

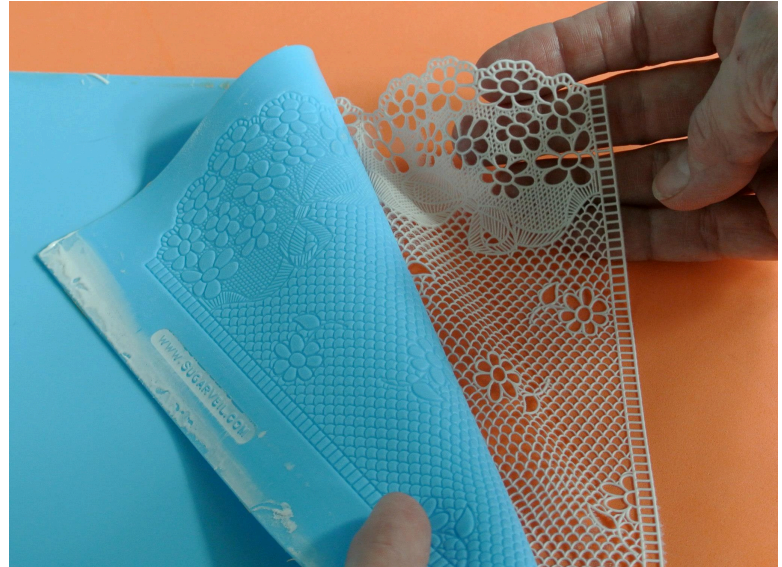
CAKE DESIGN BY DRAPING

By using the same draping technique with edible SugarVeil lace on a tiered cake as is used when designing fashions, the result is not only eye-catching, but also covers any thumbprints and irregularities you've made in the surface of the fondant.

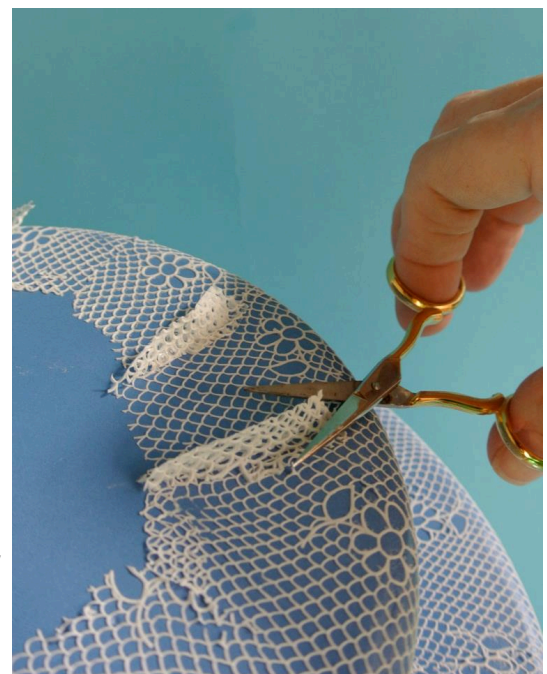
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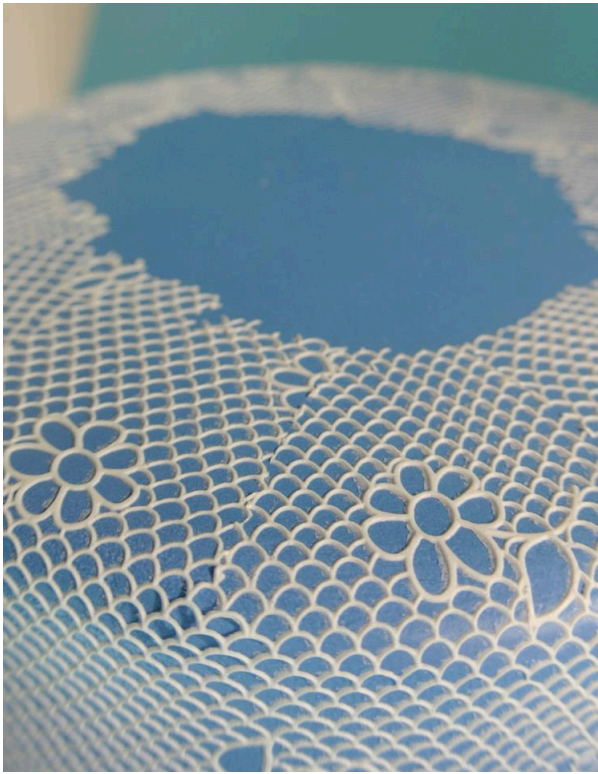
1. Make multiple lace pieces using the [SugarVeil Flower Net Confectioners' Mat](#). Place between parchment sheets in a zipped plastic bag out of sunlight (**Note:** for maximum flexible time, place the zipped bags into a thermal bag).



2. Cover three cake tiers with fondant. For the bottom and middle cake tiers, smooth lace evenly around tiers. Clip bottom edge of lace, leaving 1/8" to extend beyond actual bottom edge of tier.



3. At top edge of tier, pinch excess lace together to form "darts". Snip away darts by holding snips flat and close to cake surface.



4. Gently pat seam flat to cake surface with fingertip.



5. Stack tiers. To eliminate piping between tiers, use a skewer (for the bottom 1/8" lace overlap) in a light rolling motion to smooth and connect lace between tiers.



6. For top tier, allow excess lace to reach completely across entire cake top. Pinch darts...



...and trim off excess, as before.



7. Pat down edges gently and place this top tier onto the middle tier, smoothing bottom lace excess with skewer onto middle tier.

Completed "draped" SugarVeil lace overlay cake fashion.



Here's an alternative design possibility for the top tier: Substitute the scalloped border portion of the [Flower Net Confectioners' Mat](#).



Tie a big SugarVeil [bow](#) around the top or middle tier, as we did here with another cake.