



## ICING SHEET INSTRUCTIONS

### **BEFORE YOU START**

Images are printed on an actual layer of icing. The icing is held together by a backing sheet that you will remove before applying the image to your cake.

Keep your frosting sheet in its original sealed bag until you are ready to use. *They do not need refrigeration!* Keep the image at room temperature, out of any direct light.

Shelf life of the frosting sheet is about 12 months

**IF YOUR PRINT PACKAGE IS COLD** (winter time only) – Give it time to come to room temperature before handling. Cold prints are more fragile than those at room temperature. **TO APPLY**

Do not let water come in contact with the edible image before or after on the cake. The sheet will melt and ruin the print.

Make sure your hands are clean and dry before handling the image. You will need to have a plain frosted cake. Your frosting should be fresh. If your frosting becomes dry, spray a fine mist of water over the cake (**NOT the image**) before applying the print. If your cake's surface is moist, **DO NOT** add any extra moisture. Using too much water may cause colors to run and melt your image.

Edible prints cannot be moved once applied. Plan where you will place the image, then apply the image face up onto your product. Remove your image from its backing sheet by gently placing it on a table edge or counter top with the image facing up and roll the backing sheet firmly over the edge of the table to loosen your image.

Never pull on the image itself, it can tear.

Lay the edible image sheet on top of your cake by holding ends and gently applying from the middle first, to the ends. Gently smooth out the edible image making sure the edges are touching frosting. If the image bubbles after application **GENTLY TAP** (do not rub) the image. If you are applying edible image strips to the sides of your cake, follow the same directions. If needed, you can trim the cake decals with sharp scissors on or off the backing sheet. When applying the last strip you can trim the end to fit.

It will take about 20-30 minutes the image to melt into the frosting

After Application add a border or edge decoration of your choice to finish. Avoid extensive exposure to ultraviolet lighting. As with any food coloring, the image may fade over time.

### **HELPFUL HINTS ON WORKING WITH FROSTING SHEET**

Removal of sheets that seem to stick to backing sheet:

Pull backing sheet over the sharp edge of a tabletop a couple of times. This technique will help to pop the image off the backing sheet.

**If this doesn't work, the humidity is too high. Exposure to high humidity may cause the frosting sheet to absorb moisture and stick to the baking, making them difficult to peel.**

If you experience this **do not try to peel the icing sheet away**. It's likely to cause tearing.

Try the following:

Lay the sheet on a pan and place it in a warm dry oven at about 85 F, for about 8-10 minutes after which the image will usually peel easily from the backing sheet. Or use a hair dryer on the front and reverse sides of the backing sheet. Dry it on high in circular motion for about 60 seconds each side. Do not dry it up close. Repeat if necessary until the sheet stiffens slightly. Then it'll be easy to remove the backing

**Place the frosting sheet into a DRY freezer without plastic bag for about 1-2 minutes.** In high humidity you may need to leave it in for longer, about 3-3.5 minutes. It should be removed immediately after taking it out from the freezer

Please understand there is **NO** single correct answer to this problem, since the climate conditions and humidity of each part of the country or even the world are different or change seasonally.

If the edible print is too dry, moisten a paper towel or small cloth and place **underneath** backing of icing sheet in a plastic zip-lock bag.



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