

## Fondant / Sugarpaste

Article number: 302150

modeling clay  
Colour: white  
filling quantity: 500 g

Covering and modelling clay made of sugar

### Description

Rolled out fondant is used as a coating for cakes and tortes or as decorative elements such as blossoms and frills. You can also emboss it with decorative patterns. Cover the cake with a thin layer of buttercream before coating it with fondant. For dry cakes, just use sieved and heated apricot jam as a binding agent between cake and fondant. Fondant may not come into contact with cream. The dried fondant coating can be decorated with liquid food colour or food colour paste and food colour powder.

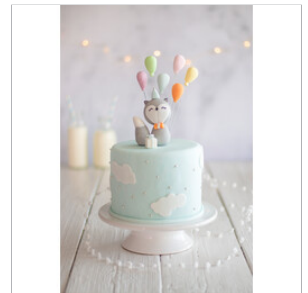
Fondant is a slightly sweet, edible, smooth and soft mass, which is versatile and can be coloured without any problems.

It is also known as sugarpaste, modelling clay or coating clay.

Fondant has to be stored in a cool and dark place, but not in the fridge.

In folding box. With instructions and recipe suggestions.

The item is excluded from the exchange.



### Manual

Preparation: it is recommended to store the mixture at room temperature for approx. 2 hours, and knead intensively before working. After opening the packet, work on the mass immediately, and/or always cover to keep air tight (freezer bag), otherwise it will dry out.

The mass can be dyed with food colouring before working. Cover the surface of the cake with a thin layer of butter cream, or a thin layer of marzipan, before covering with sugarpaste.

Sugarpaste must not come into direct contact with cream!

The slightly dried out icing covering can be painted with liquid food colouring or food dye paste, and dusted with food colouring powder.

If cakes with a sugarpaste topping have to be cooled, please place a plate with salt in the bottom of the fridge. The salt will draw out the moisture from the fridge.

Tip: for better modelling, you can knead 1 tsp CMC powder (Städter art. no. 395022) into

### Ingredients

Sugar, glucose syrup, vegetable fat (palm kernel, palm), humectant: glycerin (E422), thickeners: xanthan gum (E415), sodium carboxymethylcellulose (E466), emulsifier: mono- and diglycerides of fatty acids (E471), natural flavouring, preservative: sorbic acid (E200); acid: citric acid (E330)

This product may contain traces of almonds.

### Nutrition Facts

Nutritional value per	100 g
physiological energy value	1675 kJ / 401 kcal
fat	5.5 g
hereof saturated fatty acids	3.8 g
carbohydrates	86.8 g
hereof sugar	85.3 g
Fibres	0.7 g
protein	0 g
salt	0.12 g