CREATE ARTFUL & DELECTABLE DETAILS EFFORTLESSLY

SUGARVEIL®

CONFECTIONERY PRODUCTS

PATENTED

STEAMING SUGARVEIL ONTO FONDANT

This technique is very simple with a big impact!

1. Once you have covered your cake layers with fondant, prepare sheets of SugarVeil in the Grasses Confectioner's Mat and allow to set (in this instance, we used Extra Dark Chocolate SugarVeil Confectionery Icing).

2. Peel from the Mat then spread the Grasses sheet onto the cake tiers.

3. Arrange the strands as you like and then steam them. Apply steam via a tea kettle or clothes steamer and simply press the strings into the fondant.

4. Continue to drape the strings the way you like them and apply steam.

Tip: Embellish with a Rose Mantilla bow!

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