

# Cakes Around Town

## Work Sheets Series Designer Prints

### Tips for Working with Edible Image® Designs

Under extreme conditions, such as high humidity, an Edible Image® decoration may be difficult to peel from the backing sheet. If you are having issues peeling your Edible Image® decoration, try these tips.

#### Edible Image® Decorations

- Gently roll the backing sheet over the edge of a table or counter (with image facing up) to loosen the image.
- If that does not work, place the decoration in the freezer for 30 to 90 seconds, then gently roll the backing sheet over the edge of a table or counter (with image facing up). The image should pop off the backing sheet.



#### Designer Prints™

- Place one sheet in the freezer for 30 to 90 seconds.
- Gently roll the backing sheet over the edge of a table or counter starting at the edge of the first strip (with image facing up). Peel the first strip off the backing sheets.
- Put the sheet with the remaining strip(s) back in the freezer, and repeat the process until you have removed all the Designer Prints™ you need.



#### Print-Ons® Sheets

- Place the printed sheet in the freezer for 30 to 90 seconds.
- Remove it from freezer and allow it to rest for 5 seconds.
- Gently roll the backing sheet over the edge of a table or counter (with image facing up). The image should pop off the backing sheet or peel with greater ease.



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### Edible Image® Shimmer Ribbons™

- If you are placing Edible Image® Shimmer Ribbons™ over a darker icing, use a #104 tip to make a thin band of white icing where you plan to place your Shimmer Ribbons™. Then place the ribbons where you want, and the white icing will help the Shimmer Ribbons™ color stand out.
- Shimmer Ribbons™ are slightly more durable than regular Edible Image® designs, and if you have not placed Shimmer Ribbons™ perfectly on the cake, you can peel them back and carefully move them. This allows for easier decorating handling, as the melding time is a little longer.
- Trim Shimmer Ribbons™ the long way into ¼" inch strips that are still 10 ½" long. Carefully wrap the Shimmer Ribbons™ strips around long ropes of white fondant. Twist and turn the fondant carefully to create a stunning shimmered rope effect. Don't twist too tight.
- Cut Shimmer Ribbons™ into shorter pieces, and use as connecting pieces between clusters of flowers.
- Use Shimmer Ribbons™ on the diagonal as well as horizontal and vertical.



### Additional Troubleshooting Tips

- Save a backing sheet, and use it to slide under Edible Image® design to loosen from other backing sheets.
- If buttercream has formed a crust, spray with a fine mist of water before applying the image.
- DO NOT ADD extra moisture to non-dairy whipped toppings. Add a generous mist of water over royal icing.
- For fondant only, add a slight misting of water where you will be placing an Edible Image® design.
- If you are frequently having issues removing Edible Image® designs from their backing sheets, use desiccant packs for storage always.

