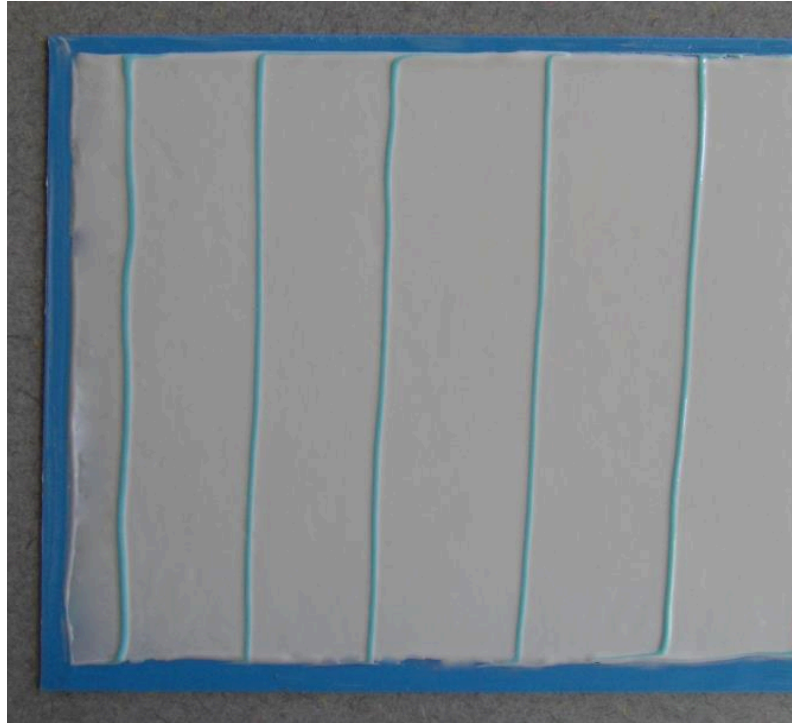


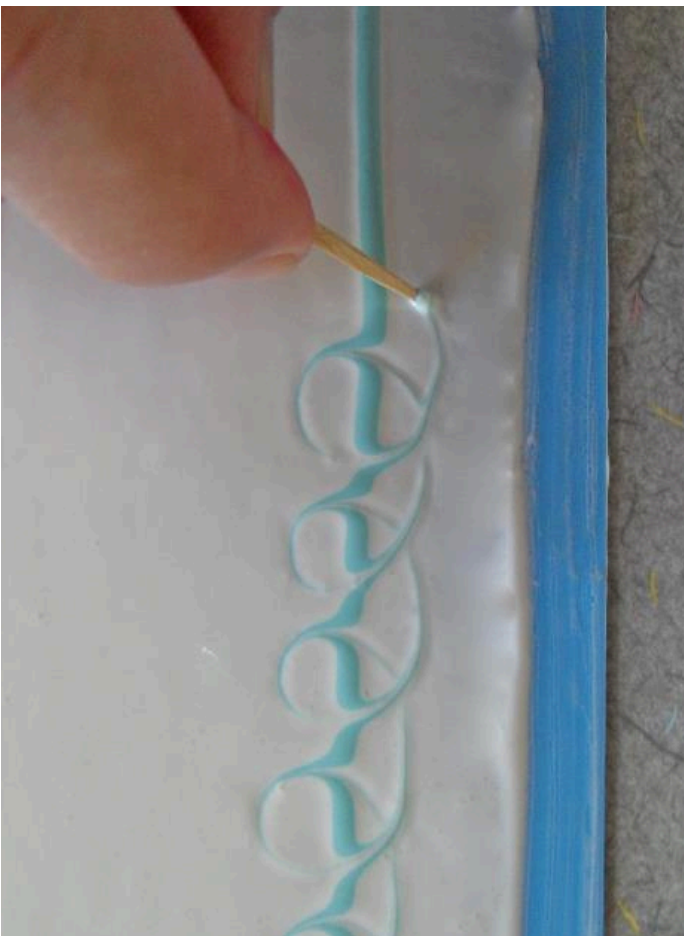


## MARBLEIZING WITH SUGARVEIL

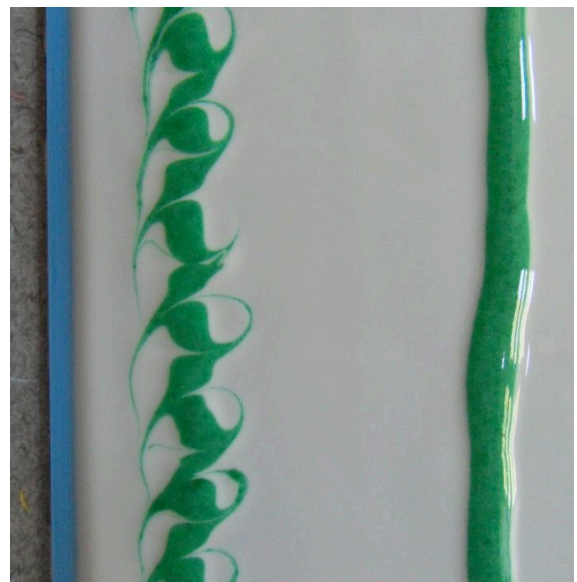
Using SugarVeil to create marbled trims!



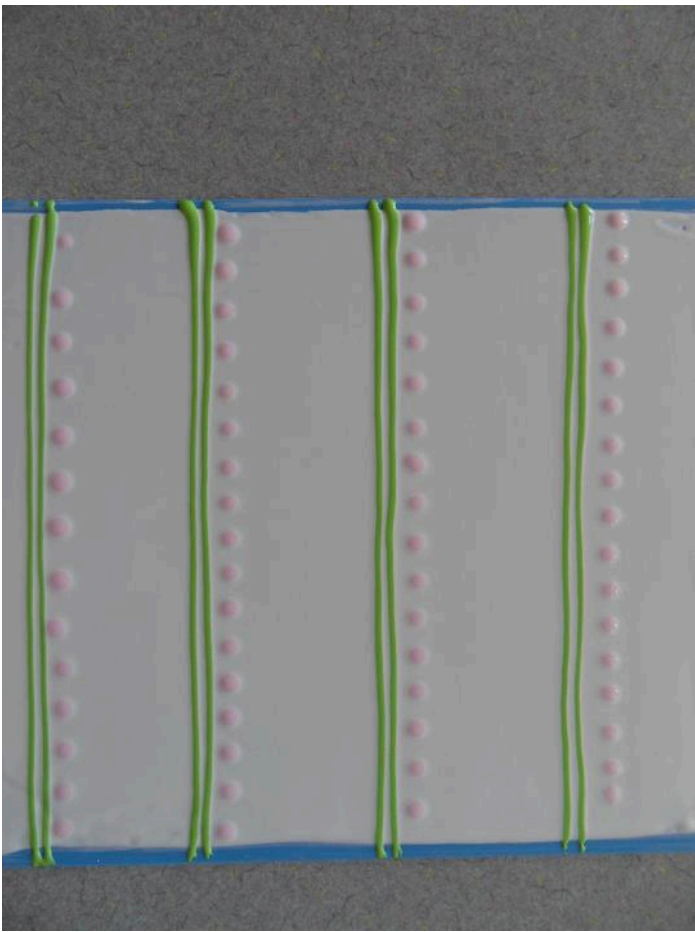
1. Use the [Confectioners' Spreader](#) to spread white [SugarVeil Icing](#) onto the back of any ungreased Confectioners' Mat. Then, using a few drops of water and a bit of food coloring to dilute the SugarVeil, pipe colored lines of SugarVeil Icing onto the surface of the freshly-spread white surface using the [SugarVeil Piping Dispenser](#) or a parchment cone.



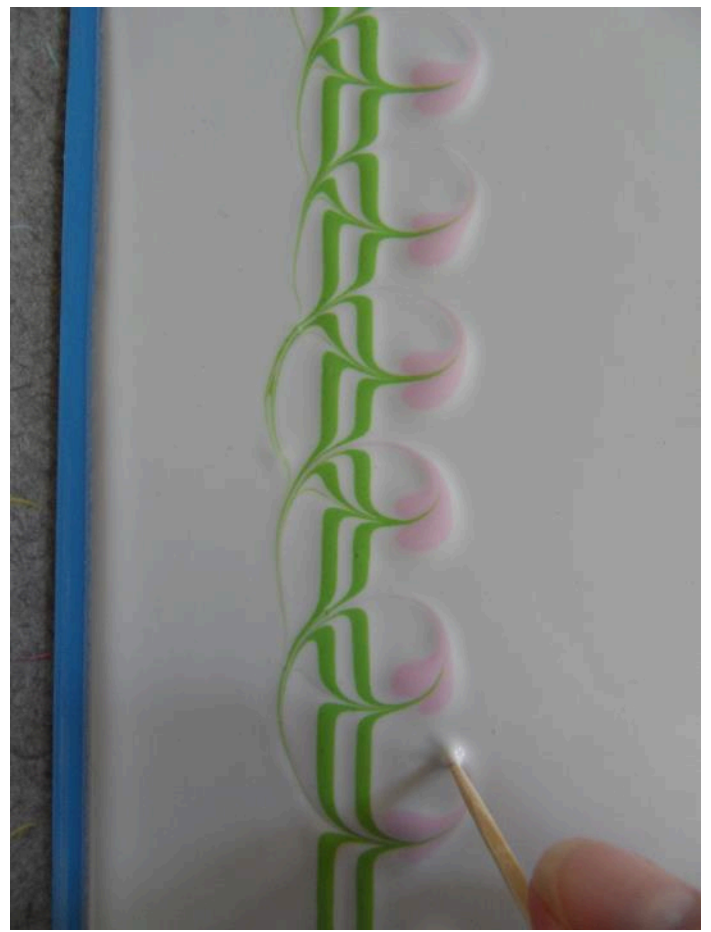
2. Use a toothpick in a loop pattern to continuously draw circular, looped lines through the colored line of SugarVeil Icing. **Note:** be sure not to lift the toothpick as you go.



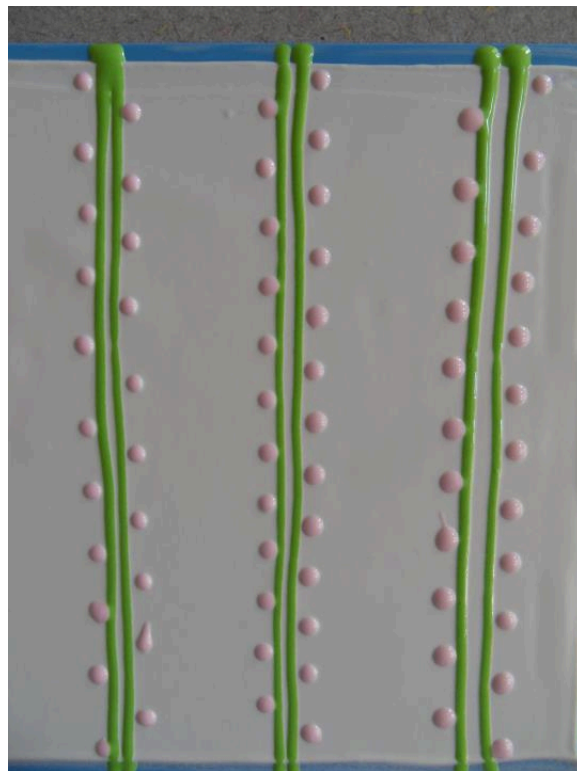
3. Piping wider lines of colored SugarVeil onto the base will result in a bolder marbled pattern.



4. Pipe two green lines and a line of pink SugarVeil dots...



...and follow the same circular loop pattern thru the lines/dots.



5. Try more dots/lines for more intricate patterns.



Bows made using various patterns to marleize [SugarVeil Icing](#).



You can also marleize a freshly-iced chocolate cake with SugarVeil. Use the pourable [SugarVeil Buttercream Icing recipe](#) and smooth over the chocolate icing in circular patterns.