



How To Prepare Cake Lace

To make 90g of Cake Lace (which will cover one large Cake Lace mat):

1. Preheat your oven to 70 - 80°C.
2. Place 40ml of water into the bowl of your food mixer.
3. Add 42g (approx. 4 tablespoons) of Part A powder.
4. Mix on high for two minutes.
5. Add 2.5ml (approx. 1/2 teaspoon) of Part B liquid.
6. Mix on high for 4-6 minutes until Cake Lace looks smooth.
7. Spread some of the Cake Lace onto your chosen mat using a Cake Lace spreading knife. Work the mixture in all directions to ensure that there is an even coverage. Remove any excess with the spreading knife.
8. Place into your pre-heated oven for between 15-18 minutes to dry the Cake Lace.
9. Remove from the oven and set aside for 5 minutes for the Cake Lace to cool.
10. Check that the Cake Lace is ready by peeling the edge of the Cake Lace from the mat. It should release easily. If it does not, the Cake Lace is not dry yet, so place it back in the oven for another 4 minutes, and then test again
11. Place the dried Cake Lace face down onto a clean surface and using the Cake Lace spreading knife, release it from the mat. Cake Lace can be air dried and will take between 6-8 hours.
12. To fix the Cake Lace to your cake, brush a little cooled, boiled water straight onto your sugarpaste covered cake and then press the Cake Lace gently onto the cake.

A small amount of Part B will be left, you can optionally add this to create a softer lace. Cake lace will remain pliable for many months, transporting your cakes will be a breeze.

Cake lace can be coloured using powder or gel pastes to achieve pastel colours. Airbrush or spray to achieve dark colours.

FAQ

Q: When colouring the Cake Lace, do I need to do anything special?

A: We advise dropping the baking temperature by 5-10 degrees and put the Cake Lace in for a total of 20-25 minutes. Please be aware that all ovens are different, so timings and temperatures are estimated.

Q: What type of colouring can I use with Cake Lace?

A: We would advise any gel based food colourings, but for superior results, try out Claire's range of lustre dusts!

Q: Can I flavour my Cake Lace?

A: Definitely! Pick your favourite flavour (we recommend the LorAnn oil range), add a few drops during the mixing process, and bake as normal.

Q: How many mat designs can my tub of Cake Lace make?

A: We would suggest, for a 500g Cake Lace mix, you would be able to make between 35-40 small lace mats worth, or 20-24 of the large mats.

Q: How can I store my Cake Lace once made up?

A: You can store the Cake Lace between two sheets of baking/parchment paper. If you then place this on a pantry shelf, or in a cupboard for example, it can last up until the expiry date on the tub. You can store this either flat, or rolled, however, avoid placing objects on top of this.

Q: Can Cake Lace be applied to things such as ganache, vanilla buttercream, or Swiss Meringue Buttercream?

A: Cake Lace will work on ganache and swiss meringue as normal, however we do not advise using Cake Lace with standard buttercream, as this stays soft.

Q: Can I use Cake Lace with chocolate?

A: You certainly can! If you are using the Gold Cake Lace, you may need to use a tiny amount of edible glue to adhere this to the chocolate, however.

Ingredients: Wheat starch; Fructose; Glucose; thickener: E440; Colourings: E171, E155, E151, E133; flavour: Vanilla, preservative E202