



Emma Dodi Shop
LONDON

ICING SHEETS

.....

- Made from high quality thinly pressed sugar/ icing sheets
- Gluten and Nut free
- Suitable for vegetarians and vegans
- Keep in original packaging or Ziploc bag until ready to use
- Store on a flat surface in a cool, dry place away from direct sunlight
- Do NOT refrigerate or freeze
- Will last at least 12 months if stored correctly

ICING SHEET APPLICATION

.....

- Use clean dry sharp scissors to cut your sheet to desired size/ shape – make sure your hands are dry and clean
- For best results, your icing/frosting should not be dry or have a skin before application
- Can be used on frosting, icing, ganache, fondant or gum paste
- With buttercream: If your cake is cold let it thaw slightly before application. Gently pat the icing sheet into place then smooth the icing sheet from the centre outwards
- With fondant/ sugar paste: Brush the fondant or the back of the icing sheet with a little water or edible glue before applying. Gently pat the icing sheet into place then smooth the icing sheet from the centre outwards