

How to: Make Your Cakes Golden



An easy way to enhance your creations is by adding Gold. Our McCall's Golden Pearl

Dust allows you to add a beautiful golden sparkle to your flowers and cakes.

You Will Need:

- Nylon stocking/ or <u>Dusting Pouch</u>
- Golden Pearl Dust
- Rolling Pin
- Golden Yellow Rolled Fondant
- Disposable Gloves

STEP 1

Begin with kneading your McCall's Golden Yellow Easylce Rolled Fondant as usual. Make sure to work on a smooth surface, you want to ensure that the fondants surface is as smooth as possible before dusting.

Note: You may like to use our Smooth Surface Disposable Gloves, to avoid the dust sticking to your fingers. The gloves will also give a better finish when you are smoothing the fondant on the cake.



STEP 2

Dust the table lightly with McCall's Golden Pearl Dust. Make sure to use a dusting pouch/cup or a piece of nylon stocking and fill it with McCall's Golden Pearl Dust. It is important that you get an even dusting on the table.



Note: you can also lightly dust cornstarch on the back of McCall's fondant, But make sure that you DO NOT dust the table with it also.

STEP 3

Lightly press the Easylce Rolled Fondant on the dusted surface and start to roll out. Make sure to move the Easylce Rolled Fondant around frequently on the table. You can add more Golden Pearl dust if you need to on the table's surface.





Once you have achieved the desired color, continue to cover your cakes as you normally would.

See link: How to cover a cake with Easylce Rolled Fondant if you need assistance.





CREATE DIFFERENT EFFECTS:

The Golden Pearl Dust will given a variant different looks on different colors of fondant.

When using our McCall's Easylce White Fondant it will look Pearlized with a golden tint to it.

You can also mix the Golden Pearl Dust with any food approved powder colour to make your own coloured pearl dust. Try our new line of SOO Intense powdered colours, these are edible



products in both Canada & USA