

## Cake lace mix

Article number: 309012

Paste – highly economical  
 Colour: silver  
 filling quantity: 100 g  
 glimmer

With sweetener.  
 Vegan. Lactose free and gluten free.

For making edible decorations

### Description

Now it gets precious! With this spreadable paste you can create elegant edible decorations. Spread it on our cake lace mould, dry it in the oven and the filigree lace decoration is ready.

The paste is ready-to-use.

Suitable for fondant and buttercream torte, cake, muffins and cookies.

Ready-to-use, rich decoration paste to spread on our border and decoration mats. Suitable for surfaces made from rolling fondant, marzipan, cake, butter cream and chocolate. Finished decorations are flexible and can be applied to surfaces with a bit of food glue.

In folding box. With instructions.

The item is excluded from the exchange.



### Manual

Using a palette knife or spatula, the cake lace mix should be spread evenly on the STÄDTER border and sugarcraft mould. Lay the mat on a baking tray and dry in the oven at 80-100°C ambient temperature. Check after 15 minutes and try to remove the decoration from one side of the mat. If it comes off easily, it is done. If it does not come off easily check the decoration again in 3-5 minutes. After drying release the ornaments carefully from the mat and keep them in a box until needed. On dry bases like fondant the decorations should be fixed with edible adhesive (e.g. STÄDTER CMC-Sugarcel).

### Nutrition Facts

Nutritional value per	100 g
physiological energy value	122 kJ / 29 kcal
fat	0.9 g
hereof saturated fatty acids	0.2 g
carbohydrates	5.2 g
hereof sugar	2.58 g
protein	<0,6
Natrium	0 g
salt	0 g

### Ingredients

Water; propanediol; colourants: vegetable carbon (E153), titanium dioxide (E171); carrier: potassium aluminium silicate (E555); thickener: cellulose (E460); emulsifier: SOY lecithin; sweeteners: sodium cyclamate (E952ii), sodium saccharin (E954), thaumatin (E957); acidifier: citric acid (E330); aroma: vanillin; preservative: potassium sorbate (E202); FRUCTOSE