

Using SugarVeil® Confectionery Icing with Electronic Cutters

Here are a few step by steps of working with SugarVeil Confectionery Icing (<http://www.sugarveil.com>) in electronic cutters:

Day 1 - Mix SugarVeil (1c. SugarVeil to 1/3c. plus 2 Tbl. boiling water, beat on high speed for 4 minutes, leave at room temperature overnight).

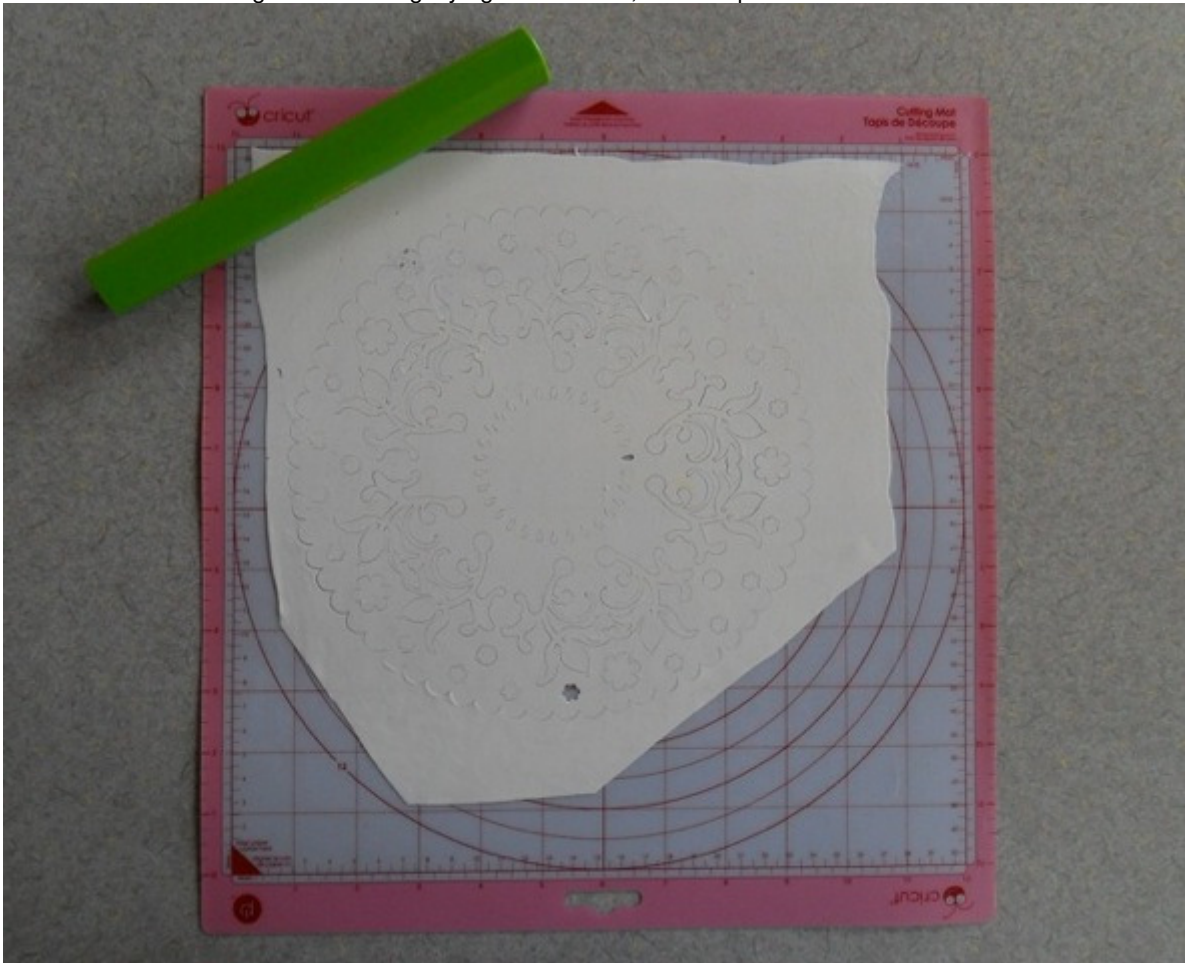
Day 2 - Re-mix 30 seconds or so (by hand is O.K., too) before spreading. Spread SugarVeil paper-thinly onto a Crisco-greased mat (we use a large silicone mat to be able to spread out all of the SugarVeil at once, but you can also spread portions of the SugarVeil onto the Cricut mat or our "Cut to Fit" mat individually). You will be able to make 6-7 sheets with one cup of SugarVeil, 18 - 21 sheets per pound pouch of SugarVeil. Use a ball tool (or your thumbnail) to scrape cleanly all four borders, building SugarVeil up a bit thicker at the edges. This edge makes it easier to remove the sheet from the surface. Allow the SugarVeil to set (setting time depends upon humidity - 1.5 hrs - 7.5 hrs). Cut into pieces that fit into 2.5 gallon Ziploc bags, between loose sheets of parchment paper, and store out of sunlight overnight.

Day 3 - Liberally grease the cutting mat with Crisco, and place a sheet of the SugarVeil face down onto the mat, stretching it and using downward pressure with the warmth of your hands (like in the <http://www.youtube.com/sugarveil> video). Then use a roller to roll the SugarVeil even thinner, with as much pressure as possible tightly onto the cutting mat. A small diameter roller will give you the most pressure - pictured is a simple hollow, pipe-type 1" diameter plastic roller that's actually for clay, which really works well. If you've only a regular rolling pin, use your hands/pressure directly on the center of the pin rather than at the handles, and roll out very tightly in all directions onto the cutting mat. It's O.K. if some Crisco gets on the surface layer. We cut the cake decorations in the picture using a speed of 5, pressure of 3.

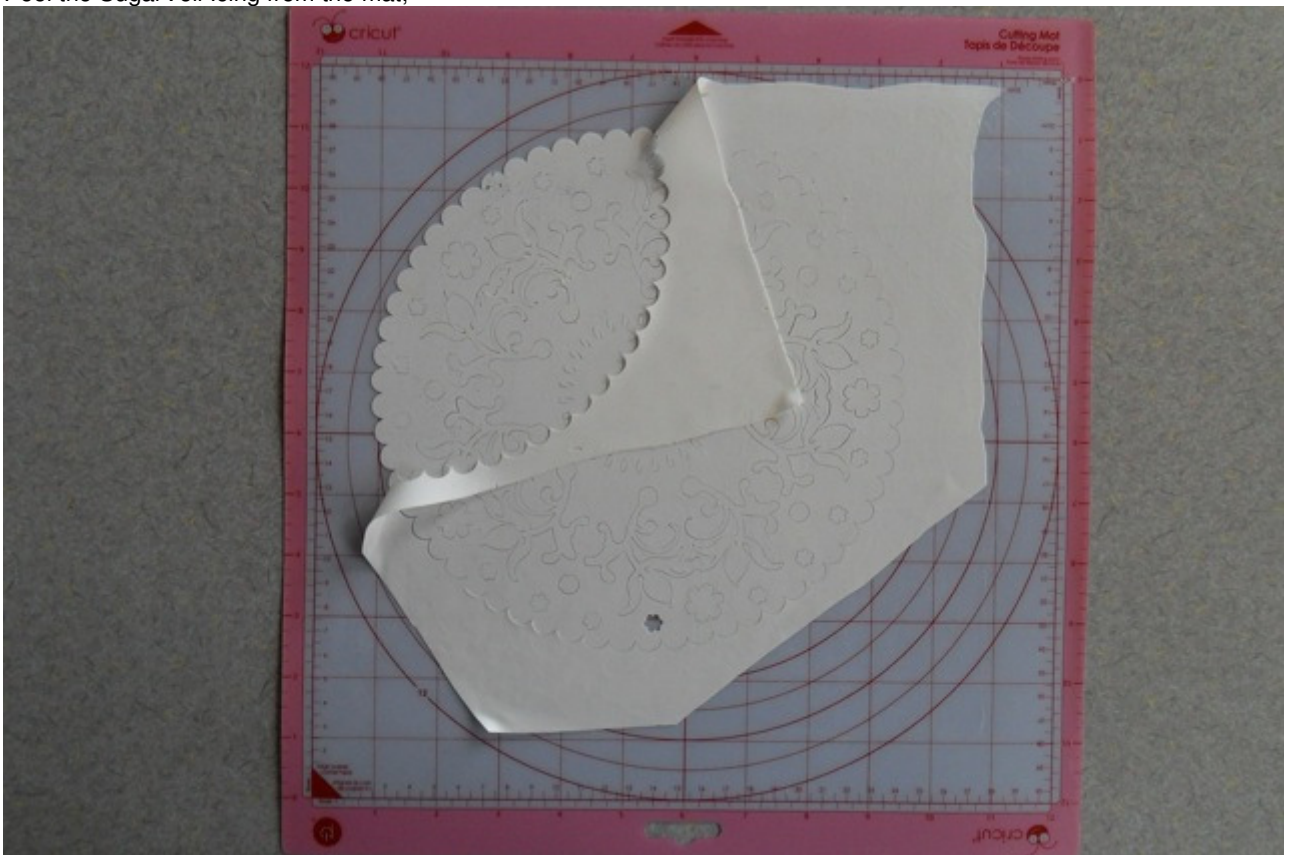
The entire caketop below was cut out of the one piece of SugarVeil:



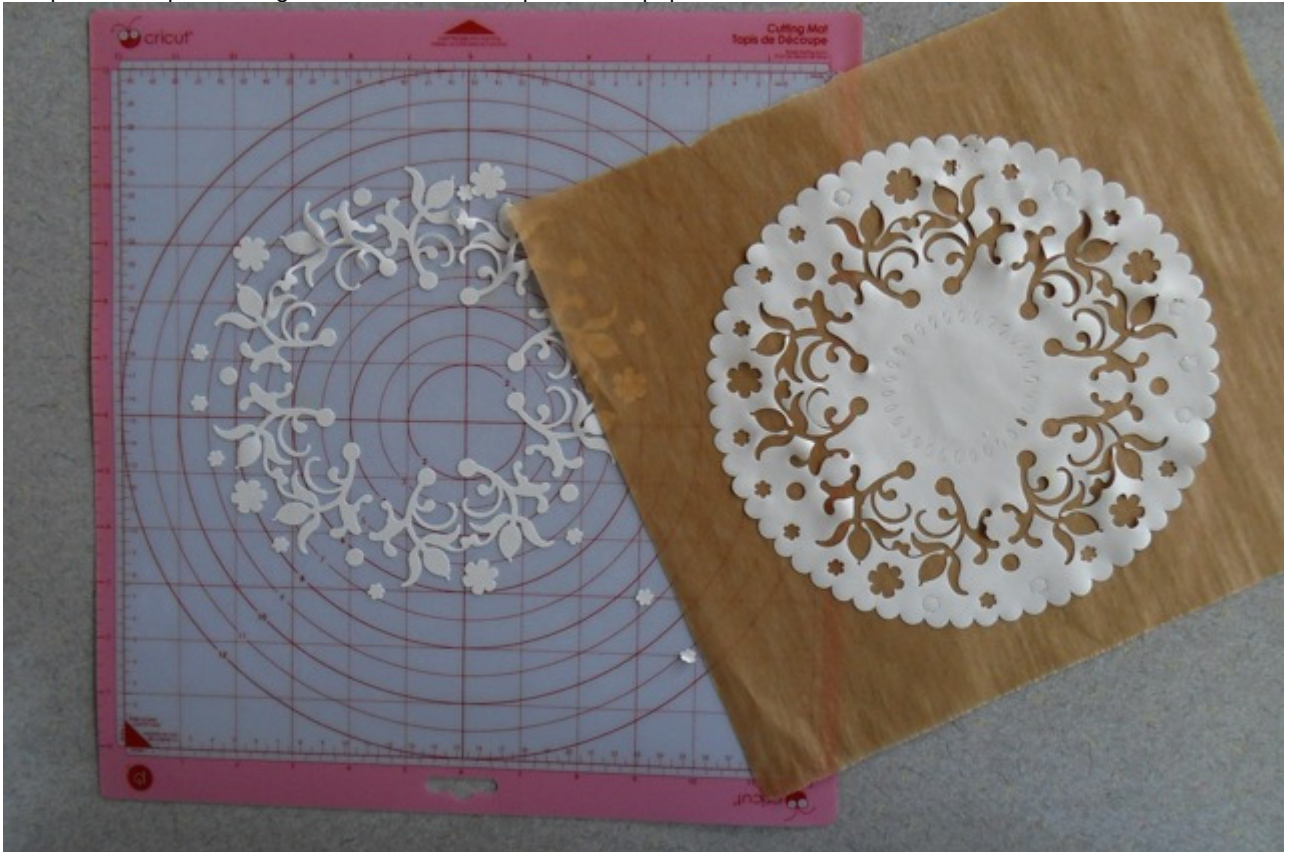
Roll the set sheet of SugarVeil down tightly against the mat, as in Step 3 above:



Peel the SugarVeil Icing from the mat,



and placed the peeled SugarVeil onto a sheet of parchment paper:



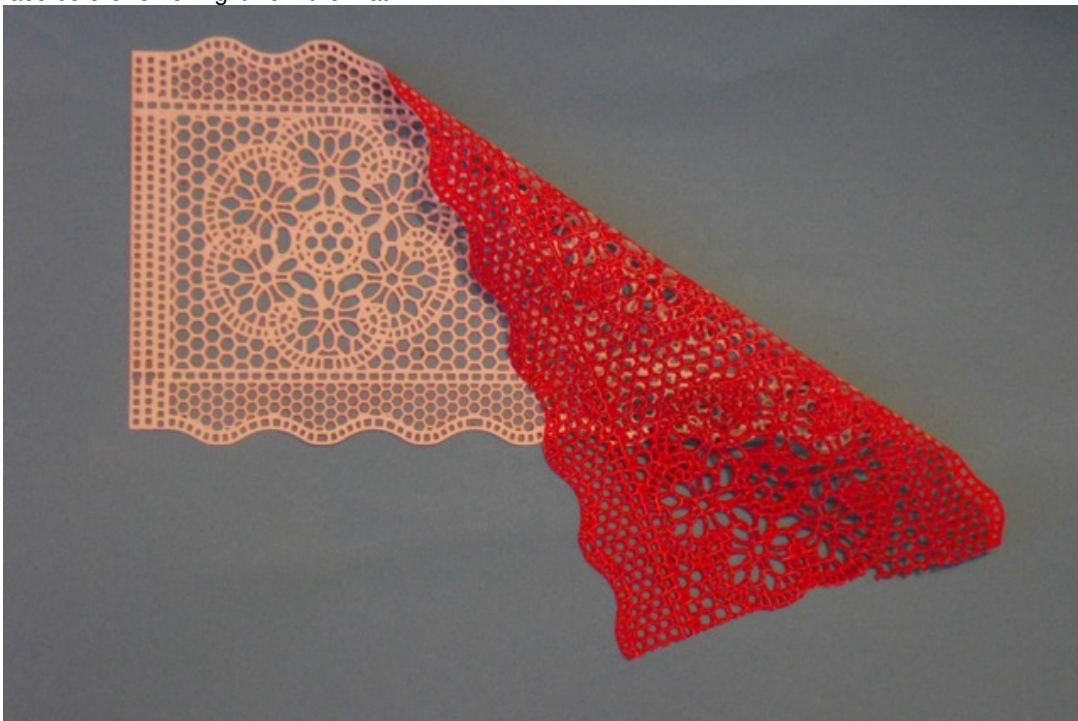
Slide the cut SugarVeil onto the cake top:



The small, cut-out details were then peeled and placed along the cake's sides:



For the center flower decoration, cast SugarVeil in the Lace Confectioners' Mat (see <http://www.sugarveil.com/mat/index.htm>). Red food color was mixed with grain alcohol and painted onto the lace before removing it from the mat.



Form a flower with the SugarVeil lace and place onto the center of the cake.



Please let us know if you have any other questions about SugarVeil by emailing us at art@sugarveil.com.

Kind Regards,

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www.sugarveil.com