

Silicone Onlay™ Instruction Guide

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1. Cover cake with fondant or buttercream. If buttercream is used, chill until firm or allow to crust. If fondant is used, stiffen with Tylose or CMC. **Stiffening enables fondant to transfer from the Silicone Onlay™ to cake surface. Fresh Fondant will not transfer!!!**



2. Lightly corn starch your Silicone Onlay™.



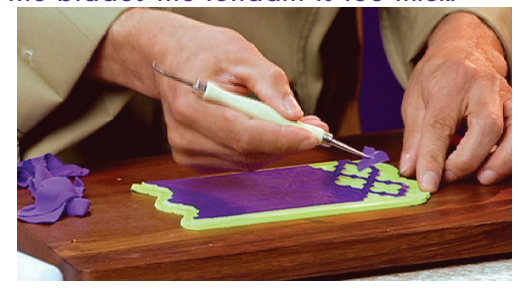
3. Roll your fondant to a setting of 2 on your Kitchen Aide pasta attachment or to a thickness of 1/16th or slightly less. **Thicker fondant does not cut cleanly. Tops of silicone cutting pattern must be clearly visible after rolling with pin. If you do not clearly see the blades the fondant is too thick.**



4. Lay fondant on the Silicone Onlay™ & using light, quick strokes roll with a small rolling pin until trimming blades cut through the fondant completely. **Do not press hard when rolling. Light, quick strokes, back & forth, side-to-side is very effective.**



5. Remove excess fondant in the outer edge & brush adhesive evenly over fondant.
Adhesive Recipe: 3 parts corn syrup, 1 part water.



6. Remove unwanted pieces of fondant from the Silicone Onlay™.



7. Gently stretch the Silicone Onlay™ on all sides to loosen the fondant.



8. Align the Silicone Onlay™ onto the cake & press gently but firmly on the back of the Silicone Onlay™ to get the fondant to adhere to the cake.



9. Carefully peel back the Silicone Onlay™ from the cake, while ensuring the fondant has adhered to the cake.