



All you need to know about working with GLITTER GLAZE

Satin Ice Glitter Glaze adds a fun sparkly finish to desserts, cakes, doughnuts, cookies and so much more! With bold colors and a delicious vanilla flavor, this ready-to-use glaze will transform any sweet treat.



THE BASICS

WHAT IS THE FINISH

Translucent, shimmery, high-shine finish.

WHAT IS THE FLAVOR?

Vanilla

WHAT COLORS DOES IT COME IN?

Black, Blue, Green, Yellow, Red, Pink, Purple, Pearl, Silver, Gold

WHAT CAN IT BE USED ON?

Cupcakes, Cake, Brownies, Doughnuts, Pastries, Cookies, Ice Cream, and so much more.

WHAT IS THE SHELF LIFE?

15 months

NUTRITION:

Vegetarian, Nut Free

HOW DO I STORE EXTRA GLAZE IN THE BOTTLE?

To store extra Glitter Glaze that is left in the bottle, tightly seal the bottle and store in a dry place at ambient temperature.

HOW MUCH WILL ONE BOTTLE COVER?

- 20 - dipped doughnuts
- 50 - drizzled cupcakes

HANDLING

HOW DO I DECORATE DOUGHNUTS WITH GLITTER GLAZE?

1. Squeeze the glaze into a bowl, use your hand to dip the top of the doughnut into the glaze.
2. Before the glaze sets completely, add any extra desired decorations.

HOW DO I COVER A CUPCAKE WITH GLITTER GLAZE?

1. Squeeze the glaze on top of the cupcake until the top is fully covered.
2. Before the glaze sets completely, add any extra desired decorations.

DOES THE GLITTER GLAZE DRY HARD?

Glitter Glaze does not dry hard. Although it will set, it will remain tacky.

DO I HEAT BEFORE USE?

No, Glitter Glaze is ready to use for dipping, dripping or drizzling.

DO I REFRIGERATE A CAKE AFTER BEING COVERED WITH GLITTER GLAZE?

You can. It will speed up the setting process.

HOW LONG DOES IT TAKE TO SET?

Depending on the application and the humidity level, it can take between 2-3 hours.

FOR MORE INFORMATION VISIT

www.satinice.com