

SUGARVEIL CONFECTIONERS' MATS INSTRUCTIONS

One day prior to use, prepare the SugarVeil Icing. Mix 1/2 C (120 ml) boiling water into 1 cup (142gms/5oz) SugarVeil Confectionery mix and immediately beat on high speed for 4 minutes. Cover with plastic wrap. Visit [YouTube.com/SugarVeil](https://www.youtube.com/SugarVeil) to see a video showing the below techniques in action.

Directly before use, rebeat for one minute. Apply a dollop of SugarVeil to mat.



Use the Confectioners' Spreader to spread and 'stretch' repeated layers of the SugarVeil mixture.

Spread the mixture across mat lengthwise, crosswise, and diagonally, each stroke continually compressing mixture into design until all incised lines are filled solidly and without air bubbles.

For the final lengthwise swipe, wipe the edge of the spreader clean with a damp cloth and hold spreader with both hands so that edges and open areas of design are clean and sharp.



For mats with isolated designs, or for mats of any design where a contrasting effect is desired, a secondary thin, solid layer of SugarVeil may be applied when the first application is partially set and when touched, does not cling to the finger.

For this second layer, color a portion of the SugarVeil Icing and spread thinly across the entire mat. Use the SugarVeil "Fin" tool or a thumbnail to cleanly scrape a path along each border edge. The icing ridge which results makes it easier to peel the SugarVeil sheet.



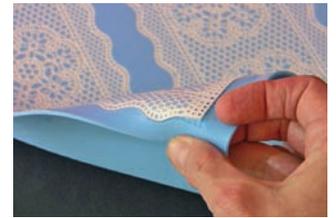
Allow the mat to set at room temperature. This is the preferred method for setting SugarVeil. If 'speed setting' is desired* or if humidity is greater than 50%, place mat on baking sheet in oven with a light on (test for the correct time for your oven, rotating periodically to ensure all areas of the mat are set equally). Cool slightly before inspecting for doneness.

At regular room temperature and humidity of 40%, SugarVeil will set in about 3 hours or less.



SugarVeil is properly set and may be removed from mat when **all** of the following characteristics apply:

1. When lifting a corner, SugarVeil is firm and does not stretch out of shape.
2. SugarVeil separates easily when mat is gently flexed at edge, **and**
3. SugarVeil is not at all sticky to the touch.



To remove SugarVeil, peel an inch or so from the shorter edge and place mat face down onto table top. Peel the mat back onto itself a few inches and wedge the Confectioners' Spreader between the SugarVeil and the mat to pin down lightly to the table. Peel mat back a few inches and advance the spreader further to pin down the SugarVeil as you peel the mat several more inches. Repeat until the entire mat is peeled from the SugarVeil piece.

Shapes from the lace pieces may be cut with Confectionery Snips, or other small, fine, precise scissors.



Pieces may be painted with gold dust/colored luster powders mixed with grain alcohol, or airbrushed. Lace will stick to any icing surface - if surface is dry, use a scant amount of water on a fingertip. SugarVeil will meld nicely onto the surface of warm breads, pies, pastries, cookies, and candy.



Enhance lace with delicate details by drawing lines in precise areas using the air-powered SugarVeil Icing Dispenser.



Visit SugarVeil.com for more details.



SugarVeil Confectionery Icing, Icing Dispenser, and Confectioners' Mats are under patent, trademark, and copyright protection of Waldron LLC.

Helpful tips:

- Soak mat in water to clean. Ensure that mat is completely dry before use. To dry, place on a baking sheet in a 175F (80C) oven for a short time and allow to cool completely before spreading with SugarVeil.
- Keep oven temperature low when setting SugarVeil, as it will bake above 135F (57C) rather than set. Also be sure to allow heated SugarVeil to cool slightly before testing for doneness.
- For dark/intense colors, use dry powder color rather than liquid or gel colors and mix with dry SugarVeil before adding water.
- If working with a more detailed mat like the Circle Bouquets or Flower Net designs for the first time, spread and scrape a second application of SugarVeil when the first is partially set (is not removed by a finger tip touch).
- When using the Confectioners' Spreader, take care to keep the angle of the spreader close to the mat, and spread SugarVeil **into** (not scrape out of) the mat designs.
- When SugarVeil is partially set, tidy-up edges using a slightly damp, thin towel wrapped around two fingertips. Ensure that no moisture enters the design lines as you lightly, and in a circular motion remove any errant SugarVeil from the mat's surface.
- If SugarVeil is set but you want to peel it from the mat later, turn mat face down onto a table top, or place in a zipped bag.
- **Always** peel mat from the SugarVeil, not vice-versa.
- Store SugarVeil decorations away from sunlight, between fresh sheets of parchment in food storage bags to retain flexibility.
- In areas of high humidity, dust fingertips with a bit of corn or potato starch for ease in handling 'set' SugarVeil decorations.

***When allowed to set at room temperature, SugarVeil will remain flexible a longer period of time than when heated to set.**

Mat care:

To clean mat, soak and use water pressure only. Do not use metal tools on mat. Although mat will withstand temperatures of 350F (180C), do not allow direct contact with interior oven parts (place mat on a backing sheet).

You can watch SugarVeil Confectionery Icing in action - visit us at:

[YouTube.com/SugarVeil](https://www.youtube.com/SugarVeil)

Tune in for helpful SugarVeil tips at:

[Facebook.com/SugarVeilicing](https://www.facebook.com/SugarVeilicing)



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CREATE DELICATE LACE EFFORTLESSLY WITH

SUGARVEIL®
CONFECTIONERS' MATS