

HOW TO USE EDIBLE PHOTOS

PREPARE YOUR CAKE

Your icing sheet can be applied to most types of icing such as fondant, sugar paste, royal icing, butter cream or glacé icing.

Your cake topping can be any colour, but remember that your edible photo is made from very thin icing, so dark colours like chocolate may not always be suitable. Try white chocolate instead.

If you have a very wet icing or a covering with a high fat content (such as butter or cream cheese) then we suggest you make a backing plaque from fondant or sugar paste. This should be about the same size and shape as your edible photo. Place the photo on the plaque and put this on your cake top. Otherwise you should apply it just before serving the cake, before it has time to absorb the moisture or fat.

PREPARE YOUR EDIBLE PHOTO

Keep your edible photo in its bag until you are ready to use it. Take it out before applying it to the cake to allow time for it to dry out slightly. This will make it easier to peel from the backing sheet.

REMOVE YOUR EDIBLE PHOTO FROM THE BACKING SHEET

The edible photo should peel off easily - **DO NOT FORCE IT!** If it is sticking to the backing sheet, this is probably due to the temperature and humidity in the room. Leave it out of its bag in a dry room.

PLEASE NOTE: if the weather is warm with high humidity this may take longer. If the icing sheet does not peel off easily, leave it for another hour or two out of its bag and check it every 30 minutes. Do not leave it overnight or let it dry out completely as it may become brittle and crack.

This process is faster in a warm room with air-conditioning or central heating.

If the icing still does not come away easily, try gently applying a hairdryer to the reverse for 30 seconds, or put it on a baking tray in a warm oven (not hot) for a couple of minutes, or a fan oven with the fan on but the heat off, or hold it under a desk-lamp with a warm bulb.

For best results peel the backing away from the icing, rather than the other way round. If you have difficulty, pull the backing sheet over the edge of a table or worktop.

You can also put the printed icing sheet in the freezer for 30 seconds. Release it as described above. Ensure that the icing sheet does not get moisture on it.

APPLY YOUR EDIBLE PHOTO

If you have a shop-bought cake or the icing on your cake has dried or formed a crust, a little moisture will help the photo attach to the icing and blend in. Dampen the cake icing using a pastry-brush or a fine mist/spray, but don't over-wet it. **DO NOT WET THE PHOTO** - this may cause the colours in the image to run.

Hold the photo at the edges and place the middle onto the cake first. If any bubbles or wrinkles appear gently pat them out with DRY fingers.

If you accidentally tear the icing just rub very gently with a dry finger and it will merge back together. The tear will disappear after an hour or so.

YOUR FINISHED CAKE

After a few hours your picture will blend into the icing and look like it has been painted onto the icing. The time this takes and the results will vary depending on how dry your icing is.

If you have used a very dry topping, or if you need to serve the cake straight away then pipe some icing around the image to hide any visible edges.

HOW TO STORE YOUR EDIBLE PHOTO

- Keep your photo icing in its bag until you are ready to use it.
- Keep it flat and don't put anything on top of it to risk spoiling it.
- Keep it out of direct sunlight or the colours may fade.
- They can last up to a year, but we recommend that you use within 3 months