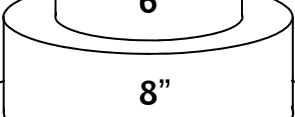
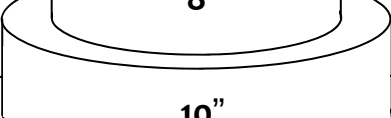
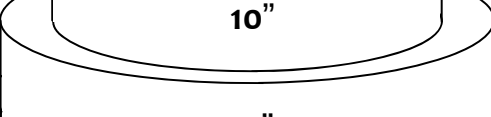
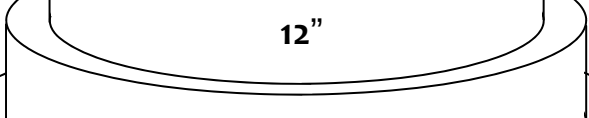


Rolled Fondant Cake Covering Guide

Using Renshaw Déor -ice Ready-to-Roll Fondant



9 ounces		250 grams
16 ounces		450 grams
23 ounces		650 grams
30 ounces		850 grams
39 ounces		1,100 grams
46 ounces		1,300 grams
53 ounces		1,500 grams

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 $\frac{1}{4}$ teaspoon of Tylose Powder and $\frac{1}{4}$ teaspoon vegetable shortening. Once this is mixed well, place into a zip-top bag and allow to rest for 15-20 minutes. ($\frac{1}{4}$ lb – $\frac{1}{4}$ tsp – $\frac{1}{4}$ tsp)
If wanting the paste to be more comparable to gumpaste, double the amount of Tylose.
($\frac{1}{4}$ lb – $\frac{1}{2}$ tsp – $\frac{1}{2}$ tsp)



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