

Enhance lace with delicate details by drawing lines in precise areas using the air-powered SugarVeil Icing Dispenser .



For further information, products, and creative ideas, visit [www.sugarveil.com](http://www.sugarveil.com).

SugarVeil Confectionery Icing, Icing Dispenser, and the Confectioners' Mat are under patent, trademark, and copyright protection of Waldron LLC.

### Helpful hints:

- Ensure that mat is completely dry before use. To dry, place in 175 degree oven for a short time and allow to cool completely before spreading with Sugarveil.
- Keep oven temperature low when setting SugarVeil, as it will bake, rather than set, when heated above 135 degrees. Also be sure to allow heated lace to cool slightly before testing for doneness.
- For dark lace colors, mix dry powder color with SugarVeil before adding water.
- When using food color with SugarVeil, lubricate mat using a very scant amount of liquid soybean oil (check label of "vegetable oil") applied with a soft natural hair brush in a circular motion. Do not use spray oil. Blot any residual oil from mat with a towel..
- When using the Confectioner's Spreader, take care to spread SugarVeil into (not scrape out of) the lace design.
- If SugarVeil lace is set but you desire to remove it later, turn mat face down onto a table top, or place in a Ziploc bag.
- Peel mat from the lace, not the lace from the mat.
- Store SugarVeil decorations away from sunlight between fresh sheets of parchment in food storage bags. \*SugarVeil decorations which are set at room temperature will remain flexible a longer period of time than those heated to set.

### Mat care:

To clean mat, soak and use water pressure only . Do not use metal tools on mat. Although mat will withstand temperatures of 350 degrees, do not allow direct contact with interior oven parts (place mat on a baking sheet)..



Visit [www.youtube.com/SugarVeil](http://www.youtube.com/SugarVeil) to see SugarVeil Confectionery Icing in action.

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Create delicate lace effortlessly with the SugarVeil® Confectioners' Mat

## Instructions

One day prior to use, prepare the SugarVeil icing. Mix 1/3c. Plus 2Tbl. boiling water into 1c. SugarVeil Confectionery mix and immediately beat on high speed for 4 minutes. Cover with plastic wrap. Visit [www.youtube.com/sugarveil](http://www.youtube.com/sugarveil) to see a video showing the below techniques.

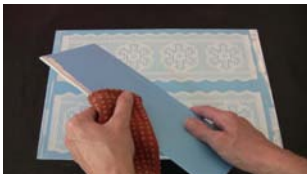
Directly before use, rebeat the mixture by hand for one minute..Apply a dollop of SugarVeil to mat.



Use the Confectioners' Spreader to spread and 'stretch' repeated layers of the SugarVeil mixture across lace mat length-wise, crosswise, and diagonally, each stroke continually compressing mixture into lace design until all incised lines are filled solidly and without air bubbles.

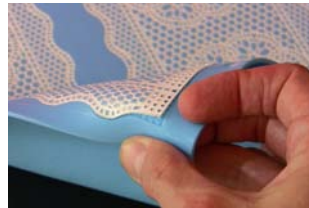
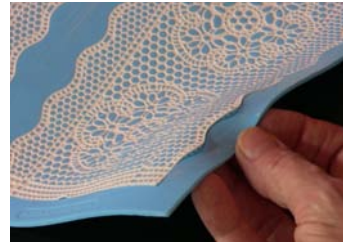


For the final lengthwise swipe, wipe the edge of the spreader clean with a damp cloth and hold with both hands so that edges and open areas of lace design are clean.



Allow to set . At regular room temperature and humidity of 40%, lace will set in about 3 hours. If humidity is greater than 50%, or speed setting is desired, place mat on baking sheet in 100 degree oven for approximately 35-50 minutes\* (test for correct time for your oven). Rotate to allow even heat, and allow to cool slightly before inspecting for doneness.

Lace is properly set and may be removed when all of the following characteristics apply:



(1) When lifting a corner, lace is firm and does not stretch out of shape,

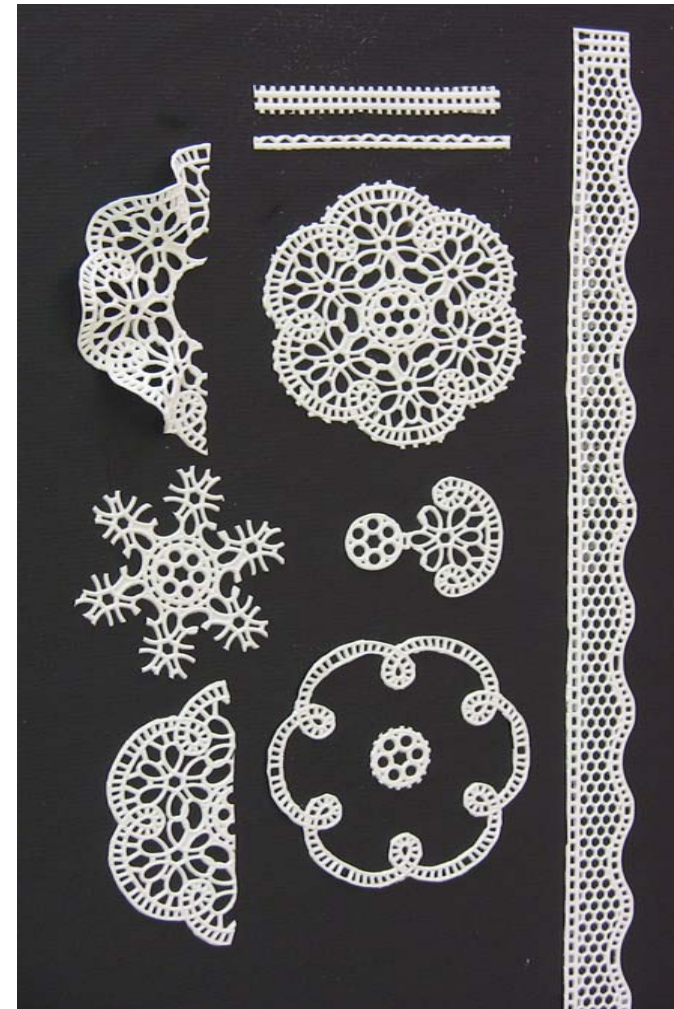
(2) Lace separates easily when mat is gently flexed at edge, and

(3) Lace is not at all sticky to the touch

To remove lace, peel an inch or so of lace from the shorter edge and place face down onto table top. Peel the mat back onto itself a few inches and wedge the Confectioners' Spreader between the lace and the mat to pin the lace down slightly to the table. Peel mat back a few inches and advance the spreader further to pin down the lace as you peel the mat from the lace several more inches. Repeat until the entire mat is peeled from the lace.



Shapes from the lace pieces may be cut with Confectionery Snips, or other small, fine, precise scissors.



Pieces may be painted with gold dust/colored luster powders mixed with grain alcohol, or airbrushed. Lace will stick to any icing surface - if surface is dry, use a scant amount of water on a fingertip. SugarVeil will meld nicely onto the surface of warm pastries, cookies, and candy.