



## Getting Started with **CLASSIC FONDANT**

Fondant is a type of sugar dough that can be rolled out to cover your cake for a sleek, smooth finish. It's made predominantly of sugar, corn syrup and our special blend of natural gums that are heated and cooled to produce a dough like consistency. Satin Ice fondant saves you prep time and allows you to get right to decorating without sacrificing taste or quality!

### THE BASICS

#### WHAT COLORS DOES IT COME IN?

White, Burgandy, Red, Pink, Orange, Peach Petal, Ivory, Yellow, Bright Green, Green, Turquoise, Blue, Navy, Purple, Dark Brown, Black, Baby Pink, Baby Blue, Lavendar, and Seasonal Colors

#### WHAT FLAVORS DOES IT COME IN?

Vanilla, Chocolate, Buttercream & Seasonal Flavors

#### WHAT CAN IT BE USED ON?

Cupcakes, Cake, Doughnuts, Cookies

#### WHAT IS THE SHELF LIFE?

12-18 months

#### HOW MUCH WILL 24oz OF FONDANT COVER?

- 1 - 8" two layer round cake
- 1 - 6" two layer square cake

#### HOW DO I STORE EXTRA FONDANT?

Unused fondant should be resealed quickly and trimmings should be stored separately. Wrap in an airtight container and store away from direct light.

### HANDLING

#### WHAT ARE THE ESSENTIAL TOOLS NEEDED?

- Shaker with cornstarch/powdered sugar - eliminates sticking of fondant to other surfaces
- Shortening - eliminates sticking of fondant to other surfaces, helps repair fondant that is slightly dried/cracking
- Non-stick Silicone mat - work area for rolling out fondant
- Rolling pin - 17" for large cakes, 7" rolling pin for small projects
- Small offset spatula - helps lift delicate fondant shapes
- Pizza cutter (small) - easily trim excess fondant from base of cakes
- Fondant smoother - helps adhere the fondant layer to the buttercream/cake
- Revolving cake stand - revolving stands make it easier to work around the cake
- Paintbrush - water acts as an adhesive for fondant, use a paintbrush to apply water to fondant
- Sculpting tool set (5,7, or 9 piece - plastic or stainless steel) - form, shape, mark and imprint fondant and gum paste decoration

#### WORKSPACE:

- Make sure your surface, tools and hands are clean and dry
- Avoid sticking to worksurface with shortening, cornstarch or powdered sugar
- Wrap and seal fondant that's not in use so it doesn't dry out!

#### WHILE WORKING:

- Work fast to keep fondant pliable
- Knead the fondant, it will become softer and more pliable as you knead it
- After use, store fondant at room temperature (but put chocolate in the fridge)

#### COVERING A CAKE:

- Roll out to about 1/8" thick for covering
- If covering a cake, use a firm cake mix (like pound cake)