

SUGARVEIL® CONFECTIONERY ICING FREQUENTLY ASKED QUESTIONS

Q. What is SugarVeil® Confectionery Icing?

A. SugarVeil Icing is a dry confectionery preparation with multiple uses in the production of pastry goods and dessert items. One of SugarVeil's most unique applications is as a decorative icing. Mixing boiling water with SugarVeil creates a new genre of decorative icing: one which combines the whiteness and fine detail of royal icing (yet with a pleasant, melt-on-the-tongue, not-so-sweet taste), the stretch and flexibility of buttercream icing (without the fat), and the piping ease of a whipped icing in one innovative product. SugarVeil may be piped on or off the cake, and when set, cut with scissors and draped like fabric onto/around a cake or plated dessert. OU Kosher approved.

Q. How much does the 1lb. pouch of SugarVeil make?

A. SugarVeil is usually mixed 1 cup at a time. The entire 1 lb. pouch yields approximately 10 - 12 cups, enough icing to finely decorate more than 100 - 6" cakes.

Q. What is the shelf life of the mixed SugarVeil Confectionery Icing?

A. Once mixed, SugarVeil may be stored covered in the refrigerator for at least 3 weeks.

Q. Can I use my piping bag with the SugarVeil?

A. A standard piping bag may be used with a very fine tip, as well as a parchment cone, stencil, or SugarVeil Confectionery Comb.

Q. How long does it take the SugarVeil pieces to "set"?

A. Making SugarVeil 1 – 2 days in advance speeds setting time. Setting time is also dependent upon relative humidity, and may be anywhere from 15 minutes in a humidity controlled (air conditioned or heated) environment, to overnight.

Q. Can ordinary tap water be used for mixing SugarVeil?

A. Yes, tap water may be used. Do not use chemically treated (softened), water. If in doubt, use distilled or bottled water without added minerals.

Q. What type of mixing bowls/utensils should be used when preparing SugarVeil?

A. As plastic utensils often contain residual fat, mix SugarVeil in a small metal or glass bowl, using an electric mixer.

Q. Is it important to measure/mix SugarVeil precisely?

A. Yes, it is important to measure/mix SugarVeil precisely according to the directions. Any alteration can change the consistency.

Q. How will SugarVeil look when mixed?

A. The icing will be smooth and glossy. Stir with a fork for a minute or so every couple of hours to retain this consistency.

Q. Are there any design considerations to keep in mind for SugarVeil decorations?

A. For the most part, SugarVeil icing needs to be supported either by the cake surface, a SugarVeil ornament or tile (see recipes), or another confectionery structure. Any SugarVeil area that is suspended or draped off the cake should contain a lighter density of patterning, as gravity effects may weight the bottom edge of any unsupported area.

Q. Can color and flavor be added to SugarVeil Confectionery Icing?

A. Dry powder, liquid or paste colors and flavors may be added to the SugarVeil mixture.

Q. How will I know when SugarVeil is "set", and ready to remove from the surface?

A. When set, SugarVeil will feel firm to the touch and separate easily from the well-seasoned parchment/cellophane surface when the paper is pulled downwards over a sharp table edge.

Q. How can I make SugarVeil decorations in advance?

A. To suspend flexibility for a period of time, SugarVeil decorations may be stored in Tupperware or a tented plastic zippered bag prior to setting completely.

Q. How can I speed the setting time of SugarVeil pieces?

A. An oven (pilot light or electric light on only), or a food dehydrator will speed set SugarVeil decorations.

Q. Can I use spray oil or release spray to season the surface?

A. No, is better to use a Crisco-type hydrogenated vegetable shortening in greasing the surface or in seasoning a Silpat mat. Use a new sheet of parchment (or cellophane) each time SugarVeil is applied.

Q. Where can I find patterns to use with the SugarVeil Confectionery Icing?

A. Besides the downloadable patterns on our Web site, your local library or bookstore is a good resource for finding line designs for a variety of pattern options, such as tatting designs, paper snowflakes, and iron works.

Q. Can I use SugarVeil in other recipes?

A. SugarVeil® Icing is a versatile dry powder mix for a variety of confectionery uses. With the simple addition of an ingredient or two, you can create a frozen mousse, a rich buttercream, tuile cookies, and other dessert enhancements. Creative ideas and recipes are available at www.sugarveil.com.

Q. How can I create the finest of details to cakes and desserts?

A. For the finest details use the **SugarVeil® Icing Dispenser**, an electric, hand-held air-powered tool for swiftly applying fine dots and lines. Fill the cartridge with icings, piping gels or sauces, chocolate ganache, or other dessert preparations. Placing the forefinger over the air hole to activate the flow. Lifting the finger instantly stops the flow, without drips or hand fatigue. Easy to operate and to clean, the SugarVeil Icing Dispenser allows finer detail than either a piping bag or parchment cone.

Q. What are other methods of application for creating SugarVeil decorations?

A. Comb thru SugarVeil with a notched scraper, decorating comb, or the specially designed SugarVeil Confectionery Comb to make instantly patterned lines and designs.

Q. How do you color SugarVeil?

A. Any type of color is fine: If using powdered color, add to dry SugarVeil. If using paste or liquid, add after SugarVeil is mixed. Paste color will also lengthen the period of flexibility.

Q. How do you apply the gold? Do you use it as a powder or mixed with alcohol as "paint"?

A. You can apply the gold as a powder when the SugarVeil is still tacky (not yet set). You can also airbrush the gold "paint" onto SugarVeil. Some customers allow the SugarVeil to set, brush a layer of hydrogenated fat (Crisco) atop the pieces, and then brushes the powder on top of that.

Q. How long does SugarVeil stay viable after it "dries"?

A. Indefinitely. SugarVeil won't mold when dried. Also, if it has only been dry for a limited time, you may return it to a flexible state by microwaving it for 15 - 30 seconds (be sure to transport it on a solid surface to the microwave, as it is very fragile when dry). The microwave warms the SugarVeil piece and allows you to quickly bend and shape it as you would like. This procedure has another advantage as well - it will "freeze" SugarVeil into position, and it will stay exactly formed as you have shaped it.

Q. How do you make the dimensional monograms as in the "Tribute to Vera" cake? Also, can you use real gold leaf for SugarVeil monograms?

A. Yes, for monograms, apply SugarVeil off the cake thru a monogram stencil. Allow to set slightly, then add SugarVeil to monogram base by immersing Icing Dispenser tip into area and building dimensional height into monogram. Dry monogram completely in oven (light on only).

To apply 23K gold leaf, lightly moisten surface of monogram with a paint brush. Apply gold leaf to the tacky surface with a soft, dry brush, and allow to dry. Brush away excess leaf. If desired, steam monogram to return to flexible state.

