

Decorative Dusting Powders

Add stunning color effects and dimension to your cakes and cookies. Dusts may be brushed on dry or with alcohol or extract for differing effects.

Petal Dusts (Elite Color Dust) have a matte or flat finish and come in a variety of colors from soft pastels to deep, rich colors. They are perfect for completely covering a flower, decorative element or an entire cake. Very opaque so coverage can be blotchy.

Luster Dusts (Pearl Dust) provide a softer satin finish and come in dozens of colors including metallics. It can be difficult to get deeper hues with luster dust, but the coverage is very smooth. Super pearl is one of the most popular types of luster dust. Super pearl may be used to add a sheen to any color.

Sparkle Dusts (Star Dust) have a larger grain than luster dusts and the sparkle is a little more brilliant. Ultra White Star Dust works especially well on flowers and gives them a dewy effect.

Disco Dusts (Pixie, Fairy Dust) are dusts that have glittery effect similar to craft glitter. They do not cover with color but rather add beautiful specks of color. They may be sprinkled on molded pieces or flowers. Disco dusts are non-toxic, but are not FDA approved and are recommended for display purposes only.

Highlighter Dusts (Imperial Dust) come in gold and silver. They are non-edible and should only be used on decorative items that will be removed before serving.

Any dusts can be mixed together to achieve the desired effect. Steaming the dusts after application can help to set the color.

Application & Clean Up

Luster dusts can give instant shimmer to royal icing flowers, rolled fondant, gum paste, candy coating or chocolate. You can use the luster dusts on buttercream, but it is best to let the icing dry or crust completely before using. Dusts can be applied dry or wet. Experiment to find the mixture combination that works best for you and achieves the desired results. A very delicate hand is best when painting. As a general rule dip a paint brush into the dust and tap it loose into a glass bowl. Add a few drops of the liquid and stir, continue to add liquid one drop at a time until desired consistency is achieved.

Lemon oil allows for a longer working time. However, the paint may rub off to the touch, so try not to handle confection very much after it is painted.

Lemon extracts contain alcohol. Alcohol is quick to evaporate and is therefore dries quickly. Extracts are a more expensive option and lemon flavoring may not be suitable flavor to add to certain projects.

Vodka also dries quickly because of its alcohol content. It allows you to work quickly and to reapply within a very short period of time. Add a few drops of alcohol every few minutes to keep the dust wet. Alcohol evaporates away completely so it is safe to use with children's treats.

Everclear has a very high alcohol content, so your work will dry incredibly fast. When using alcohol you can also take a clean brush and paint over the mistake with some alcohol. However, sometimes the edges of the flowers may slightly melt when using alcohol.

Tylose "Paint" is made by mixing 1/4 teaspoon tylose powder and 1 Tablespoon boiling water and let set. Add a bit more boiling water until the mixture is the consistency of piping gel. Thin with more boiling water. Add dust to the mixture until an easily applied painting consistency is achieved.

Petal dusts are best used with flat brushes. Utilizing a variety of types and sizes is essential to achieve varying looks and styles. Only use your brushes with edible work and materials. To clean use dry corn starch. Either place the corn starch on a cloth or place in a cup. Put the brushes in the corn starch and tap out until the color no longer stains the corn starch or test the brush on a white paper towel to ensure no color remains on the brush.