

SUGARVEIL® ICING INSTRUCTIONS

FOR MAKING FLEXIBLE DECORATIONS FOR CAKES OR PLATED DESSERTS

MIX: Stir 1/2 c. (120 ml.) boiling water* into 1 c. (142 grams) SugarVeil® for 30 seconds until completely wetted, then immediately beat on high speed 4 minutes with an electric mixer, whisk attachment, to a firm consistency (tip of icing peak will flop over). Mixture will be white, smooth, and glossy. [Note to Icing Dispenser users: For faster flow/swifter operation of the SugarVeil Icing Dispenser, stir several drops of water into the already mixed SugarVeil, or mix as outlined in “softer result” process below. Pipe mixture dead center into the cartridge. Insert a red “follower”, solid end pushing against icing, and compress icing to bottom of cartridge using the end of the metal “puller” tool. Attach a green tip.]

For a **softer result**, use LESS speed when mixing, or stir in a few additional drops of water after mixing, or both. If repeated “dots” are desired as a design component, it may be desirable to make a softer second mixture specifically for the purpose of producing rounded dots. For a firmer result, beat a longer period of time and refrigerate piping bag 30 minutes or so before use.

Coloring SugarVeil: Liquid, gel or powder colorant may be used. For very dark colors, use a predominate amount of color in powder form; mix into dry SugarVeil before adding water

If mixture is left for more than 20 minutes or so, re-mix by hand or with mixer on low speed. Mixture should be glossy and smooth. Excess SugarVeil may be covered air-tight and refrigerated, if desired, to store. Allow to come to room temperature before re-mixing.

*Do not use chemically treated/softened water. If in doubt, use distilled water, or bottled water without added minerals.

APPLY: SugarVeil may be combed into fine lines with the SugarVeil Confectionery Comb, smoothed over a stencil, or made into a paper-thin sheet by smoothing with the Confectioners’ Spreader onto a silicone mat (see “Dessert Garnishes” DVD for instructions). The SugarVeil mixture may also be applied using a piping bag fitted with fine tips, a parchment cone, or by using the Icing Dispenser.

To trace a design, grease a piece of parchment paper or cellophane liberally with vegetable shortening (not spray oil). Place the line design beneath, and apply SugarVeil icing in very fine lines. Ensure that all lines connect, are consistent, and are of similar density. Pipe a small test area as well. Allow lines to “set” several minutes before piping on top of/or directly adjacent to other lines. Also, to ensure that all lines set at the same time, you may add finer lines (using the pink tip of the Icing Dispenser) at the finish, after heavier lines have been completed.

Note: When piping or combing SugarVeil and a more full-bodied line quality is desired, refrigerate SugarVeil a short period (30 minutes or so).

SET: Setting time is dependent upon relative humidity, and may range from 15 minutes to overnight. Touch the “set” (test) piece. When adequately set, SugarVeil piped lines will feel firm (not sticky) to the touch. Beyond this time, the lines may dry completely. To speed or delay setting time, note the following tips:

To delay setting:

- Use a humidifier in room
- Use more water or mix at lower speed
- Apply in heavier lines
- Seal in Tupperware® or “tented” plastic zippered bag prior to setting completely
- Lower the ambient temperature of room

To speed setting: Heat and moving air speeds the setting process

- Use heat lamp overhead (this also adds a patina sheen)**
- Place in 100 degree oven, or oven with light/pilot light on**
- Place in food dehydrator**
- Place in the path of a fan, heated air duct, or an open oven door**
- Use a dehumidifier in room
- Apply in finer lines
- Increase ambient temperature of room

**** Important: Allow piece to cool before attempting to peel from surface**
Heat bulbs and utility fixtures are available at home improvement stores.

“Reverse” setting process: In areas of extremely high humidity, decorations may be placed in a food dehydrator or an oven less than 100 degrees to dry, and then carefully removed to absorb ambient humidity for achieving a flexible state. Note that if the “set” decoration is not placed directly upon cake, it may continue to absorb humidity and repeating the setting process may be necessary.

When test piece feels firm to the touch, pull parchment downwards over a sharp table edge. If test piece separates easily from parchment, piece is ready to be removed and placed onto iced cake.

PLACE: Place the SugarVeil piece on top of a buttercream (crusted or non), chocolate ganache, whipped icing, or poured or rolled fondant covered cake.

For decorating the sides of a cake, place SugarVeil piece onto the freshly iced cake. It will adhere and eventually meld slightly into the cake surface. On a dry icing/surface, a very scant amount of moisture on a fingertip may be used to attach SugarVeil decorations.

Freezing/Cold weather considerations: Cakes/desserts decorated with SugarVeil may be both refrigerated and frozen. When transporting SugarVeil decorations not supported by a cake or dessert in cold weather, note that they freeze rapidly and must be handled gently until thawed. Transport on a rigid surface within an insulated carrier, and do not bump or handle until decorations return to room temperature.