



edibleimages

TIP SHEET

ShopCandyLady.com

269-343-5900

Edible cake sheets should be stored flat in an airtight container at room temperature, away from direct sunlight and moisture. To apply them, gently peel the backing sheet, position the image on the frosted cake, and smooth out any air bubbles with a rolling pin or spatula.

Storing Edible Cake Sheets:

Keep them flat: Avoid folding or bending, as this can cause permanent creases.

Airtight storage: Store in a sealed bag or container to prevent moisture and air exposure.

Room temperature: Edible sheets do not need refrigeration.

Out of direct sunlight: Sunlight can cause the image to fade.

Dry place: Avoid storing in humid environments.

Applying Edible Cake Sheets:

Prepare the cake:

Frost the cake with your desired frosting (buttercream, fondant, etc.).

Peel and position:

Gently peel the edible image from the backing sheet and position it on the cake.

Smooth out air bubbles:

Use a rolling pin or spatula to smooth out any air bubbles trapped beneath the image.

Add a thin layer of glue (if needed):

For fondant, a thin layer of corn syrup or shortening can help the image stick.

Use immediately:

Apply the image as close to serving time as possible to minimize any potential fading.