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# GOGGLY Cake Toppers



## HOW TO APPLY

Wafer paper can be applied onto cakes easily. Simply moisten the back of the wafer paper using a fine mist of water and apply. Alternatively you can use edible glue. Wafer paper does have a tendency to curl if it's applied to wet icing. If being used on buttercream always apply at the last minute or when the buttercream has hardened.

## FONDANT ICING SHEETS

Simply peel the backing paper off and spray your ready iced cake with a fine mist of water and press the icing sheets gently into the cake. Or use buttercream over the back of the icing sheets to attach to your cake.

## FOR BEST RESULTS

You should avoid putting icing sheets directly onto cakes that have come out of the fridge, this also applies to fresh cream - the moisture/cold comes up through the cake. The icing sheets should be applied onto room temperature cakes, so no matter what the cake is covered in; buttercream, fondant, chocolate, ganache etc, it needs to be room temperature or you will get damp effect. Do not leave your cake sitting in the sun where it will sweat and again create moisture. For best results use buttercream over the back of the icing sheets to attach to your cake.

## STORAGE

Keep the cake topper covered in the plastic wrap/vacuum pack it arrived in until you are ready to use. If left uncovered fondant icing will become brittle. Store large toppers flat in a cool dry place, away from direct sunlight.