

Tips to use Icinginks Edible Glue 1oz bottle



DIRECTIONS: Apply a tiny squeeze of the edible glue to what you're trying to glue. You may need to hold in place for a few seconds. Remember- a little goes a long way. Too much edible glue will make your project slippery and will take longer to dry. You may also put a few dots of glue from the bottle and spread thinly with a paint brush if desired. This method is recommended when gluing an edible image from an icing sheet or wafer paper to a cake or to fondant. Always spread a thin layer of edible glue on your project first, and then adhere the edible image. For example, if you're gluing an edible image to fondant, spread the glue on the fondant first. Make sure the entire area of the fondant has a thin layer of glue. If any areas are missed, an air bubble can occur under the edible image where there is no glue present. If you're adding an edible image directly to a cake, an icing sheet is preferred over using wafer paper. Use a crusting buttercream (such as ABC-American buttercream) Spread a thin layer of edible glue with a clean wide paint brush on a cold, crusted buttercream surface. Then adhere your edible image.