

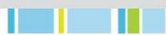
Show Me How

STEP-BY-STEP INSTRUCTIONS

Celebration Cake

By Ray Esmany

Crystal Candy



Requirements

- Crystal Candy's:
Lace Signature Blend
Sillicone Mat
Ready-made edible lace
Lustres
- Glycerine
- Warm water
- Paint scraper/spatula
- Kitchen scale
- Electric hand beater
- Cake covered in fondant
- Confectioners glue (CMC + Water)
- Optional: Melted white chocolate

Instructions

Edible Fabric is a new innovation proudly designed and developed by Crystal Candy. The versatility of edible fabric is endless. It can be gathered, cut into shapes, frilled, used for making flowers, bows, napkins, used on figurines for beautiful accents and so much more.

Step 1:

Making Edible Lace

- Place 20gms of Crystal Lace Signature blend powder, 5 gms of Glycerine and 115gms of warm water into a bowl.
- Beat with an electric beater on high for 5 minutes.
- Dry brush any one of Crystal Candy's Diamond lustre into your silicone mat. This will create a beautiful shimmery effect.
- Place 2 heaped teaspoons of the mixture onto your silicone lace mat.
- Using your paint scraper/ spatula, work the mixture into the mat with a touch of pressure, ensuring that there are no air bubbles in the design.
- Allow the lace to dry, either in direct sunlight for 30mins, in a 70 degree oven for 10 minutes or in a warm spot overnight.
- Once the lace is dry gently peel away from the mat.
- Your lace strip is flexible and pliable. It can be stored in a ziplock bag and will stay flexible for months.
- Brush a touch of water onto the back of your lace or onto your ready iced cake and stick the lace onto the cake. Lace can be applied to fondant, buttercream, chocolate, biscuits etc.

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The Home Channel - DSTV channel 176
www.thehomechannel.co.za
info@thehomechannel.co.za
Tel: +27 11 280 5477

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www.hobby-x.co.za
info@hobby-x.co.za
Tel: +27 11 478 3686





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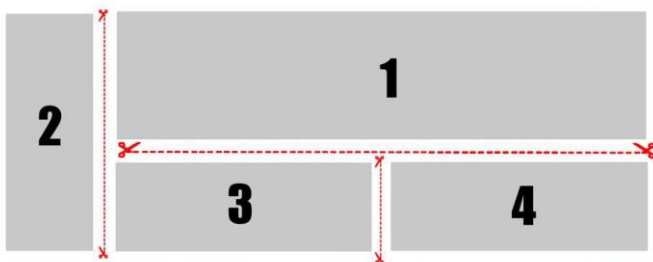
Crystal Candy



Step 2:

Making the bow

Cut one strip of fabric into 4 sections, see below. Fold over a hem on each of the length sides of all the pieces. Use a scant amount of confectioners glue to secure the hems in place.



Step 3:

Piece no. 1 - main bow

With the back of the fabric facing up, paint a thin line of confectioners glue in the centre of the strip. Fold the left side into the middle, paint another thin strip of glue over the edge of that fold and fold in the right side. Now gather the centre to create a bow. Use a peg to hold it in place while the glue dries.

Step 4:

Piece no. 2 - centre ribbon

Fold this piece lengthwise in half to make it narrower and thicker. Wrap around the centre of the bow twice, and cut off any excess. Glue at the back. Use a peg to hold it in place while the glue dries.

Step 5:

Piece no. 3 & 4 - the tails of the bows

Cut a 'V' shape into the bottom of each piece.

Gather the top of both pieces to create the 2 tails and stick to the back of the bow with confectioners glue or chocolate.

Step 6:

Finish the cake off by wrapping a piece of fabric around the cake and stick the fabric bow onto the front of the cake. Use melted white chocolate for a stronger and quicker result. Place an edible flower onto the top of the cake and sprinkle some edible diamonds over the cake.



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