

## HOW DO THEY DO THAT?

We thought the very best way to show you how to use the NEW ONLAYS is to give you a link to an online video. See how easy these are to use and how beautiful there design can be.

<http://www.youtube.com/watch?v=0aCknMBFxQw>

Here's some written instructions on using the onlays:

1. Cover cake with fondant or buttercream.  
If buttercream is used, chill until firm or allow to crust
2. Lightly cornstarch your Silicone Onlay
3. Stiffen fondant with tylose, CMC or powdered sugar. Roll your fondant out to a setting of 2 on your Kitchen Aid Pasta attachment or 1/16 inch thickness using a rolling pin.
4. Lay fondant on the Onlay & using light, quick strokes roll with a small rolling pin until trimming blades cut through the fondant completely.
5. Remove excess fondant in the outer edge & brush adhesive evenly over fondant. Adhesive Recipe: 3 parts corn syrup, 1 part water.
6. Remove unwanted pieces of fondant from the Onlay
7. Gently stretch the Onlay on all sides to loosen the fondant
8. Allign the Onlay onto the cake & press gently on back of the Onlay to get the fondant to adhere to the cake
9. Carefully peel back the Onlay from the the cake, while ensuring the fondant has adhered to the cake.

The question has been asked, can I use an Onlay on a buttercream cake? YES! But, the cake needs to be very firm/chilled. You also need to chill between applications to keep the icing very firm.