

SUGARVEIL® CONFECTIONERY ICING

Q1 What is SugarVeil® Flexible Icing?

A1 SugarVeil Icing is a dry confectionery preparation with multiple uses in the production of pastry goods and dessert items. One of SugarVeil's most unique applications is as a decorative icing. Mixing boiling water with SugarVeil creates a new genre of decorative icing: one which combines the whiteness and fine detail of royal icing (yet with a pleasant, melt-on-the-tongue, not-so-sweet taste), the stretch and flexibility of buttercream icing (without the fat), and the piping ease of a whipped icing in one innovative product. SugarVeil may be piped on or off the cake, and when set, cut with scissors and draped like fabric onto/around a cake or plated dessert. OU Kosher approved.

Q2 What is the shelf life of the mixed SugarVeil® Confectionery Icing?

A2 Once mixed, SugarVeil may be stored covered in the refrigerator for at least 3 weeks.

Q3 Can I use my piping bag with the SugarVeil?

A3 A standard piping bag may be used with a very fine tip, as well as a parchment cone, stencil, or SugarVeil Confectionery Comb.

Q4 How long does it take the SugarVeil pieces to "set"?

A4 Making SugarVeil 1 – 2 days in advance speeds setting time. Setting time is also dependent upon relative humidity, and may be anywhere from 15 minutes in a humidity controlled (air conditioned or heated) environment, to overnight.

Q5 Can ordinary tap water be used for mixing SugarVeil?

A5 Yes, tap water may be used. Do not use chemically treated (softened), water. If in doubt, use distilled or bottled water without added minerals.

Q6 What type of mixing bowls/utensils should be used when preparing SugarVeil?

A6 As plastic utensils often contain residual fat, mix SugarVeil in a small metal or glass bowl, using an electric mixer.

Q7 Is it important to measure/mix SugarVeil precisely?

A7 Yes, it is important to measure/mix SugarVeil precisely according to the directions. Any alteration can change the consistency.

Q8 How will SugarVeil look when mixed?

A8 The icing will be smooth and glossy. Stir with a fork for a minute or so every couple of hours to retain this consistency.

Q9 Are there any design considerations to keep in mind for SugarVeil decorations?

A9 For the most part, SugarVeil icing needs to be supported either by the cake surface, a SugarVeil ornament or tuile (see recipes), or another confectionery structure. Any SugarVeil area that is suspended or draped off the cake should contain a lighter density of patterning, as gravity effects may weight the bottom edge of any unsupported area.

Q10 Can color and flavor be added to SugarVeil Confectionery Icing?

A10 Dry powder, liquid or paste colors and flavors may be added to the SugarVeil mixture.

Q11 How will I know when SugarVeil is "set", and ready to remove from the surface?

A11 When set, SugarVeil will feel firm to the touch and separate easily from the well-seasoned parchment/cellophane surface when the paper is pulled downwards over a sharp table edge.

Q12 How can I make SugarVeil decorations in advance?

A12 To suspend flexibility for a period of time, SugarVeil decorations may be stored in Tupperware® or a tented plastic zippered bag prior to setting completely.

Q13 How can I speed the setting time of SugarVeil pieces?

A13 An oven (pilot light or electric light on only), or a food dehydrator will speed set SugarVeil decorations.

Q14 Can I use spray oil or release spray to season the surface?

A14 It is better to use a Crisco-type hydrogenated vegetable shortening in greasing the surface or in seasoning a Silpat mat. Use a clean sheet of parchment (or cellophane) each time SugarVeil is applied.

Q15 Where can I find patterns to use with the SugarVeil Confectionery Icing?

A15 Besides the downloadable patterns on our Web site, your local library or bookstore is a good resource for finding line designs for a variety of pattern options, such as tatting designs, paper snowflakes, and iron works.

Q16 Can I use SugarVeil in other recipes?

A16 SugarVeil® Icing is a versatile dry powder mix for a variety of confectionery uses. With the simple addition of an ingredient or two, you can create a frozen mousse, a rich buttercream, tuile cookies, and other dessert enhancements. Creative ideas and recipes are available at www.sugarveil.com.

Q17 How can I create the finest of details to cakes and desserts?

A17 For the finest details use the [SugarVeil® Icing Dispenser](#), an electric, hand-held air-powered tool for swiftly applying fine dots and lines. Fill the cartridge with icings, piping gels or sauces, chocolate ganache, or other dessert preparations. Placing the forefinger over the air hole activates the flow. Lifting the finger instantly stops the flow, without drips or hand fatigue. Easy to operate and to clean, the SugarVeil Icing Dispenser allows finer detail than either a piping bag or parchment cone.

Q18 What are other methods of application for creating SugarVeil decorations?

A18 Comb thru SugarVeil with a notched scraper, decorating comb, or the specially designed [SugarVeil® Confectionery Comb](#) to make instantly patterned lines and designs.

Q19 How do you color SugarVeil?

A19 Any type of color is fine: If using powdered color, add to dry SugarVeil. If using paste or liquid, add after SugarVeil is mixed. Paste color will also lengthen the period of flexibility.

Q20 How do you apply the gold? Do you use it as a powder or mixed with alcohol as "paint"?

A20 You can apply the gold as a powder when the SugarVeil is still tacky (not yet set). You can also airbrush the gold "paint" onto SugarVeil. Some customers allow the SugarVeil to set, brush a layer of hydrogenated fat (Crisco) atop the pieces, and then brush the powder on top of that.

Q21 How long does SugarVeil stay viable after it "dries"?

A21 Indefinitely. SugarVeil won't mold when dried. Also, if it has only been dry for a limited time, you may return it to a flexible state by microwaving it for 15 - 30 seconds (be sure to transport it on a solid surface to the microwave, as it is very fragile when dry). The microwave warms the SugarVeil piece and allows you to quickly bend and shape it as you would like. This procedure has another advantage as well - it will "freeze" SugarVeil into position, and it will remain exactly formed as you have shaped it.

Q22 How do you make the dimensional monograms as in the "Tribute to Vera" cake?

Also, can you use real gold leaf for SugarVeil monograms?

A22 Yes, for monograms, apply SugarVeil off the cake thru a monogram stencil. Allow to set slightly, then add SugarVeil to monogram base by immersing Icing Dispenser tip into area and building dimensional height into monogram. Dry monogram completely in oven (light on only).

To apply 23K gold leaf, lightly moisten surface of monogram with a paint brush. Apply gold leaf to the tacky surface with a soft, dry brush, and allow to dry. Brush away excess leaf. If desired, steam monogram to return to flexible state.

Q23 How do you work with SugarVeil in humid conditions?

A23 Humidity is the amount of moisture in the air, and is measured with a hygrometer. Hygrometers are available at home improvement stores, or come with a few of our [kit assortments](#).

The humidity you hear with newscasts deals with outdoor humidity. Indoor humidity, on the other hand, is a completely different humidity than outdoor, and needs to be measured separately. For both indoors and outdoors, the lower the humidity, the drier the air and environment; the higher the humidity, the wetter the air and environment.

Low humidity (25% or less) is found in dry, desert locations, but can also be present indoors with ovens operating or furnace-heated air. Indoor humidity readings can fall to even single digits without the use of a humidifier to treat the dry air created by a furnace.

Humidity is the highest in the early morning (think fog, dew, lower temperatures). When the sun rises and evaporates moisture, humidity levels greatly decrease. To determine during the morning hours that SugarVeil is properly 'set', wait until the sun shines. In Reno, Nevada, a relatively dry place, for example, at 7:30 a.m. the humidity measures 72%; at 1:30 p.m. it falls to 25%.

SugarVeil decorations set **quicker in drier air**, so low humidity is usually 'fabric' spread thinly onto silicone mats, or the delicate lace made with our Confectioners' Mats, certain considerations should be made.

In dry conditions, SugarVeil needs around 4 hours of setting time before removing from the Confectioners' Mats. When the air is very dry (a humidity of 25% or less), care should be taken that SugarVeil does not dry before receiving the full amount of setting time. If a humidifier is not available, or the surrounding air cannot be humidified to be at least 35%, place the partially set mat (usually dry to the touch in 30 minutes or so in dry air) into a large 2.5 gal. zipped plastic bag. Curl one short end of the mat upwards in order to zip the bag. The zipped bag provides a micro-climate of about 32% humidity, allowing SugarVeil to set thoroughly over a 4 hour period of time.

By the same token, peeling thin SugarVeil 'fabric' from a silicone mat and placing between parchment sheets in a zipped bag improves the pliability and handling of the thin fabric.

Here are some other helpful tips for working with thin SugarVeil in very dry air:

1. Use more recently purchased SugarVeil. The younger the SugarVeil, the greater the flexibility. This aspect goes unnoticed and really doesn't matter when doing all other SugarVeil applications such as stenciling, piping, combing into lines, or making into other than paper-thin 'fabric', but is critical for extremely thin applications.

2. Use the paddle attachment and beat SugarVeil for a full 10 minutes, rather than the normal 4 minutes time.
3. Be sure to use 2nd day SugarVeil (SugarVeil mixed the day before) when using the Confectioners' Mats. Beat SugarVeil a full minute before use the next day. When spreading, the mat may look immediately 'white' and you might assume it is covered, but it is important to spread SugarVeil repeatedly lengthwise, crosswise, and diagonally to compact a sufficiency into the tiny incised lines.
4. Do not work in, or allow SugarVeil to 'set' in the direct path of a blowing furnace duct or within the glare of the sun. Also, move/change the direction of the silicone mat periodically to ensure even setting.
5. If after spreading the lace you have left it too long and it has started to dry, or if after removing a corner you discover that it is too thin because you have applied too much pressure while scraping, spread SugarVeil again over the lace and scrape cleanly. This second application will strengthen and hydrate the underlying partially-dried lace, and quickly set to be flexible.
6. When using the Confectioners' Mats, you can almost eliminate the considerations necessary for working in dry air by smoothing an overall 2nd, solid layer of SugarVeil (a contrasting color is nice) over the lace, onto the surface of the entire mat when lace is dry to the touch. This may be a preferable alternative to using the sheer lace by itself.
7. When making fabric, if you spread SugarVeil a bit thicker to make bows and punched shapes, you'll have a longer working time in the dry air.
8. While working, keep unused SugarVeil fabric under a silicone mat, or in a plastic zipped bag to protect from the dry air.

Q24 How to do you work with SugarVeil in dry conditions?

A24 If your indoor humidity measures 50% or more, beat SugarVeil for 10 minutes rather than 4 minutes, and be sure to dry out the surrounding air when setting. In order to dry out the air, which will allow SugarVeil to set faster, you need dry heat (produced by ovens operating, in areas of sunlight, under heat lamps, or near a heat duct), and moving air - fans blowing over the top of the freshly-made SugarVeil decorations. It's important is to work in the driest area you have - use a humidity gauge to determine the driest place within your work area. Also, remember that dishwashers, steam, soup cooking on a stove, running water, and laundry dryers load the air with humidity. When decorations are set and not yet placed onto a cake, place them in a zipped plastic bag to keep the humidity out (which is just the opposite of non-humid areas, where you place the decorations in the zipped bags to keep the humidity in).

Here are a collection of tips from email questions regarding working with SugarVeil Confectionery Icing in humid climates:

"In very humid conditions, a de-humidifier is probably the best choice to have to dry out air in the working area so there is not a hint of stickiness with SugarVeil. Have a little bowl of potato or corn starch nearby to lightly dust fingertips as you work [sometimes you can also lightly dust the SugarVeil "fabric" as well, but be careful in doing this because it will shorten the window of time of flexibility]."

"In humid areas, design SugarVeil decorated cakes so that the decorations are supported by the cake. For example, don't have delicate lace suspended or hanging off of the edge of a cake. Examples of good designs for humid conditions are the [top two cakes on this page](#) of our cake gallery. They were done with stencils [stencils are available via [Designer Stencils](#) and in craft stores. [Stencil SugarVeil onto a silicone mat](#) or greased parchment, and attach decorations to cake when set".

"Make sure that you beat SugarVeil directly before piping or stenciling. It should have a sheen and be white-white. Anything less than this denotes that you need to re-mix it for a minute or so."

"Store your set SugarVeil decorations between parchment sheets in a Ziploc bag or Tupperware (you may want to include a desiccant), air tight to keep out the humidity until you are ready to use them. In humid conditions, air-tight storage keeps the humidity out; in dry conditions air-tight storage of SugarVeil decorations keeps the moisture in, so they will be flexible when you are ready to use them. "

"When making bows (or any decoration which is not flat on the cake) let them dry completely in a food dehydrator or a 100 degree F oven before placing onto the cake. Smear white chocolate ("Almond Bark" works best) with your finger on the inside of the bow where the gathers are, to keep the loft. Alternately, you can use wafer (rice) paper behind the SugarVeil as a support, as shown on our "[Dessert Garnishes](#)" DVD)."

"The ambient conditions in a humid climate will allow SugarVeil to become flexible again by absorbing moisture in the air when taken out of the dehydrator (we call this the "reverse setting" process). 'Reverse setting' of SugarVeil is something that makes a humid climate advantageous. SugarVeil decorations are placed upon a rigid surface (parchment covered cardboard, for example) and placed in a food dehydrator or an oven to set (use very low heat so you don't cook it - best is 135 degrees F or less). Completely dry the decorations, then carefully remove the decorations (still on the rigid surface) and allow them to absorb the ambient humidity to become flexible again in order to place onto the cake."

"Another tip: **Julie Bashore**, Master Decorator who teaches SugarVeil classes, seals SugarVeil pieces by spraying them with edible shellac (the kind they use on chocolate). By doing this, the pieces can remain flexible for even months, as the surface of the decorations are sealed and block further moisture acting on the pieces."