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#GIM17- SINGLE ROSE

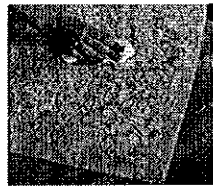
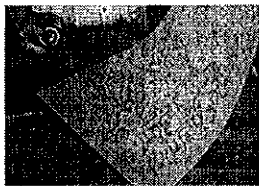
## Geraldine's Impression Mat How-To

\*\*\*Please Wash Mat Before Using\*\*\*

### Required Items:

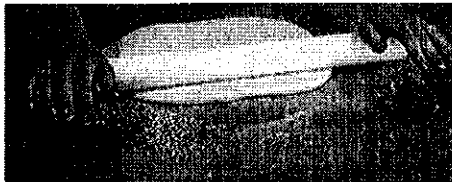
- ❖ Impression Mat (#GIM01-#GIM22)
- ❖ Vegetable Shortening
- ❖ Powdered Sugar
- ❖ Rolling Pin (#TPIN18)
- ❖ Sugarpaste (Rolled Fondant)
- ❖ Lustre Colour (#EA700- #EA966)
- ❖ Airbrush (optional)

### A Few Simple Steps:



**1.** Lightly Grease the Smooth side of the impression mat with vegetable shortening. Spray oil is acceptable but be sure to wipe off any excess.

**2.** Coat the cake with a very thin coating of buttercream, alcohol, or boiled apricot jam and allow to firm.



**3.** Knead the sugarpaste very well and roll out to the desired thickness (we recommend 1/8 inch to a maximum of 3/16 inch) on a sprinkling of powdered sugar. Frequently lift and turn the Sugarpaste using the roll-a-towel method until the desired size is achieved.



**4.** When the Sugarpaste is rolled to the desired size and thickness, lift the Sugarpaste using the roll-a-towel method and dust the counter with powdered sugar then lay the Sugarpaste back down onto your work surface (**This will avoid sticking later**).



**5.** Lay the impression mat – **smooth greased side down** – on the Sugarpaste and roll **firmly** over the top impressing the mat into the Sugarpaste to ensure a good definition of the pattern marks.

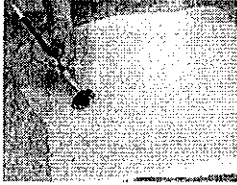
Geraldine Randlesome's  
**Creative Cutters**

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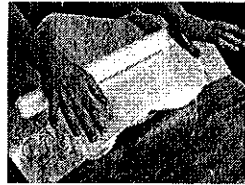
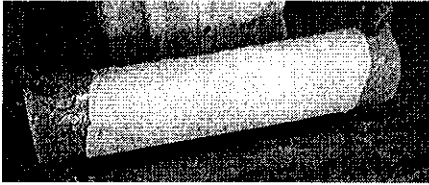
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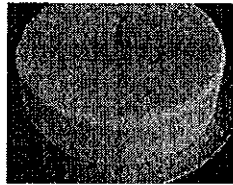
6. At this point any desired colour should be added. This can be done either by dusting powdered luster colours over the mat or airbrushing over the entire surface. To maintain colour coverage only on the pattern ensure the mat is still down on the Sugarpaste.



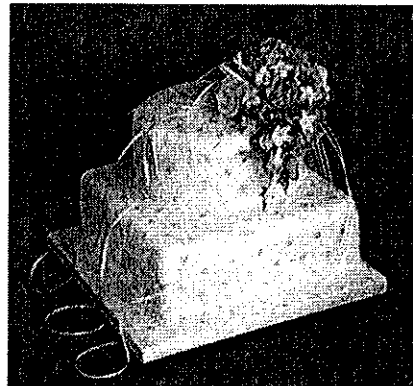
7. Lift the impression mat and Sugarpaste together using the roll-a-towel method and place on the cake. Be sure to roll across the top of the cake to remove the air trapped between the cake and the Sugarpaste. Carefully peel the impression from the Sugarpaste.



8. Lift the Sugarpaste away from the side of the cake like a skirt with one hand and smooth down the side with the other. **Do not use smoothers** as the pattern may be erased.



9. Trim away the excess Sugarpaste from around the base of cake.



Impression mat cake samples accented with  
sugar flowers or N.T. Paste flowers