



Photo Me  
Edible  
Art

# Directions for use

- 🍪 Remove picture from resealable bag approximately five minutes before it is needed. This allows the image to dry and little so that it can easily be lifted from its backing.
- 🍪 If you need to store the image it will keep for two months. Store in a cool dry place, laid flat in its original packaging. But do not refrigerate.
- 🍪 The icing sheets are moisture sensitive and can easily absorb moisture from ambient air when exposed for considerable time.
- 🍪 If the image sticks do not force it, use any of the below methods to assist:
  - o Place in the freezer for one to two minutes; peel off as soon as you get it out.
  - o Place a baking tray in the oven (not the icing sheet) at 160° for approximately ten minutes. Remove the tray from the oven, cover with paper (preferably greaseproof) and place the icing sheet on top, image up. Leave for two to three minutes and the image should peel away easily from the backing. Repeat if necessary.
- 🍪 You may find it easier to pull the backing sheet over the edge of your table or worktop to help release the edible sheet, or slide a thin knife (palette knife) underneath.
- 🍪 The image can be easily trimmed, do this while the image is still on the backing sheet using scissors, craft knife or similar.
- 🍪 Apply a thin layer/ mist of water to the surface of your icing (if dry icing) where the image is to be placed. This should only be enough to make the sugar paste tacky (excess moisture could cause the colours to run).
- 🍪 Place the image on the cake and smooth down with your fingers if required. Once in place the image will become inseparable from the sugar paste.
- 🍪 It is possible to write or decorate on top of the image as you would normally.

## INGREDIENTS

Water, Bulking Agent (Cornstarch)(Cellulose), Humectant: Sorbitol, Glycerine, Vegetable Oil, Gum Arabic, Emulsifier (Polysorbate 80), Flavour Enhancer (Vanilla), Titanium Dioxide, Preservative (Citric Acid)

