

Perma Ice

Magic Line Perma Ice is the ideal icing for decorating dummy cakes, show cakes, ice cream displays and much more. Perma Ice is non-edible, artificial permanent icing specially formulated for creating beautiful display cakes.

Perma Ice is ready to use and handles like buttercream icing. No mixing is required. The same variety of delicate decorations may be made with Perma Ice as with other icings. Use non-fading colors, such as acrylic paint, for coloring Perma Ice. Add color gradually to maintain the proper consistency. Perma Ice covers the same area as a similar amount of buttercream icing or royal icing. One gallon decorates about a three or four tier wedding cake depending on size or about six 8" round cakes depending on the amount of decoration. Use the same decorating tools used for real cakes. Clean decorating tools with soap and water immediately after use to prevent icing from hardening. If using decorating tips, be sure to cover tips with a damp cloth to prevent Perma Ice from hardening. Clean immediately after use.

The base coat of Perma Ice takes about two hours to dry after icing a cake. After piping roses, borders and thicker decorations, 12 to 24 hours of drying time is required. Drying times vary depending on temperature and humidity. Speed drying by directing a fan toward the cake. Cover the container with a moist towel when in use to prevent drying.

Cakes decorated with Perma Ice may be cleaned by rinsing them under a faucet or with a wet sponge. Let cake air dry.

Store Perma Ice at room temperature in a dry place with the lid on the container to keep it from drying and hardening. When properly stored, shelf life can be one to two years. Continue to stir while in use. If Perma Ice gets a little dry, add a small amount of water.

Thin Perma Ice with water when icing the cake for easy and smooth application. To thicken add corn starch. After icing is dry, cakes can be sanded with fine sandpaper to get an extra smooth finish. To avoid bleeding of colors, Perma Ice should not come in contact with other sugar icings or food products. Glue from a hot glue gun may be used between Perma Ice and edible decorations. Do not mix Perma Ice with edible products.

Perma Ice may also be used to make jewelry, Christmas ornaments, earrings, picture frames, pins, or molds.

