



[www.flourconfections.ca](http://www.flourconfections.ca)

### Instructions for Icing Sheets:

After your image is ready on screen for printing, remove an Icing Sheet from the Zip-Loc bag. Remember to reseal the bag to keep the sheets fresh. Place the sheet in the printer frosting side up and print it. After printing let the print dry in the air for 5 to 15 minutes.

If the Icing Sheets seem too dry & brittle place a slightly damp paper towel inside the Zip-Loc with them. **DO NOT** put the paper towel on the Icing Sheet. Place it under the bottom page against the backing page side. Remove after a few days.

Have a plain frosted cake ready. White butter-cream frosting is best but any will work, even frozen ice cream cakes. Your frosting should be fresh, not dry. If the frosting becomes dry spray a fine mist of water over the cake before applying the print.

To remove the frosting sheet pull the backing page across the sharp edge of a table. It should separate easily. Lay the frosting sheet on top of the cake from the middle first, to the ends. If the Icing Sheet seems at all stubborn about releasing **use a hair dryer** over it for another 45 to 60 seconds. If climate is humid, **repeat until it releases easily**. You may need to concentrate a bit extra on dark colored areas. Apply to cake. If there are wrinkles pat gently to smooth. Add a border or edge decoration of your choice to finish. If you did not add words on the computer screen you can add them by hand on top. Do not try to peel the Icing Sheet away. This is likely to cause tearing. For best performance & merging our Icing Sheets have been pressed quite thin. This helps them to merge better with your cake frosting and also makes them a bit sensitive to climate conditions.

Another method is to put the printed Icing Sheet in the freezer for 30 to 45 seconds, then release as described above. Be very careful if attempting this method. Be prepared to apply the Icing Print quickly to your cake.

We like to sprinkle edible glitter over the border for added decoration.

**NOTE:** Our Icing Prints are quite thin. If your cake flexes when moved it may crack the picture. An extra cake support layer can avoid this.

You may prepare your prints in advance and store them in the Zip-Loc bag. Refrigeration is not necessary unless the climate is very dry.

Be careful not to let water drip onto the Icing Sheets either before or after they are on the cake. The sheet will melt and ruin your print.

After the sheet is on the cake for 10 minutes or more it will merge with the frosting on the cake. There is no strange taste and you will not be able to tell it was ever a separate part.

**Your Confections Connection for all things sweet**

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