



## Article Side

Frosting Sheet for Adding Beautiful Creative Designs on Cakes and Other Items by [Richard Donna](#)

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Cake decorating is outstandingly giddy further brings great impression to the prevalent kinsfolk on distinctive occasions. The cake is an excellent food items for any special occasion or for dessert on weekends or Sundays. Whatever you make, it cannot go without a delicious frosting. It not only ass sweetness to the cake, but also enhances the beauty of the cakes and fondants. Moreover, the frosting sheet also protects its moisture making the layers more luscious and moist. You can really make an outstanding cake frosting and apply it efficiently as long as you use some home bakery methods.

Frosting paper is not just a simple paper in any respect, but slender layers which have been pressed onto a versatile plastic backing. These are the preferred form of "edible paper"™ to be used artistically on top of cakes. Edible images printed onto frosting sheets will have more impressive prints and lively color and crisper lines than those printed on wafer paper. Edible pages also mix up into the iced surface of the cake absorbing the color, taste and even the consistency of whatever is underneath. Indeed, butter cream is the perfect frosting to create beautiful images with frosting sheets. These edible sheets can also be used with non-dairy whipped topping, fondant, ice cream, chocolate and even on poured icings. These cake decorating items are available in a variety of shapes and sizes or can be cut as per your desired shapes and sizes.

You must be careful in storing frosting sheets. These edible items should be stored tightly sealed in a zip-loc bag to preserve them well and to avoid them from drying out. Make sure to keep them away from direct light and also do not need to be refrigerated. They come with a shelf life of one year. When working with edible sheets complete doing the printing job ahead of time and then store them in a big, heavy duty zip-loc bag. Leave the plastic backing on till it is ready to use for the next time. Just like other food colorings products, edible images can grow fainter if overexposed to UV illumination.

So you have the material to print your edible image on the shape and size you would like to embellish your cake. Cut out the edible image as per your design and then remove it from your plastic backing. Gently place it in a zip-loc bag until able to use.

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