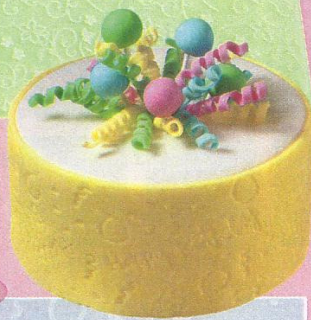


Fondant Mats

FONDANT IMPRINT MATS

Imprint a beautiful recessed pattern to cover your cake! Just smooth your rolled fondant over the mat, place on your cake and peel back the mat. The recessed design imprinted in the fondant adds beautiful definition, so even white cakes stand out. Also great for textured fondant ribbons and edging. 20 x 20 in.

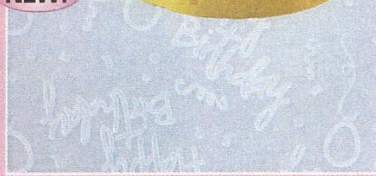


NEW!



Star Power
409-V-416

NEW!



Happy Birthday
409-V-417



Floral Fantasy
409-V-415



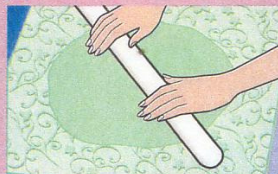
Graceful Vines
409-V-414

Using Fondant Imprint Mats



1. Roll out fondant 1/8 in. thick using rolling pin.

2. Lift fondant onto Fondant Imprint Mat using rolling pin. Or, place Fondant Imprint Mat on top of rolled fondant.



3. If fondant is on top of Fondant Imprint Mat, smooth by pressing firmly with Wilton Easy-Glide Fondant Smoother (p. 151) or roll with rolling pin. If fondant is below Fondant Imprint Mat, roll with rolling pin.



4. Lift Fondant Imprint Mat with fondant attached and center imprinted fondant on cake. Peel back mat. Smooth fondant around cake by gently pressing with heel of hand.

ROPE MOLD

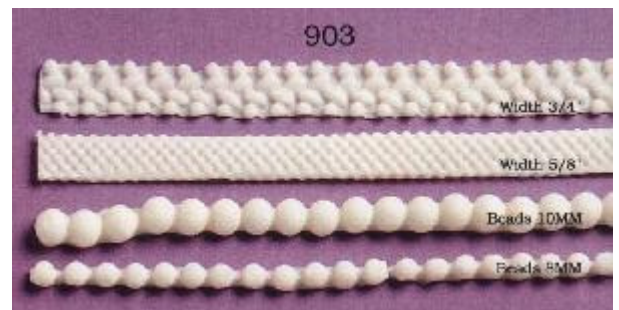
(BELOW IS PRODUCT OF MOULD)



(MOULD 29x14 CM)

BEADING MOLD

(BELOW IS PRODUCT OF MOULD)



(MOULD 29 x14 CM)