

Edible Cake Images

NOTE: DO NOT LEAVE IMAGE IN SUNLIGHT – NO REFUND WILL BE GIVEN IF IMAGE FADES AFTER IT HAS LEFT THE STORE.

To Use:

Have your iced cake ready. Buttercream icing is ideal but any icing will work, even frozen ice cream cakes! Your icing should be fresh, not dry or crusted. If the icing dries out spray a very fine mist of water over the cake before applying the print.

Ensure the icing is perfectly smooth. Any bumps or gaps will show through the image after it merges.

1. Remove the icing sheet carefully from the plastic sleeve.
2. If your images require cutting, please do this first.
3. When you are ready to apply the image, remove the icing sheet from the backing sheet. To do this, hold the corner ends (design side up) and pull it slowly across the sharp edge of a table. ***It should separate easily, if you are struggling do NOT force it.*** If climate is humid it can be more difficult to remove (see below). Do not try to peel the image as it can tear. Sometimes using a sharp knife or ruler can help to separate the image from the backing sheet.
4. Place the icing sheet on top of the cake from the middle first, then smooth it towards the edges. If there are any wrinkles pat gently to smooth – don't rub the image as it may tear.

If you don't smooth the image it WILL bubble. This step is absolutely essential.

Tips:

If the image does not peel easily off its backing sheet it is because it is too damp. This can be caused by the atmosphere but it can also happen if there is a large amount of ink on the image

Depending on the weather the following options can work to free the icing sheet:

- Use a hair dryer to blow hot air on the front and reverse side of the backing sheet for 10-20 seconds (holding the dryer at least 15cm from the icing sheet).
- Place the sheet in a cold DRY freezer for 10-15 seconds, no longer. This method works best if it is hot & humid.
- Leave the sheet in normal room conditions to allow it to dry sufficiently (this can take up to a day).
- Leave the sheet in an air-conditioned room for 10-15 mins. This method works best if it is hot & humid.
- Place the sheet in a warm dry oven at a low temperature for 1-2 minutes. This works best when it is cold & damp).

For Cupcakes:

We suggest you stick the images to fondant disks as the image will fold wherever it contacts the icing. Simply knead & roll fondant quite thin, cut out and leave to dry. Stick your images with a *tiny* amount of water – too much will ruin the image. This method keeps the images looking amazing. If this sounds too difficult we sell fondant disks for 30c each & can even attach your images for you!

For best performance & merging the icing sheets have been pressed quite thin. This helps them to merge with your cake icing, however it makes them sensitive to climate conditions.

Be careful not to let water drip onto the image as it will cause the ink to run/the icing to melt away.

Store at room temperature (18 °C - 28 °C).

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