HOUSE of Cake

METALLIC GOLD & SILVER SUGAR PASTE

SOFT & READY TO USE

Add a gorgeous hint of metallic to cake coverings and decorations with the new metallic sugar paste from House of Cake. This soft paste is really easy to work with and does not require much kneading before it is ready to use.

Available in Gold and Silver in 100g packs with a light vanilla flavour.

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87038

Use a small amount of metallic sugar paste for a subtle marble effect!

AVAILABLE AT CULPITT.COM

INSTRUCTIONS

MARBLING

1

Take white and metallic sugar paste and separate into small pieces.

2

Roll each small piece into log thin sausage shapes and alternate.

3

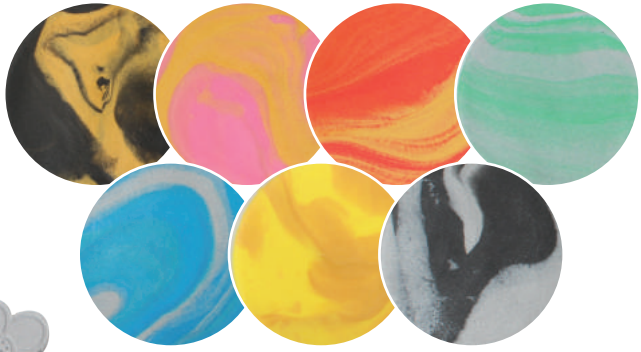
Join all of the pieces together and use a rolling pin to flatten out.

4

Roll the paste gently until the colours have marbled together.

ADD SHINE TO SUGAR PASTE

Try mixing and marbling the metallic pastes into different colours to add shimmer and interest.



CREATE DECORATIONS

Metallic sugar paste is also great for use with plunger cutters for creating lettering and shapes such as flowers, hearts and stars.

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