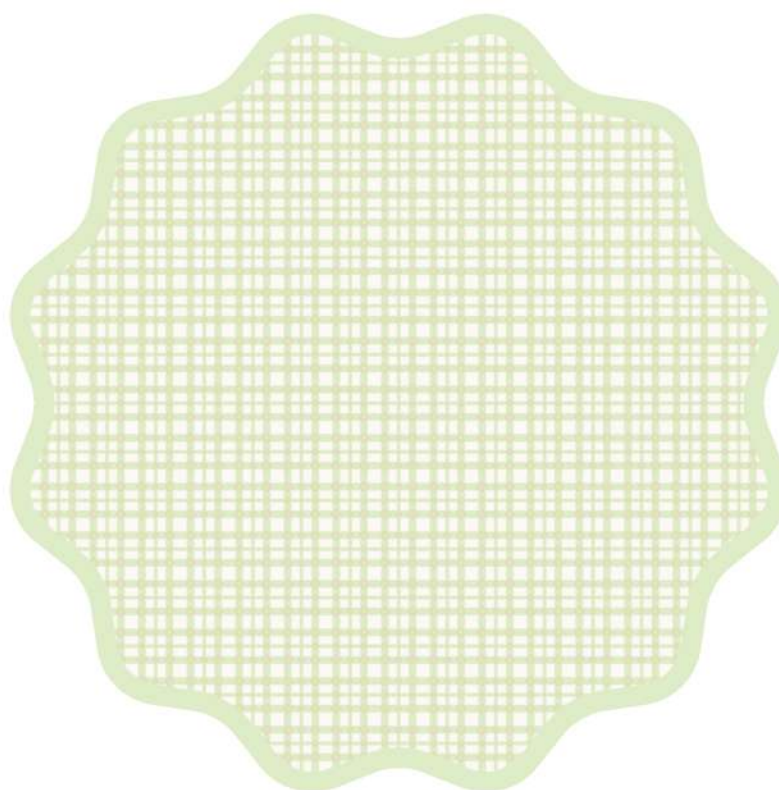
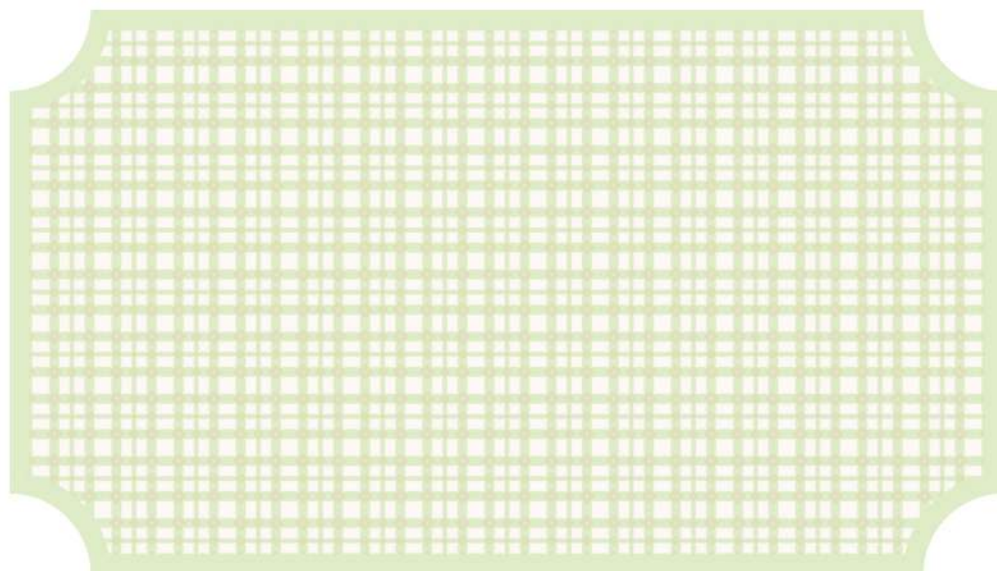
Serving Doilies



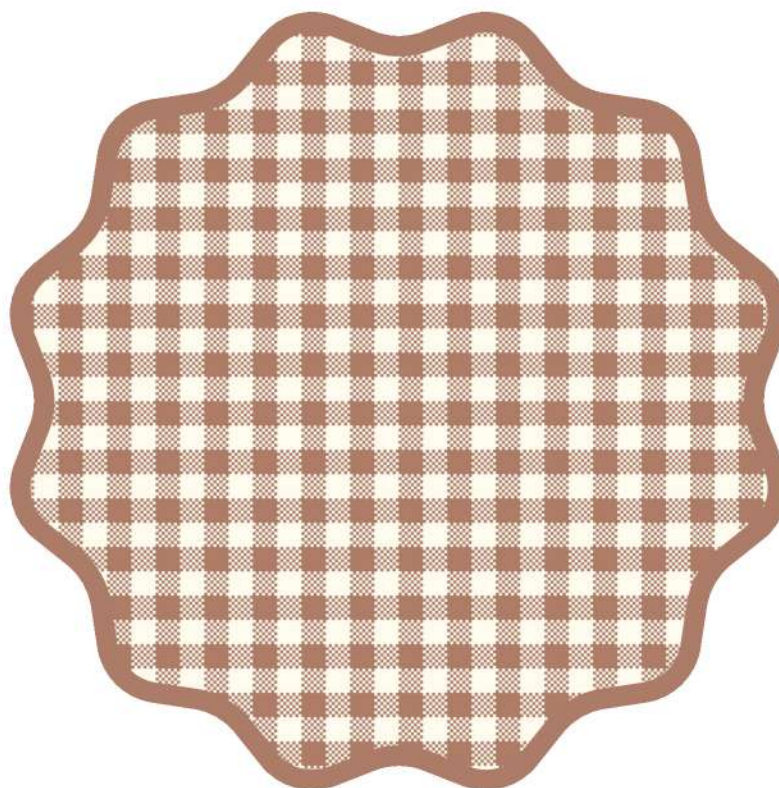
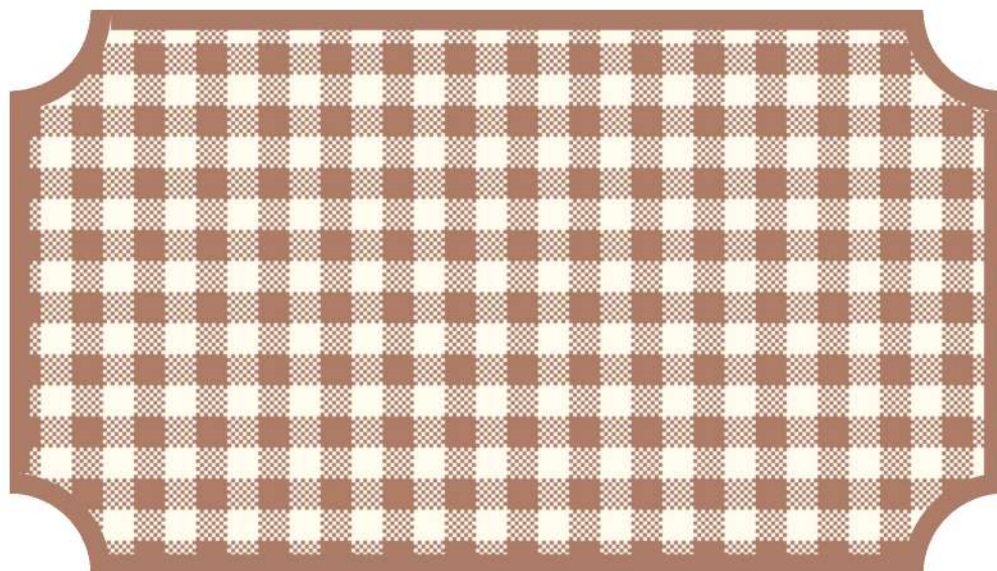
Serving Doilies



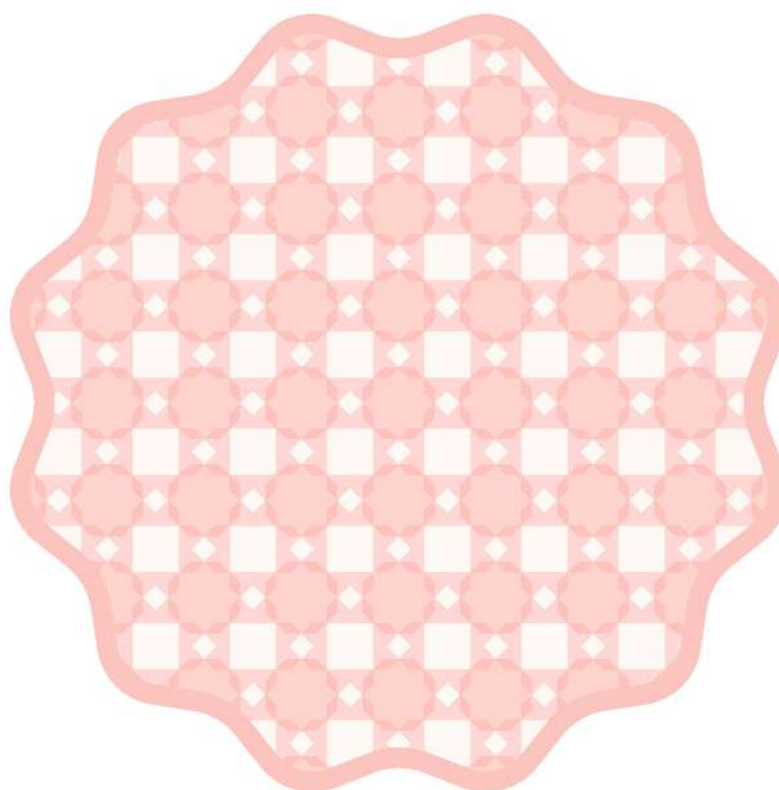
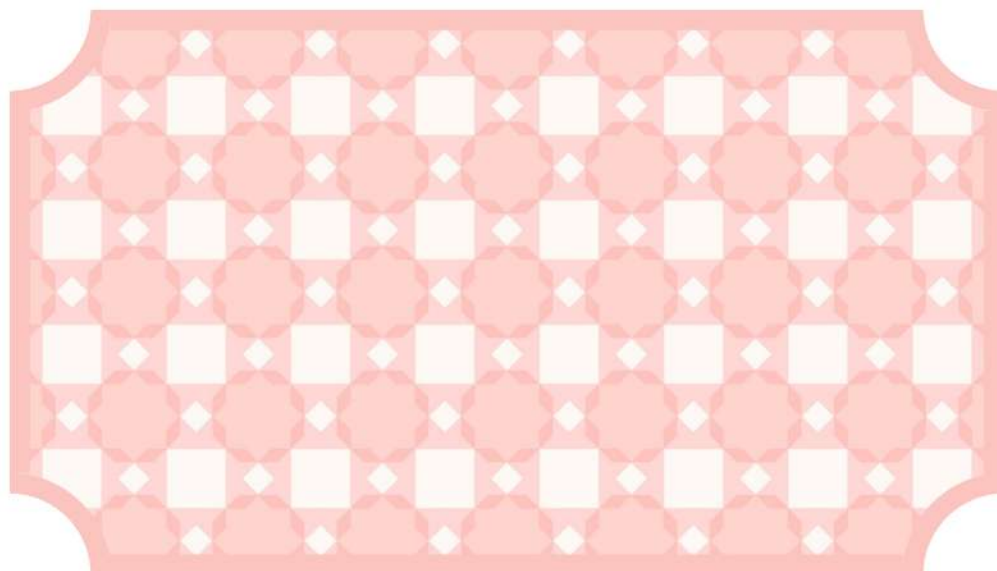
Serving Doilies



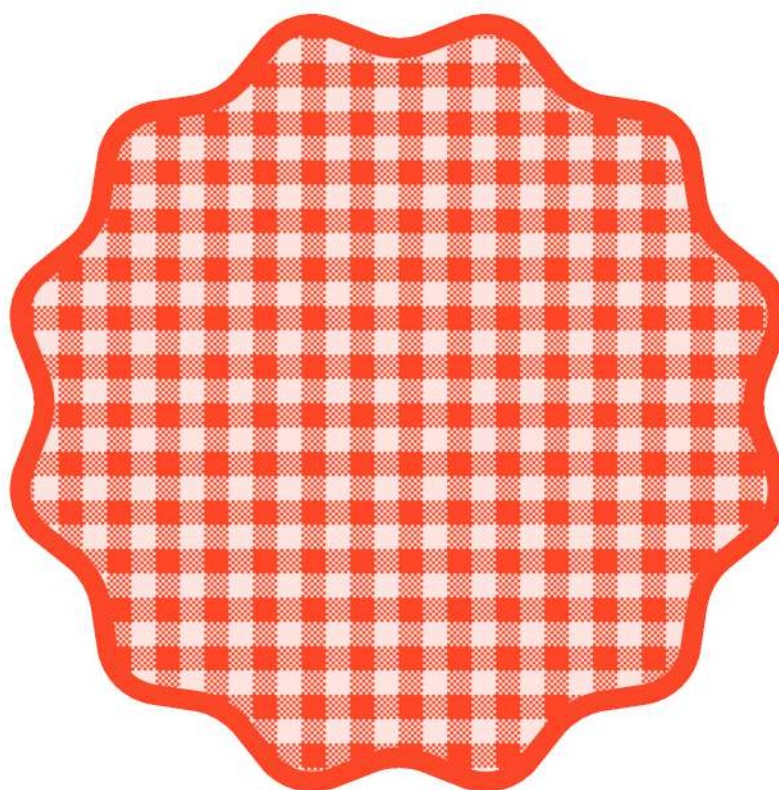
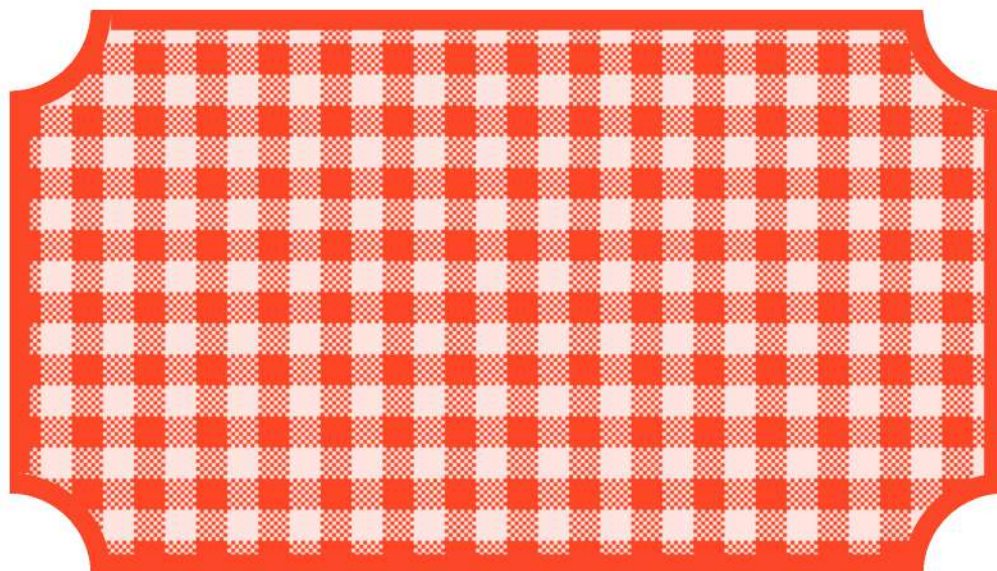
Serving Doilies



Serving Doilies



Serving Doilies



Frosting Options

