

# Texture Sheets

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## Texture Sheet and Chocolate

Ice the cake buttercream (or icing of your choice). Cut the texture sheet in a strip long enough to fit around the side of the cake. You may need to tape strips together to make it long enough-- tape raised sides. The strips should be cut to the height of the cake. Place the cut strip, raised side down, on top of a silicone mat, or parchment paper. Place the medium size perfection strips on both sides of the texture sheet. With a brush, coat the strip with a thin layer of melted candy coating or melted and tempered chocolate, brushing all the details, to avoid airbubbles. Pour melted candy coating or melted and tempered chocolate over the texture sheet, spreading it to nearly the edge. Use a cookie sheet with a straight edge and drag over the perfection strips: these strips allow for consistent thickness. Allow chocolate on the strip to cool until it is almost set (generally 5-10 minutes). Don't let it set too long, or it will crack when you try to put it around the cake. While it is setting, pipe buttercream on the side for the strip to attach. Place strip around the cake. Place in the refrigerator for 20-30 minutes. Remove texture sheet.



## Texture Sheet and Buttercream

Ice cake with buttercream icing. Allow several minutes (generally 25-45 minutes) for icing to crust. Press texture sheet firmly against the crusted icing. Use a small pizza roller and roll over the top of the cake, only rolling one time.



## Texture Sheet and Fondant

Roll fondant approximately 3/8" thick. Lightly spray texture sheet with a cooking spray. Use a paper towel and remove excess spray. Lift fondant and place the smooth, clean side of fondant face down on top of the texture sheet. Start in the center and firmly roll over one half of the fondant, and then firmly roll over the other half. Do not double roll. Lift mat and flip over onto the cake. Gently peel back the texture sheet.



## Which Side of Texture Sheet To Use?

Use either side for fondant or buttercream. One side will give an impression, which will allow to fill or outline (shown with cookies), the other side will give raised texture.

*For instructional videos using texture sheets, and recipes and ideas,  
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