

Icing Sheet Clay

**This is a new and exciting medium developed by Chef Nicholas Lodge in collaboration with Icing Images.
Please ensure to give proper credit to Chef Nicholas when sharing with others.**

A YouTube video is available on making this new clay at:

[YouTube.com/c/NicholasLodgeSchool](https://www.youtube.com/c/NicholasLodgeSchool)

**And while you are on YouTube...please subscribe to the Nicholas Lodge channel so as not to miss other
exciting Nicholas Lodge videos once they are posted.**

The Icing Sheets are available directly from Icing Images at:

<http://www.icingimages.com?afmc=29>

- 1: Take one sheet of Icing Images Premium Textured Icing Sheets "Canvas" or 2 sheets of Premium Icing Sheets.
 - 2: Cut each sheet in half length wise and feed through the spaghetti/angel hair attachment on a Kitchen Aid Stand Mixer set on speed number 6. Or cut to the appropriate size for a paper cutting machine like the Cricket or Silhouette. A small hand-crank paper shredder, reserved just for this project is also a good alternative. Also, a pair of five-blade herb scissors does a good job. (Icing Images will have pre-shredded bags of Icing Sheets by special order.)
 - 3: Cut the shredded Icing Sheets with scissors into "sprinkle-size-like" pieces. Place into a quart size zip-top freezer bag.
 - 4: Add 1 teaspoon (5ml) of hot water. Close zip-top bag and mix/knead thoroughly until well combined. Leave the clay in the plastic bag and allow to hydrate for 5 minutes.
 - 5: Place the hydrated clay, still in the plastic bag, into a microwave and microwave for 10-15 seconds. Using latex/vinyl gloves, kneed the clay in the bag. Place mixture back into the microwave for another 10-15 seconds. (Time will depend on the power level of the microwave.) Knead in the plastic bag, adding color if desired and continue to knead through until the desired shade is achieved. At this stage the clay should be smooth and free of any lumps. Remove clay from the bag and give a really good knead, adding 1/4 teaspoon of shortening/white fat.
 - 6: Store as you would gumpaste. If the clay becomes a little dry or tough, additional water may be added. Use a fine-mist spray bottle or dip the lump of clay in water and knead. The clay may be microwaved for a few additional seconds, if needed.
 - 7: This clay may be used in Flower Pro and NL molds, just like gumpaste. Use a little vegetable shortening / white fat or NL E-Z Release to aid releasing the clay from silicone molds.
- The clay can be rolled thin and used to make bows, drapes, etc. Remember to condition the clay with shortening and giving it a good knead each time you use it, just like you do with gumpaste.
- Enjoy this new innovation created by Chef Nicholas lodge in collaboration with Icing Images.

Sweet wishes,
Chef Nicholas

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