

Store your edible dessert image/icing sheet in the zipper bag provided, out of direct sunlight, and lying flat at room temperature until ready for use. Refrigeration is not recommended unless the climate is very dry. Do not let any condensation or moisture drip onto the icing sheet(s) either before or after they are on your product; the print will run, and the sheet will melt and ruin your design. After the icing sheet is on your dessert for an hour or more it will merge with the frosting.

Before removing the icing sheet from the zipper bag and the backing paper, have your plain freshly-iced dessert ready. White buttercream icing is best, but any type will work; including fondant, canned store-bought icing, royal icing, melted chocolate, frozen ice cream cakes, cheesecakes, candy apples, krispie treats, lollipops, and giant cookies. Instructions below are for the most common buttercream and fondant types of icing. For specific instructions for whipped cream and other types of icings, please contact me.

Your icing should be fresh; not dry or crusted. If the icing on your cake becomes dry, spritz a very fine mist of water over the area to be covered with the icing sheet before applying the icing sheet. Take caution not to get any water on the printed side of the icing sheet; moisture will cause your print to run and will ruin your design.

If applying the icing sheet to fondant or any other dry edible surface, brush the entire back of the icing sheet with a thin layer of white buttercream icing or clear corn syrup (Karo®) straight from the bottle or thinned with a tiny amount of water. Make sure you cover the entire back of the icing sheet or it will not adhere properly, and may appear blotchy. Take care not to get any moisture on the printed side of the icing sheet; it will cause your print to run and will ruin your design.

To remove the icing sheet from the backing, hold the opposite edges of the backing sheet and pull the backing sheet across the sharp edge of a table or countertop; it should separate easily. Lay the icing sheet on top of the dessert from the middle first to the ends. If there are wrinkles, pat gently to smooth. If any bubbles appear that you cannot remove by patting gently, you can carefully pierce the bubble with a straight pin to remove the air pocket and pat gently to smooth.

If the icing sheet won't release from the backing, place it in a dry freezer for 30 to 45 seconds, then release as described above. If there are large areas of dark colored prints (like black) or your work area is warm and/or humid, your icing sheet may be difficult to remove from the backing. If this happens, leave the icing sheet in the freezer for a longer period of time. Be very careful when using this method, as the icing sheet will become brittle and will break easily when frozen. If you happen to leave the icing sheet in the freezer too long, simply lay it flat and let it warm up before attempting to remove it from the backing.

Do not try to lift the icing sheet once it has been placed onto the frosting; you risk ruining the print. Icing sheets are quite thin; if your dessert flexes when moved, it may crack the picture. Putting your dessert on a foil covered extra rigid cardboard cake board can help avoid this.