

Getting Started with CAKE DRIP

Satin Ice Cake Drip is fun and easy to use! Simply melt in the microwave, shake thoroughly and you are ready to create beautiful drip cakes or drizzle over desserts!

THE BASICS

WHAT COLORS ARE AVAILABLE?

Pink, Red, Yellow, Green, Blue, Black, Brown, White

WHAT ESSENTIAL TOOLS HELP ACHIEVE THE PERFECT DRIP CAKE?

- Offset spatula to smooth the Satin Ice Cake Drip on top of the cake.
- Microwave to melt the cake drip.
- Turntable to easily maneuver the cake around.

WHAT FLAVORS ARE AVAILABLE?

White & Colors

Naturally Flavored White Chocolate Brown

Naturally Flavored Dark Chocolate

NUTRITION:

Vegetarian, Nut Free

STORAGE:

After opening, store at room temperature, away from direct sunlight. Ensure cap is wiped clean and sealed properly.

WHAT IS THE FINISH?

Satin Ice Cake Drip dries in with a matte finish & solidifies like chocolate, once cooled.

HANDLING

WHAT CAN SATIN ICE CAKE DRIP BE USED ON?

Create a drip cake with buttercream or fondant covered cakes, or drizzle on brownies, rice crispy treats, cookies, doughnuts, ice cream & so much more!

HOW TO MAKE A DRIP CAKE?

- Chill iced cake or dessert in refrigerator for 1 hour before adding Satin Ice Cake Drip so it will harden faster.
- Completely remove cap and food safety seal.
- Microwave bottle for 20-30 second intervals or until cake drip is melted.
- Reapply cap, shake thoroughly until completely smooth.
- Pour around the edge of a cake.
- For long drips squeeze more, for short drips squeeze less.
- If desired, apply cake drip to top of cake and smooth with an offset spatula.

CAN YOU REHEAT SATIN ICE CAKE DRIP?

Yes, you can reheat Satin Ice Cake Drip in 20-30 second intervals until melted.

HOW TO UNCLOG THE TIP AFTER THE DRIP HAS HARDENED?

Remove cap from the bottle and pop off the twist nozzle, run both pieces under hot water to clean the solidified drip from the cap.

HOW LONG DOES IT TAKE FOR THE CAKE DRIP TO SET?

The Satin Ice Cake Drip will begin to set within 10-15 minutes. Place your dessert in the refrigerator to speed up the setting process.

HOW SHOULD YOU STORE A DRIP CAKE?

If you live in a warm climate, drip cakes should be stored in the refrigerator to prevent melting.

FOR MORE INFORMATION VISIT www.satinice.com