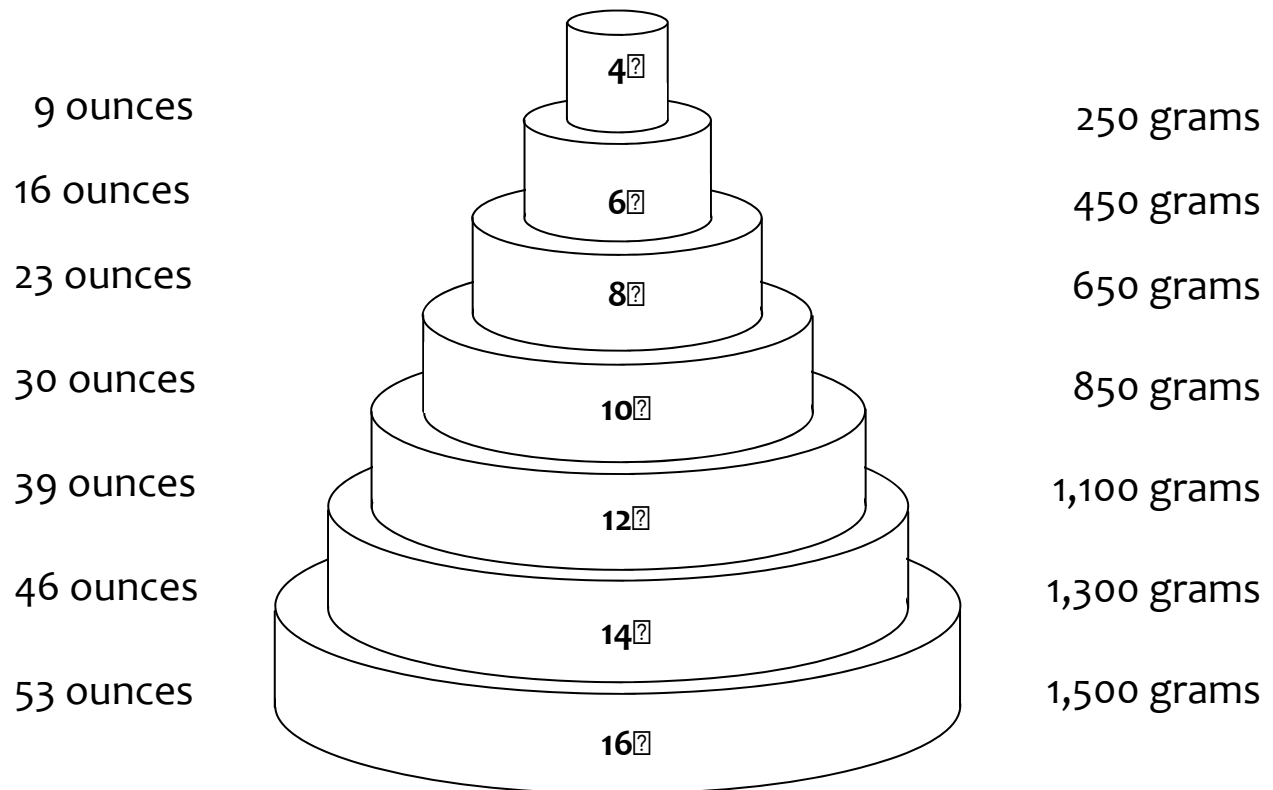


Rolled Fondant Cake Covering Guide

Using Renshaw Decor-ice Ready-to-Roll Fondant



For **Square Cakes** increase each amount by 20%

Modifying Rolled Fondant

When modifying rolled fondant to be comparable to 50/50 paste, or to match the rolled fondant if your are using a colored rolled fondant, mix 115g of rolled fondant and add 1/2 teaspoon of Tylose Powder and 1/2 teaspoon vegetable shortening. Once this is mixed well, place into a zip-top bag and allow to rest for 15-20 minutes. (1 lb 1/2 tsp 1/2 tsp)
 If wanting the paste to be more comparable to gumpaste, double the amount of Tylose.
 (1 lb 1 tsp 1 tsp)



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