





## **Hints & Tips Series**

## **Educating and Informing Sugarcrafters Worldwide**

## Choosing and Working with Edible Materials

Here are some points to help you when choosing and working with edible materials

- 1. To make your own Flowerpaste for unwired flowers use Sugarpaste and hardening agent (CMC /TYLO's) to get the correct consistency. For wired flowers we recommend using ready-made flower paste widely available from Sugarcraft suppliers.
- **2.** When colouring paste, use white vegetable fat on your hands to prevent colour staining
- **3.** Add colour sparingly, you can always add more but not take away!
- 4. To make edible glue, mix one part TYLO powder to 30 parts water
- 5. If an extra strong glue is required, mix edible glue with a small amount of Sugarpaste
- **6.** Leave your covered cake overnight to set firmly before decorating
- 7. When adding colour to paste knead it in a tight ball to prevent it drying out and air bubbles forming
- **8.** If you want to have a pearl finish on motifs, apply lustre dust to the Sugarpaste before cutting motifs etc.
- 9. Always keep your paste in an airtight container so it can be re-used
- **10.** Do not put your covered cake in the fridge as once back at room temperature air bubbles are likely to have formed.
- 11. Select just a small amount of Sugarpaste to make your leaf or petal. Overworking and re-rolling large amounts of Sugarpaste tends to make it dry out and therefore harder to work with





Increase your confidence to try new projects by following our easy step-by-step guides that accompany all our products.

**Gain** access to our amazing range of tools designed to make beautiful cake decorations with minimal effort.

**Enhance** a huge range of cakes and bakes with FMM Sugarcraft tools and equipment.

**Improve** your cake decorating skills with quality products that you can trust.

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