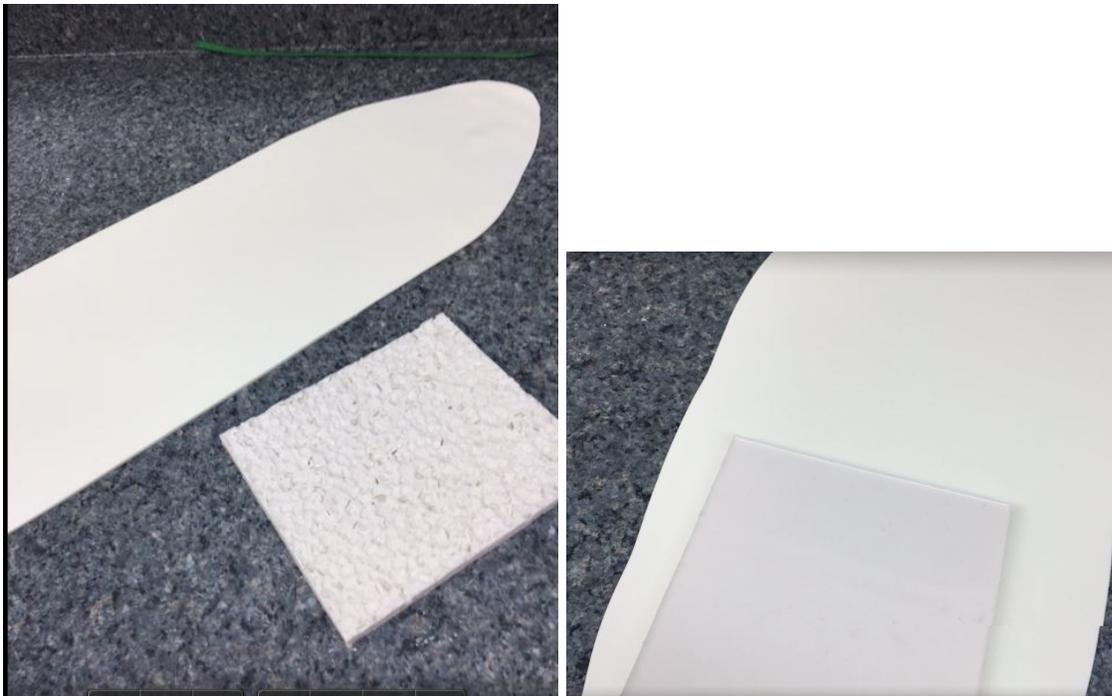


**Instructions for Confetti Candy Disc Texture Mats By Sugar Delites/Jennifer
Dontz**

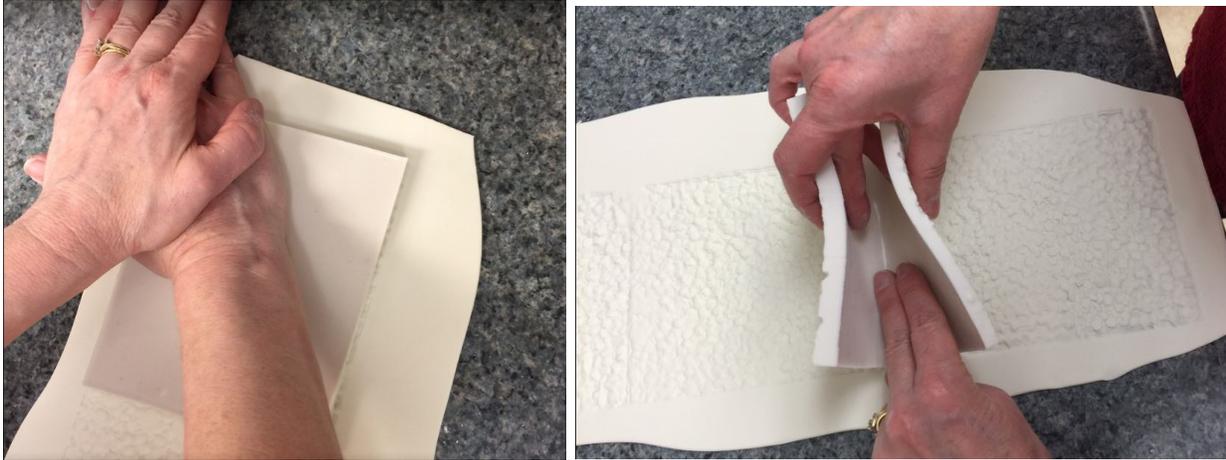
www.sugardelites.com

(Item # MOL820) Confetti Candy Disc Impression Mat

(Item # MOL819) Confetti Candy Disc Border Impression Mat



Roll your paste out to the length you need to go around the outside of your cake.
Dust surface with cornstarch. Place the mat on the paste, texture side down.



Picture the mat divided into 9 sections. Place both hands on the number 1 section and press firmly. Move to section 2 and do the same for each of the nine sections. Once you do that, go over here and there to make sure you get it all. If you don't, you can take the mat and fold it and press to cover any missed areas. Then place the mat directly joining the first impression you made on the paste and repeat the above pressing steps. To blend the seam, gently fold the mat in half, place on seam and press. One time is ideal but if you still need to blend, repeat it again.



Cut the texture area with a pizza cutter or similar item. Start to roll the paste up into a spiral roll, texture inside the roll.



Taking your iced cake or dummy (I put clear piping gel on the dummy to adhere), place the roll up against the side and gently start unrolling. You can take a soft sponge to press here and there to make sure the paste is adhering to the cake side. Be careful not to press too hard and remove texture.



I make a “wallpaper” cut in the back. One side should overlap the other. Take a ruler and make one clean, straight cut through both layers that are overlapping. Then peel one side back to reveal the excess and remove. Then join the two ends and you have a perfect cut.



Then take your exacto knife and trim the top excess paste flat with the top of the cake. I took a 6” round cardboard and cut a circle to do the top finish piece.



Take the mat and lay it across the middle of the top. Press in a similar fashion to earlier instruction.



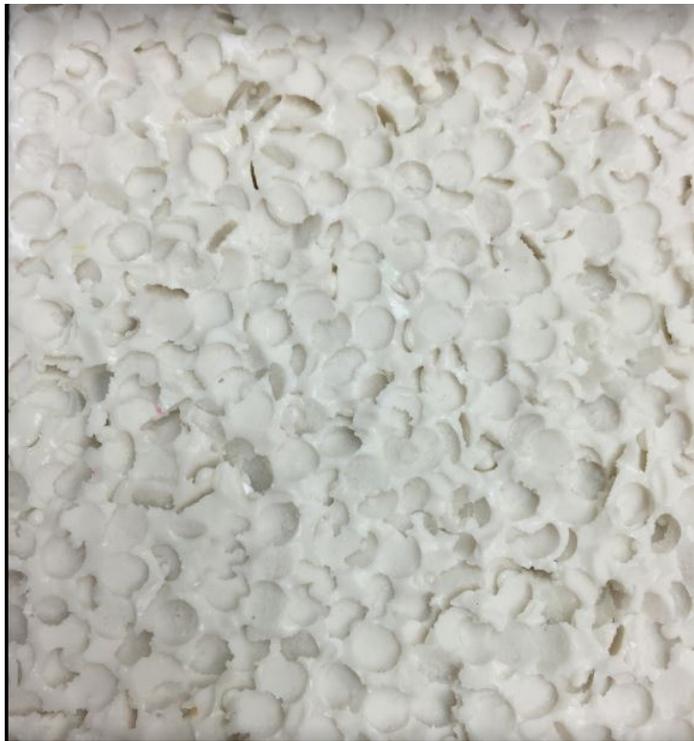
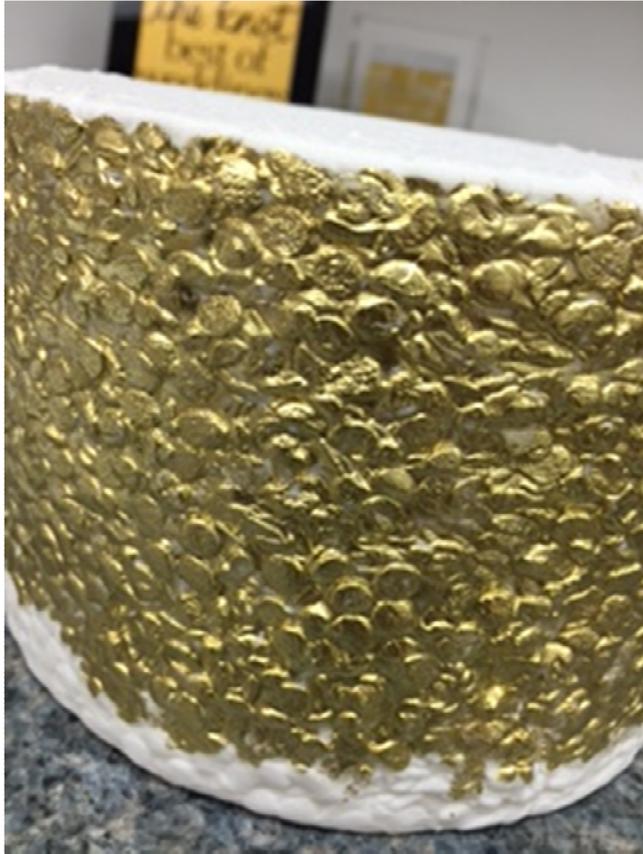
Because of putting pressure on the mat, the circle will grow a little so I trimmed just a bit off the side to compensate for that expansion. On the top seam, use the same method to blend out the seam line.



The goal is to blend the seam as good as you can. Taking a straw and imprinting here and there helps to blend. I then used my Dresden tool to finish any line blending that might be needed.



To paint the pretty gold color, I used the food safe Rolkem super gold dust (Item # DUS216), which we carry. I mix it with vodka to the consistency of maple syrup. If you mix in the lid you won't waste any, BUT (IMPORTANT), be sure to let the lid dry completely before popping back on. To make the ribbon bottom border I used the same methods as shown above. I did take my FMM multi-ribbon cutter and trim down the width of the ribbon just a bit. If you don't own one of these handy little tools, I highly recommend it. (Item # CUT031). If you put an item number into our search bar it will pop up.





Finished 😊 Hope you enjoyed the tutorial. Jennifer 😊