



## USING SUGARVEIL ICING AND ELECTRONIC CUTTERS

Instructional [video](#) also available!

Here are a few step by step guidelines of working with [SugarVeil Confectionery Icing](#) 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. Use the [Confectioners' Spreader](#) to spread SugarVeil paper-thinly onto the backside of one of our patterned [SugarVeil Confectioners' Mats](#). You will be able to make 6-7 sheets with one cup of SugarVeil. Use our [Multi-Use Fin 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 a cutting mat with Crisco, and place a sheet of the SugarVeil face down onto the mat, stretching it using downward pressure and the warmth of your hands (as seen in the [video](#)). Then use a roller to press 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. If you've only a regular rolling pin, use your hands to apply 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 okay if some Crisco gets on the surface layer. At this point, you are ready to load the sheet of SugarVeil into your electronic cutter and begin cutting out your chosen design.

**Tip:** We cut the cake decorations in the picture using a speed of 5, pressure of 3.

