



## SugarVeil Confectionery Icing Jeweled Brooches and Jewel Box Cake Instructions

Combine beautiful, jeweled brooches with a Jewel box cake technique for a spectacular special occasion presentation, including weddings, anniversaries, birthdays and Valentine's Day. SugarVeil Jeweled Brooches also add elegance to cookies, cupcakes and petit fours.

### SugarVeil Jeweled Brooches Technique

Materials you will need:

SugarVeil Confectionery Icing  
SugarVeil Brooches Mat  
SugarVeil Confectioners' Snips (or small scissors with pointed tips)  
Buttercream Icing  
Toothpick, needle or other tool that is long, thin and pointed  
Grain alcohol (Everclear)  
Plastic, zippered bag (used to store finished lace)  
Edible wafer paper  
Small paintbrush (optional)  
Medium paintbrush  
Metallic luster dust  
Piping bag

1. Mix grain alcohol (Everclear) with a metallic luster dust to painting consistency and paint onto the SugarVeil Brooches Mat.
2. Allow the luster and alcohol mixture to dry.
3. Prepare SugarVeil Confectionery Icing according to the **SugarVeil-Confectioners Mats.pdf** instructions. Set aside a small amount of mixed SugarVeil to adhere completed brooches to your cake.
4. Apply the prepared SugarVeil Confectionery Icing to the Brooches Mat and bake in a warm oven (120 degrees Fahrenheit/49 degrees Celsius) for approximately 20-23 minutes, until set.
5. When SugarVeil Confectionery Icing is set in the Brooches Mat, remove the SugarVeil from the mat as indicated in the instructions. Store the set sheet inside a zippered, plastic, airtight bag, away from sunlight and heat.
6. Repeat this process for as many sheets as you require.

**Note: One SugarVeil Brooches Mat will yield approximately 20 brooches of assorted sizes**

7. Using SugarVeil Confectioners' Snips, small scissors or a circle punch, cut individual brooches from the set SugarVeil Icing sheet(s). To extend working time in dry climates, place a thick, damp towel under working area.
8. Combine ¼ cup of prepared SugarVeil Confectionery Icing with one cup of prepared buttercream.
9. Using a piping bag, pipe a dollop of the SugarVeil/buttercream mixture onto edible wafer paper. Use a paintbrush or fingertip with a scant bit of water to smooth the mixture.
10. Center and place a similarly sized brooch (previously cut from the sheet of set SugarVeil) on the dollop of the SugarVeil/buttercream mixture.



11. Using a toothpick, needle or other appropriate tool, gently press from the center to the outer edges of the brooch with the tip of the tool. Begin this process at 12:00 and repeat at the 3:00, 6:00 and 9:00 positions.

12. When firm, trim wafer paper excess from around each brooch.

**For additional jeweled effects, add dots of color to your brooches using the SugarVeil Icing Dispenser.**

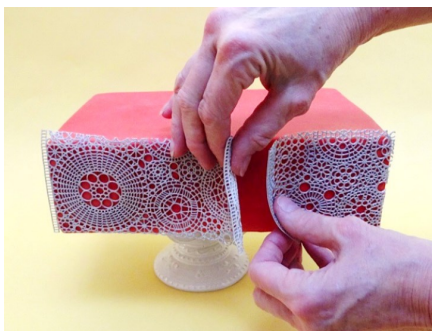


## Jewel Box Cake Technique

### Materials you will need:

One 6' x 12' rectangular cake, covered with fondant or modeling chocolate  
SugarVeil Confectionery Icing  
SugarVeil Brooches Mat  
Four sheets of set SugarVeil Confectionery Icing from the Brooches Mat  
SugarVeil Icing Dispenser (or parchment cone or piping bag)  
SugarVeil Confectioners' Snips (or small sharp scissors)

1. Cover a 6" wide x 12" rectangular cake with fondant or modeling chocolate  
Prepare additional sheets of SugarVeil Confectionery Icing using the Brooches Mat.



2. Cut a sheet of set SugarVeil in half and position both halves on the front of the cake (apply a scant amount of water to the reverse side of the SugarVeil). Pinch excess SugarVeil together (the flat, un-textured sides of the sheet should meet).
3. Trim excess SugarVeil using SugarVeil Confectioners' Snips or small scissors, holding them flush to the cake surface.
4. Place a full sheet of SugarVeil onto the center top of the cake. Place two additional full sheets to the cake sides. Wrap the side sheets onto the cake top to meet the sheet placed in the center. Trim excess SugarVeil.

5. Position your previously made jeweled brooches on the cake, using prepared SugarVeil Confectionery Icing to adhere them to the cake.
6. Use the SugarVeil Icing Dispenser, parchment cone or piping bag to fill in any open areas of the brooch designs on the cake.

