

# Modeling & Sculpting Icings

Accents and decorations add beauty and flair to your cakes and cookies. There are several options to choose from when determining what medium to use to create embellishments.

Gum Paste also known as flower paste or modeling paste is a sugar dough that can be rolled very thin and is ideal for creating hand-molded flowers and intricate decorations. It hardens completely when dry, so it is not ideal to cover an entire cake. It is not the same as fondant, which remains soft. Gum paste will dry out quickly. Add less tylose to increase working time. Overworked gumpaste may become stiff and tough, to soften add a bit of shortening or egg whites. It is not recommended for eating, although it is edible. 50/50 paste is a combination of equal parts gum paste and fondant and is perfect for certain projects. It should not be used to cover an entire cake. See "Rolled Icing" handout for fondant recipes.

## Tylose Gum Paste Recipe

1 egg white (or use dried egg whites)

2 heaping teaspoons tylose

1 to 1½ cups powdered sugar, sifted

1 teaspoon vegetable shortening

Lightly beat egg white. Turn mixer on slow speed and add sifted sugar until a soft peak consistency. Mix at medium speed for several minutes. On low speed setting, add the tylose then turn mixer to high speed for a few seconds. The mixture will immediately thicken. Gradually add more sifted sugar if necessary until a pliable texture is achieved. Paste should not be sticky. Rub a little white vegetable shortening on your hands and work paste thoroughly. Place paste in a plastic bag, seal and store in a plastic container in the refrigerator for 24 hours before use. If adding color it may be added before adding tylose or after the paste has been refrigerated.

## Fast And Easy Gum Paste Recipe

1 pound fondant

1 Tablespoon tylose powder

Sprinkle tylose powder on your work space and knead the fondant on the surface until the tylose has been completely worked into the fondant. Refrigerate for several hours.

Modeling Chocolate also called chocolate leather, plastic chocolate or candy clay, is a moldable chocolate. It is made by melting chocolate and combining it with corn syrup or simple syrup and then kneaded until it reaches a stiff, pliable consistency. Used like clay, modeling chocolate can be molded into a variety of shapes and is generally used for creating accents and not for covering an entire cake. However, the accents made with modeling chocolate are not as detailed as pieces made with gum paste or fondant, but they taste wonderful! Modeling chocolate can be made from white, dark, semi-sweet, or milk chocolate. White chocolate is the easiest type to tint in colors. You may also use colored candy coating.

## Modeling Chocolate Recipe

1 pound real chocolate or candy coating

2/3 cup corn syrup

Melt the candy coating or chocolate (see real chocolate and candy coating handouts for detailed instructions) and add the corn syrup. Stir to blend. Pour the mixture onto waxed paper or plastic wrap. Wrap tightly and let set at room temperature. The mixture will be very hard. Knead a small portion at a time until workable. If candy clay gets too soft, refrigerate briefly. When rolling out candy clay, sprinkle work surface with cornstarch to prevent sticking.

## Edible Glue Recipe

1/4 teaspoon tylose

2 tablespoons warm water

Blend the tylose and water together. Allow to chill in refrigerator for several hours until clear. Will keep in the refrigerator for up to two weeks.

