



Lambert Academy
— OF SUGAR CRAFT —

(587) 332-4234

Guild Members Only
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HOMEMADE SUGAR LACE

INGREDIENTS

1/2 cup boiled water
1 Tsp Tylose powder
1 Tbsp powder sugar
2 Tbsp corn starch
1/2 tsp meringue powder/egg white powder
1/2 tsp liquid glucose
1 tsp glycerin
1/2 tsp color gel

INSTRUCTIONS

- Add Tylose powder to boiling water. Using a hand whisk, mix until somewhat clear. It will be gummy at first but will clear over time.
- Mix in the confectioner sugar.
- Add cornstarch and combine.
- Mix in the meringue powder/egg white powder.
- Add liquid glucose and glycerin
- Add white gel color to the mixture
- Store in the refrigerator for up to one week. Bring to room temperature for use. If mixture has separated, mix well.



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EDIBLE FABRIC

What you will need

Glycerine Powdered Gelatine Rice paper Water - cold water from the tap

Paint brush, a good quality 1" decorators brush works well and is cost effective. You don't want brush bristles contaminating your hard work, nor do you want brush lines. Or you can use an artists brush.

A non stick or silicone mat.

Cornflour or an edible powder/petal/luster dust with a soft brush or muslin cloth dabber.

Pizza cutter or knife – not too sharp to damage your mat but sharp enough to create a clean cut edge

A measuring spoon A teaspoon for stirring A microwavable container

EdiFab Soft ingredients

2 tablespoons Powdered Gelatine 4 tablespoons cold water 4 tablespoons Glycerine

This is a soft, flexible, slightly stretchy realistic feeling material that remains pliable. Due to the higher ratio of Glycerine this recipe is not suitable for contact with sugar based cake coverings but is fantastic for use on naked or chocolate cakes, or decorations that don't need to come into contact with fondant/sugarpaste/modelling paste/royal icing.

EdiFab Medium ingredients

2 tablespoons powdered Gelatine 4 tablespoons cold water 2 tablespoon Glycerine



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This is initially the same as EdiFab Soft when it's first made so it is flexible and slightly stretchy but dries a little stiffer so is more inclined to stay put! It's a lot like soft leather when fully dry.

This can be used on chocolate or naked cakes but can also be used on fondant cakes as long as it has been dusted with a luster dust... NOT cornflour as luster dust creates a barrier... whereas cornflour does not.

EdiFab Hard ingredients

2 4 1/2

tablespoons powdered Gelatine tablespoons cold water

tablespoon Glycerine

This recipe contains the least amount of Glycerine making it the most versatile as it can be used on any cake covering. The result is flexible to start with just like the soft and medium but it dries a lot firmer and holds it's shape. Treat it a little like thinly rolled modelling paste, but it won't end up brittle. Your decorations will be stiff, lightweight and robust.

This is the only recipe that is suitable for dusting with luster dust OR cornflour due to it's low ratio of Glycerine because when dry it does not react to the sugar in fondant/royal icing/butter icing etc.... the key is WHEN to make your decorations from it.

Swags: position onto the cake after a couple of hours of being made while it is still flexible and pliable, but be aware that like other well known brands of edible fabric this also shrinks ever so slightly.

Flowers, foliage, Butterflies etc that need to dry hard and hold their shape: cut out while the fabric is still soft, we recommend within 3-4 hours of being made, then leave to dry in it's desired position.

Bows that need to dry stiff: make your bow within 3-4 hours of the fabric being



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made, then either let dry or place straight onto the cake if you need it to sit a little more naturally.

Method of making EdiFab

Please refer to quantities/ratios to which fabric you require, the method is always the same.

- Put your cold water into a microwaveable container.
- Sprinkle in the gelatine and quickly stir thoroughly to ensure no lumps.
- Set aside and leave to stand for 15 minutes – after 15 minutes all the water should be absorbed. Don't worry if you leave it longer, it'll still work the same even if you leave it for a few hours.
- Place the mixture in the microwave on high heat for approximately 10 second intervals until the mixture has dissolved and is a runny liquid. Do not bring to the boil but the hotter it is the better.
- Remove from the microwave and if you have a film of bubbles or scum, simply remove with a teaspoon, you might have to wait a few minutes for the scum/ bubbles to rise to the surface but not all Gelatines do this, some brands the scum is there straight away, either way this needs to be removed as this creates a more perfect end result. Some gelatine brands 'scum' more than others.
- Add the Glycerine and stir until combined well.
- You can add colour or flavour at this stage - *optional.
- *To sweeten just crush a sweetener tablet between two spoons making a powder then add to the mixture (I prefer a Steviol product which is a natural sweetener, rather than aspartame)



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- *To flavour add a clear liquid concentrate (I rather like cotton candy flavour made by LorAnn oils) only a couple of drops needed.
- Reheat in the microwave for 10 seconds to bring it back to being very runny.
- It is now ready to use!

How to apply your EdiFab

- Have your non stick mat on the surface where you're working.
- Place your sheet of rice paper on the mat.
- Dip your Paintbrush into your EdiFab so it is generously loaded and paint onto the entire surface of the rice paper quickly and liberally. Re-dip your brush if you need to!
- Work quickly or you will be left with drag marks.
- Immediately flip your rice paper and repeat on the other side trying to ensure a minimal amount of air bubbles between the mat and paper.
- Leave for a minimum of 10 minutes then dust the entire surface of the painted rice paper, score around the edges to aid in peeling your rice paper from the mat easily, turn it over and dust on the other side.
- Dusting can either be done using cornflour or an edible shimmer/gold/silver luster dust. Please refer to your chosen EdiFab recipe for the recommended dust.
- Leave for 1 hour and you should now have edible fabric, ready to use. It will be quite delicate and soft at this stage and perfect for drapes. If you would prefer to work with it when it's a little more robust for bows etc, leave for



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- around 3-6 hours. The finished result/texture will be overnight or 12 - 24 hours.
- If you are making a few sheets or not a fast worker and your mixture starts to thicken, just reheat for a few seconds in the microwave, you can reheat your mixture as many times as necessary. **Storage** Any excess mix that's not been used will set like jelly and can be stored in the fridge for approximately 1 week (remember it is a bovine product so treat in a similar manner to regular party jellies) EdiFab that is on rice paper will last a lot longer once dry, and should be stored in a cool dry place Made up mixture will last up to 6 months in the freezer. Please use an airtight container. Just reheat in the microwave as normal when you need it after defrosting thoroughly. Do not refreeze. The ingredient quantities are a ratio and make approx 1/3 cup, enough for approximately 4 x A4 sheets, so if you would like to make more EdiFab, just double, triple the ingredients etc!

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