

## ADDING STRUCTURE TO SUGARVEIL

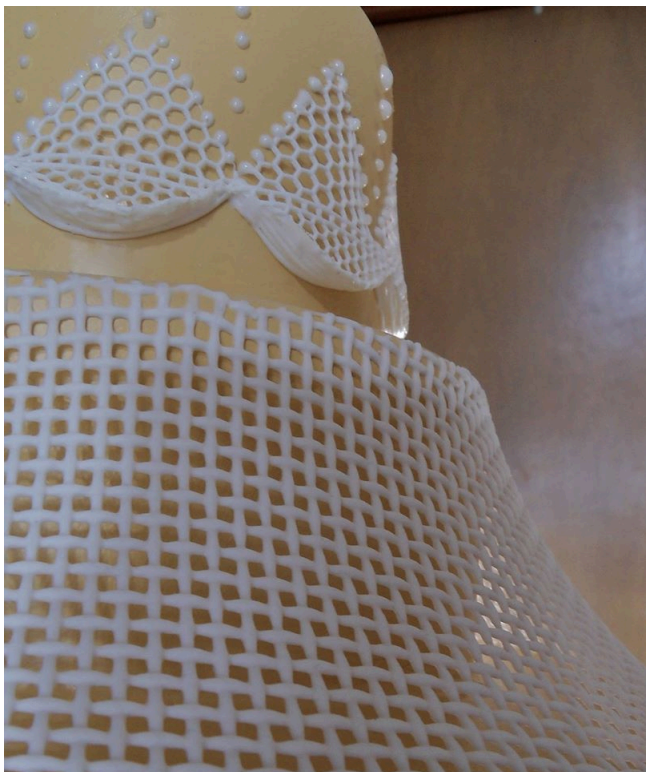
Use royal icing or gumpaste structures to support delicate SugarVeil decorations



CREATE ARTFUL & DELECTABLE DETAILS EFFORTLESSLY

**SUGARVEIL**®  
CONFECTIONERY PRODUCTS  
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Use the support of gumpaste for free-standing [SugarVeil Icing](#) decorations. Roll a very thin “worm” from the gumpaste, flatten the length, shape into a butterfly wing, and when dry add SugarVeil to the center to give delicate, sheer detail. Here a piece of the [Leaves Confectioners' Mat](#) was used.

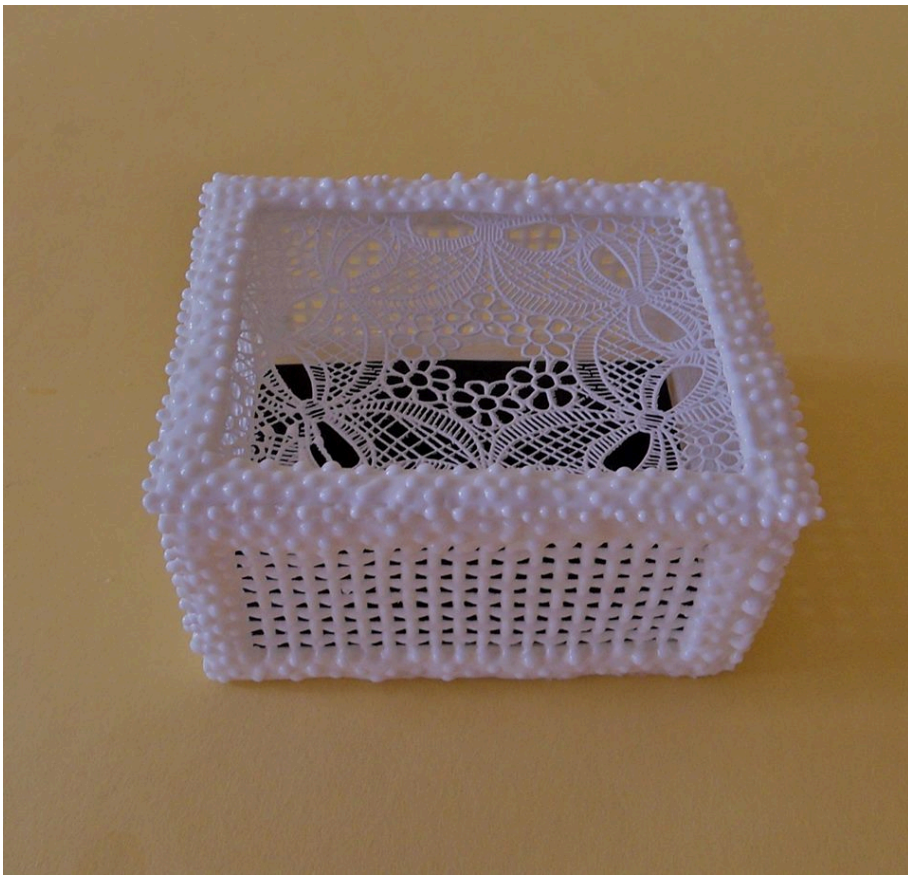


Faux extension work: Pipe bridges of royal icing for structure and attach pieces of SugarVeil made with the [Woven Confectioners' Mat](#).

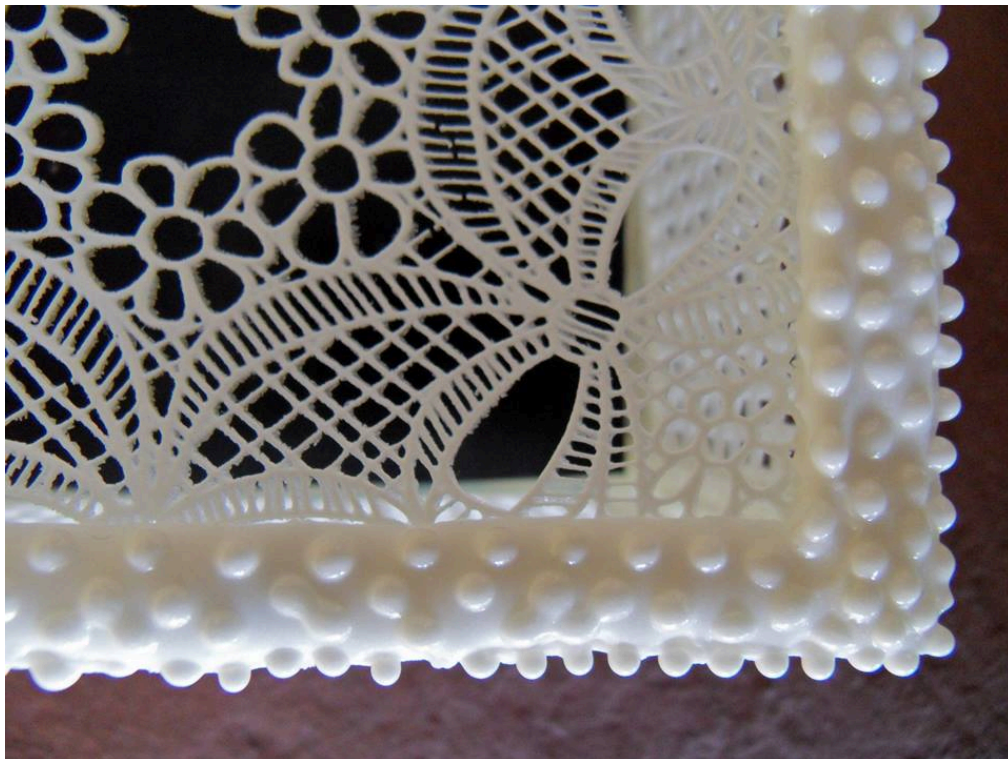


To give organic structure and shape to a leaf, dip a rice noodle in water and attach a leaf's center spine, following all the irregularities of the noodle (made with the [Leaves Confectioners Mat](#)).





Peel SugarVeil from the [Woven Confectioners' Mat](#), and make six rectangles by piping/flooding royal icing all round each rectangle border. When dry, pipe a line of [SugarVeil Icing](#) to join each rectangle into a box form. The royal icing gives SugarVeil enough support to make a box structure.



Top of box is SugarVeil made with the [Circle Bouquets Confectioners' Mat](#).