

How do they do that?

This month's tutorial is by Earlene Moore. She will show you how to use her wonderful, new, enhanced lace molds -

WHAT MAKES THESE MOLDS DIFFERENT?

Designs are already over piped for you to give you a 3rd dimension in the lace pattern.



Bottom (blank) pattern on each mold for marking your dough.



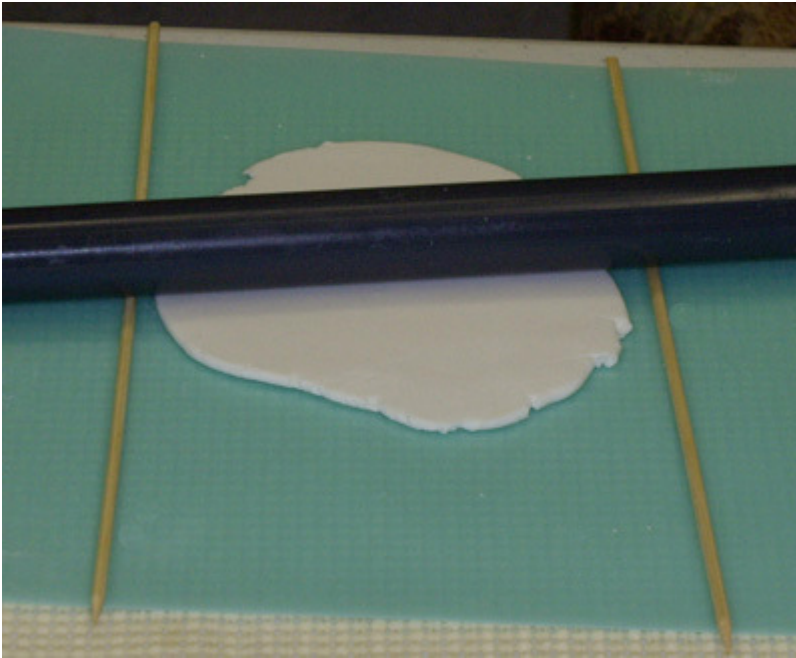
"Blade" around the top of each design for trimming dough fast and easy.
The firm ridge around the top of each design is what "blade"



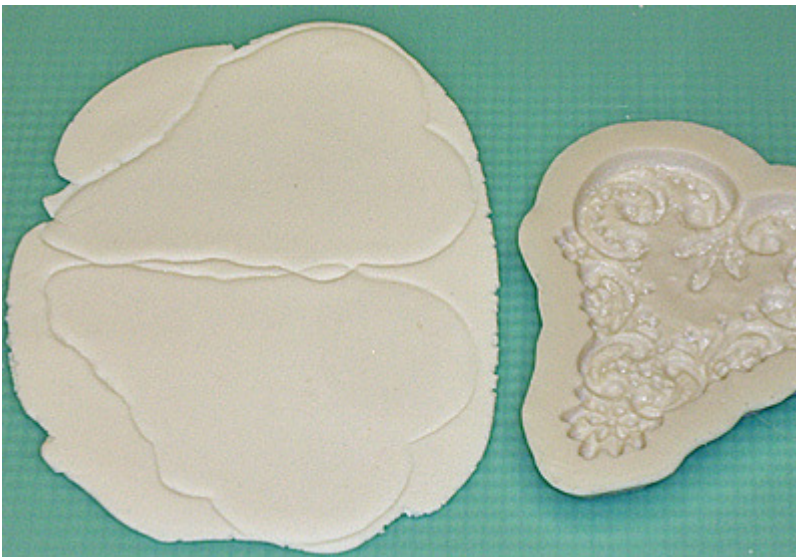
HOW TO USE ENHANCED LACE MOLDS -

1. Roll out the dough slightly thicker than the thick flowers. I normally do flower petals on the #5 setting pasta machine. The #4 thickness is good for the lace. Pasta machines are not created equal - yours may be another thickness setting.

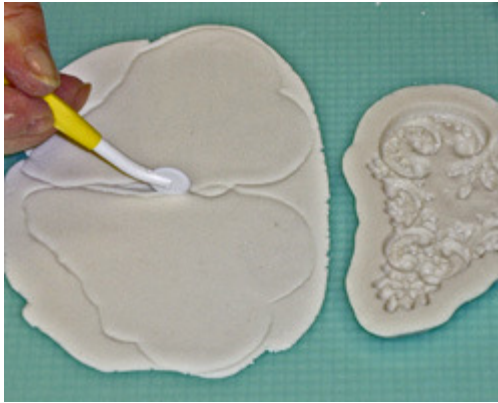
If you don't have a pasta machine, you can roll the dough between 2 - 1/8" skewers. Then roll it thinner - to all thickness



2. Imprint design outline using the back of the mold sugar dough. Imprint multiple patterns to cut apart



3. Cut around one imprinted design. (The two wheel modeling/cutting tool as shown in the pic, is available <http://jenniferdontz.com/viewproduct.php?itemid=>



4. Very Important

Dust the bottom side of the sugar dough to be placed in the mold with a knee high stocking filled with cornstarch

Don't dust the mold - dust the sugar dough

Lay rolled sugar piece on top of the mold - cornstarch side down.



5. Using a small rolling pen - roll over the top of the piece multiple times with light pressure until "blade" has

mold



6. Remove excess dough from around the mold



7. Press around the edges of the mold rolling the fin toward the center as your press firmly





8. Press firmly over the entire surface to imprint the design into your sugar piece.



If more detail is needed try using a stencil brush with a band around the bristles of the brush

9. To remove the sugar piece from the molds. Turn upside down on a clean surface. Encourage one edge to release the dough and roll back the mold away from

**Scrunch the molded piece if you need it to be a little
Stretch it slightly if you need it a little larger.**



If you don't get enough detail it could be

- 1. You didn't press hard enough**
- 2. Your sugar dough was too firm**

You can always place the sugar piece back into the press firmer. Because the pattern to these molds is the sugar paste will fit right back into the pattern.

Molds can be used with Isomalt, fondant, gumpaste and more

If you want to mold a chocolate piece with the silicone

warm the mold before filling with warm chocolate.

Using individual elements in the molds and Enhancing designs.

All the molds have elements in them that can be used as a design enhancer. Above are the steps to this technique.

- 1. Imprint just the portion of the mold you will need**
- 2. Press into the mold**
- 3. Trim around the design element needed angling the cutting wheel.**
- 4. Neaten up the edges with the cutting wheel or a dresden/veining tool.**





The whole mold is used for the side designs. Only the "Carolyn" mold is used for the next row up. The bottom half of the mold is used for the center fi

THE BOTTOM HALF OF THE MOLD IS USED FOR THE CENTER OF



The only mold used on this entire cake was the "Car enhanced mold.

ELEMENTS IN LACE MOLDS -

When purchasing a lace mold - look for all of the elements of the mold that can be separated and used independently





Betty Mold



Carolyn Mold

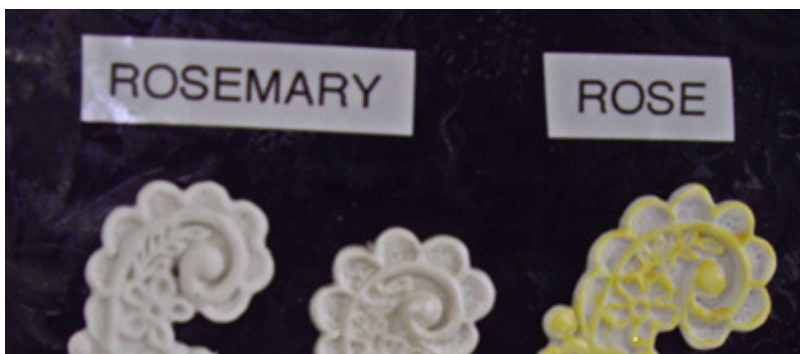




Peggy mold



Rebecca mold





Rosemary and Rose n



Ruth mold





Sheila mold



Shirley Left and Right

**Thank you Earlene! I can't wait to make a cake with
More beautiful designs to come...**