

Edible Glue

This is what we use when attaching gumpaste, 50/50, or 70/30 paste, or rolled fondant directly to a rolled fondant cake surface. Also, this glue is used in construction of bows, Patchwork Cutter designs, etc.

Water	100g
Tylose Powder	2 tsp

1. Using a microwave safe container, bring the water to the boil in a microwave.
2. Add the Tylose powder and stir with a plastic fork to break up the powder.
3. Leave for approximately 30 minutes, stirring occasionally to aid the Tylose in dissolving completely.
4. Strain into a clean container and store covered in the refrigerator.
5. To use, pour a small amount into a container of choice.
6. Store unused portion of edible glue in the refrigerator.

NOTE: When using edible glue in the NL Water Pen like in a Nicholas Lodge class, make with 150g of water to make thinner consistency.

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