



Getting Started with **SHIMMER FONDANT**

Satin Ice Shimmer Collection is premixed with 100% edible ultra-fine glitter. Add a touch of romance and elegance to your cakes, cupcakes and cookies without the extra time and materials. Classic satin finish with a beautifully radiant shimmer and delicious vanilla flavor that Satin Ice fondant is best known for. Mix with any of the Satin Ice fondant colors to create shimmer in any shade.



THE BASICS

WHAT COLORS DOES IT COME IN?

Silver Shimmer, Pearl Shimmer, Gold Shimmer

WHAT FLAVOR IS IT?

Vanilla

WHAT CAN IT BE USED ON?

Cakes, cupcakes, cookies, doughnuts, and more!

NUTRITION:

Vegan, Gluten Free, Dairy Free,
Nut Free, Kosher Pareve

STORAGE:

Store your finished piece at ambient temperature, away from light to prevent fading or textural changes. Unused fondant should be resealed quickly and wrapped airtight to prevent the product from drying out. Trimmings should be stored separately.

APPEARANCE:

Upon Opening Our gold and silver fondants may appear darker on the outside when first removed from the package. They also may have a slight sheen from the oils present in the fondant. Both of these observations are normal. Once the fondant is kneaded gently, the color will lighten to the true shade and any oils will work in. The finished shade on a creation will be the true shade.

HANDLING

KNEADING:

The shimmer fondant must be kneaded slightly longer than other fondants. Knead until it becomes more elastic, smooth and pliable. If fondant is sticking to hands, a tiny amount of shortening or vegetable oil can be rubbed on hands. Corn starch should only be used sparingly, using too much will dry the fondant out and lead to significant cracking.

COVERING A CAKE:

The pearlescent pigment in our shimmer fondant makes it most ideal for using in molds & cutters. For covering a cake, the paneling technique is recommended as this technique eliminates the extra stress on the edges of the cake that sometimes results in cracking.

HOW DOES THE WORKABILITY DIFFER FROM CLASSIC SATIN ICE FONDANT?:

You will find that Shimmer fondant has textural differences from our classic fondant. Our shimmer colors have a different firmness, moisture level and a small increase in elasticity. We found this to be the best canvas for our unique pearlescent pigments in performance testing. Tylose or CMC can be mixed into the fondant for a stiffer result after drying. The shimmer fondants can also be mixed with any of our classic fondants, gum pastes, modeling or covering chocolates for different effects

IS THE GLITTER FDA APPROVED?

We are proud to present the first fondant to feature edible FDA approved glitter. The cake world has been concerned over glittery decorating products and whether they are safe for consumption. Some glitters and dusts marketed for the creative baking industry may be labeled only as 'non-toxic' and not edible. Non-toxic is not the same as edible, and may contain plastic or even metals! Our Shimmer Collection fondant only uses edible pigments specifically produced for use in food and are completely safe to eat.