



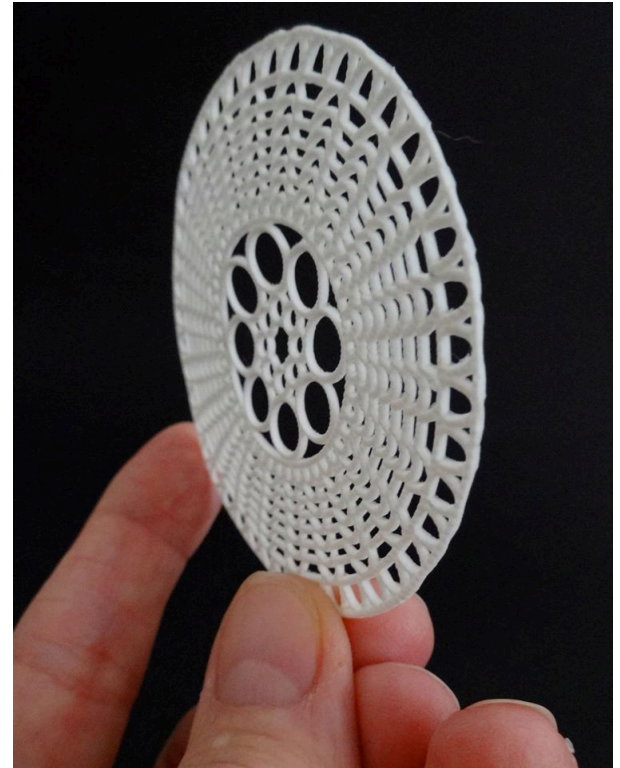
## ALLOWING SUGARVEIL DECORATIONS TO DRY

Some bakers prefer to allow SugarVeil decorations to dry completely. Because the decorations last indefinitely, you may choose to store them in their “dry” form. When ready to use, remoisten with water to restore flexibility.

**SugarVeil Icing** is unique in that it has three stages:

- “**wet**” (mixed — clings to the finger)
- “**set**” (flexible — a wide window of time to manipulate into bows, ruffles, or wrap around a cake)
- “**dry**” (sans moisture — decorations have a delicate consistency for a pleasant bite and mouth feel).

Drying also lends body to bows and other fabric-like decorations. Store dry decorations on a rigid surface.



When ready to use, handle gently and either run thru a path of steam (such as from a tea kettle, or place briefly onto a damp towel).

Pat gently and allow decoration to absorb moisture from the towel.

