



## Getting Started with GUM PASTE

Satin Ice Gum Paste is a premium quality ready-to-use modeling/sculpting paste. It rolls extremely thin and can be shaped into life-like flowers and delicate leaves, elegant ruffles, character figures, and more. Finished pieces will set up hard and can be stored in a sealed container for long periods.



### THE BASICS

#### WHAT COLORS DOES IT COME IN?

White, Black, Red

#### WHAT CAN IT BE USED ON?

Gum paste is used to create toppers, figurines, sugar flowers and different details that you put on top of desserts as decoration.

#### WHAT IS THE DIFFERENCE BETWEEN FONDANT AND GUM PASTE?

Gum paste is a dough that rolls out very smooth - just like fondant, however gum paste is much denser and more elastic as it may be rolled super thin and formed into sugar flowers and other decorative pieces that will eventually dry hard and so as to maintain their structure and shape. Gum paste is generally not consumed but more the finished pieces are put aside and treasured as keepsakes. Gum Paste is suggested to be used for decorative pieces only.

#### CAN YOU MIX GUM PASTE WITH FONDANT?

Yes, if you mix gum paste into fondant it will cause the fondant to dry quicker and harder

#### NUTRITION:

Vegetarian, Gluten Free, Dairy Free,  
Nut Free, Kosher Pareve.  
Contains Egg White.

### HANDLING

#### BASIC TIPS:

- Make sure your surface, tools and hands are clean and dry
- Wrap and seal gum paste that's not in use
- Work fast to keep gum paste pliable
- Knead the gum paste, it will become softer and more pliable as you knead it
- Avoid sticking to worksurface with shortening, cornstarch or powdered sugar
- Roll out to about 1/8" thick
- After use, store gum paste at room temperature
- Use water, piping gel or edible glue to attach gum paste pieces

#### ESSENTIAL TOOLS:

- Shaker with cornstarch/powdered sugar - eliminates sticking of gum paste to other surfaces
- Shortening - eliminates sticking of gum paste to other surfaces, helps repair gum paste that is slightly dried/cracking
- Non-stick Silicone mat - work area for rolling out gum paste
- Rolling pin - 17" for large projects, 7" rolling pin for small projects
- Small offset spatula - helps lift delicate gum paste shapes
- Revolving cake stand - revolving stands make it easier to work around the cake
- Paint brush - water acts as an adhesive for gum paste, 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 gum paste decoration
- Ball Tool - for making frills, petals and modeling figures
- Foam Pad - for thinning and shaping petals
- Cutters - for easily getting flower form and shape

FOR MORE INFORMATION VISIT  
[www.satinice.com](http://www.satinice.com)