



NOTES ON FREEZING SUGARVEIL

Tips and photos courtesy of Anne Sineath



"I just wanted to get back to you on your help with making the SugarVeil lace in advance. It worked like a dream! I made 24 sheets of the lace mat, put it on shortening covered parchment, piped over all of the detail with sugar veil, let it dry to the touch, covered lightly with more parchment, and stacked in a 2 gal Ziploc with a small amt of sugar veil in a sm bag. Then I placed all in the freezer, This was over 2 weeks before I applied the lace to the fondant covered cake. The cake was a HUGE hit, with the bride's family and the guests. Maybe the prettiest cake I have done in my 20 year career!! The wedding was in a small town, some 3 1/2 hours S of Atlanta, so on Thursday we boxed all seven tiers up, drove them to the club, refrigerated them until Sat and when I went to assemble, the lace was perfect! A very few small OOPS, caused by my clumsy fingers, were easily covered with small "appliqués" of the same lace just smoothed over with a fondant smoother!"

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