



Edible Topper Care & Application Guide

The step-by-step playbook for flawless cake designs.



The Golden Rule: Moisture is the Enemy

Edible prints are crafted from icing and modified starches. Every rule in this playbook—from how you store the packet to how you apply the glue—is designed to protect your delicate print from humidity, condensation, and wet frostings. Keep it dry, and your finish will be flawless.

Unboxing & Storage



Keep your toppers completely sealed in their original Ziploc bag. Store them flat in a cool, dry pantry until the exact moment you are ready to decorate. Never refrigerate or freeze before use.

Frosting Compatibility Matrix

Fondant & Gum Paste



Moisture Level:
Low

Perfect surface.
Apply anytime.

Firm Buttercream



Moisture Level:
Medium

Great surface. Apply
before the buttercream
fully crusts over.

Whipped Cream & Mousse



Moisture Level:
High

High risk! Requires a
protective fondant barrier
or application immediately
before serving to prevent
inks from running.

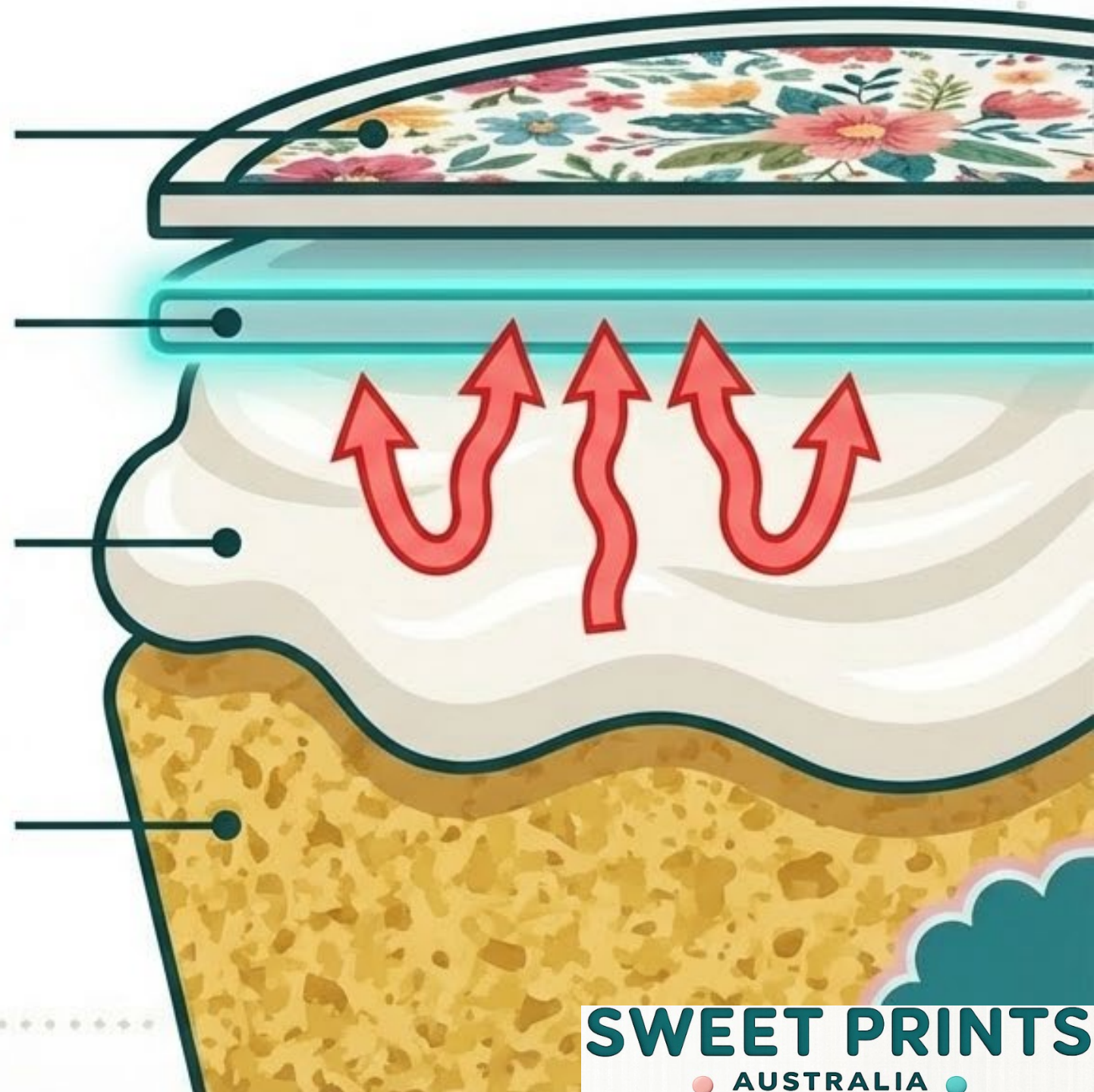


The Fondant Barrier Concept

When using moist frostings like fresh cream, the water content will eventually warp the icing sheet and cause the colours to bleed.

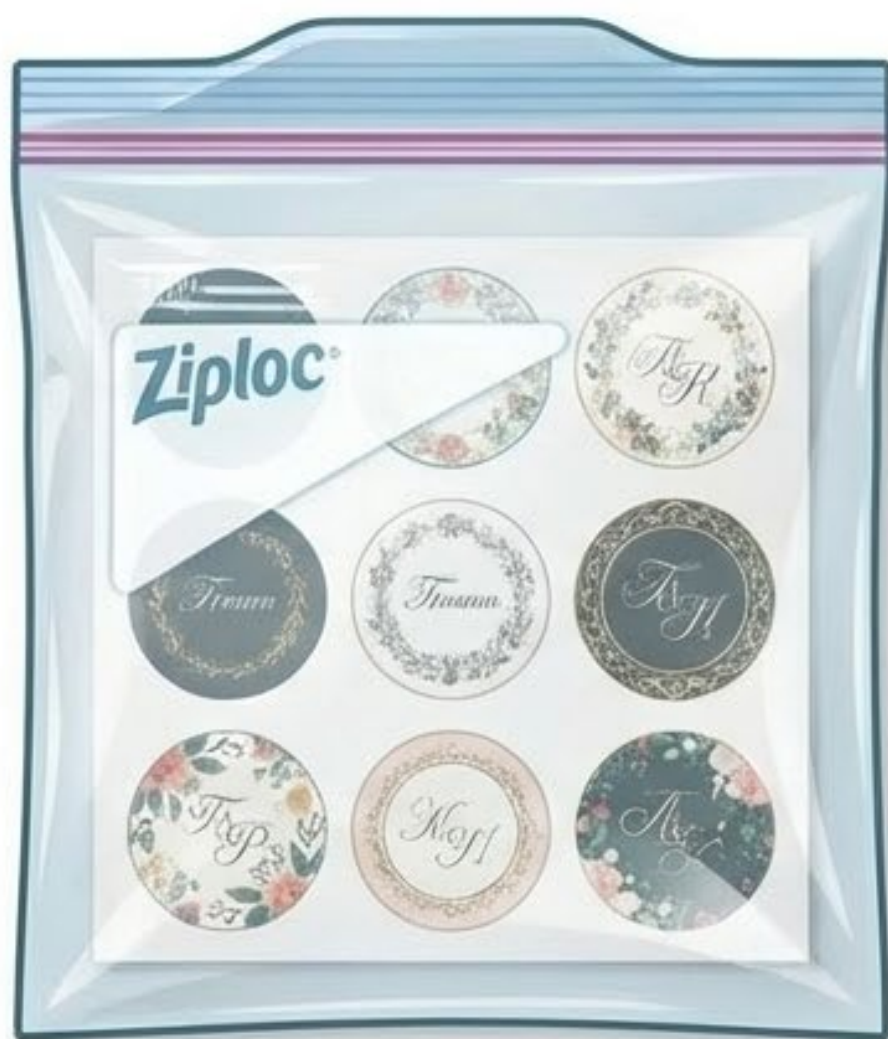
A thin disc of fondant acts as a waterproof shield, protecting the delicate image layer.

1. Cake Sponge
2. High-Moisture Frosting
3. Fondant Disc
4. Edible Image



The Baker's Toolkit

Everything you need to create professional fondant-backed toppers. **Pro-Tip:** Prepare your fondant discs a day in advance so they have time to dry and harden.

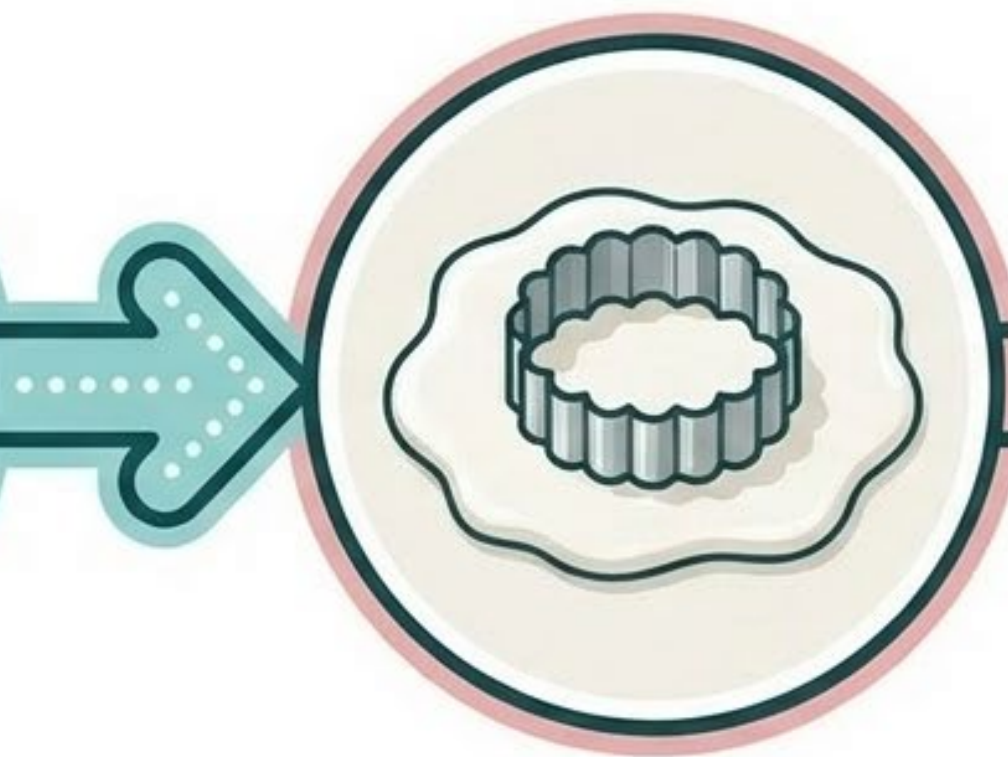


Crafting the Fondant Base



Step 1: Knead & Roll

Roll your fondant or gum paste to an even, thin consistency on a non-stick surface.



Step 2: Cut to Size

Use a cookie cutter that matches your topper size.
Style Tip: A cutter with a scalloped edge creates a beautiful frame around your print.

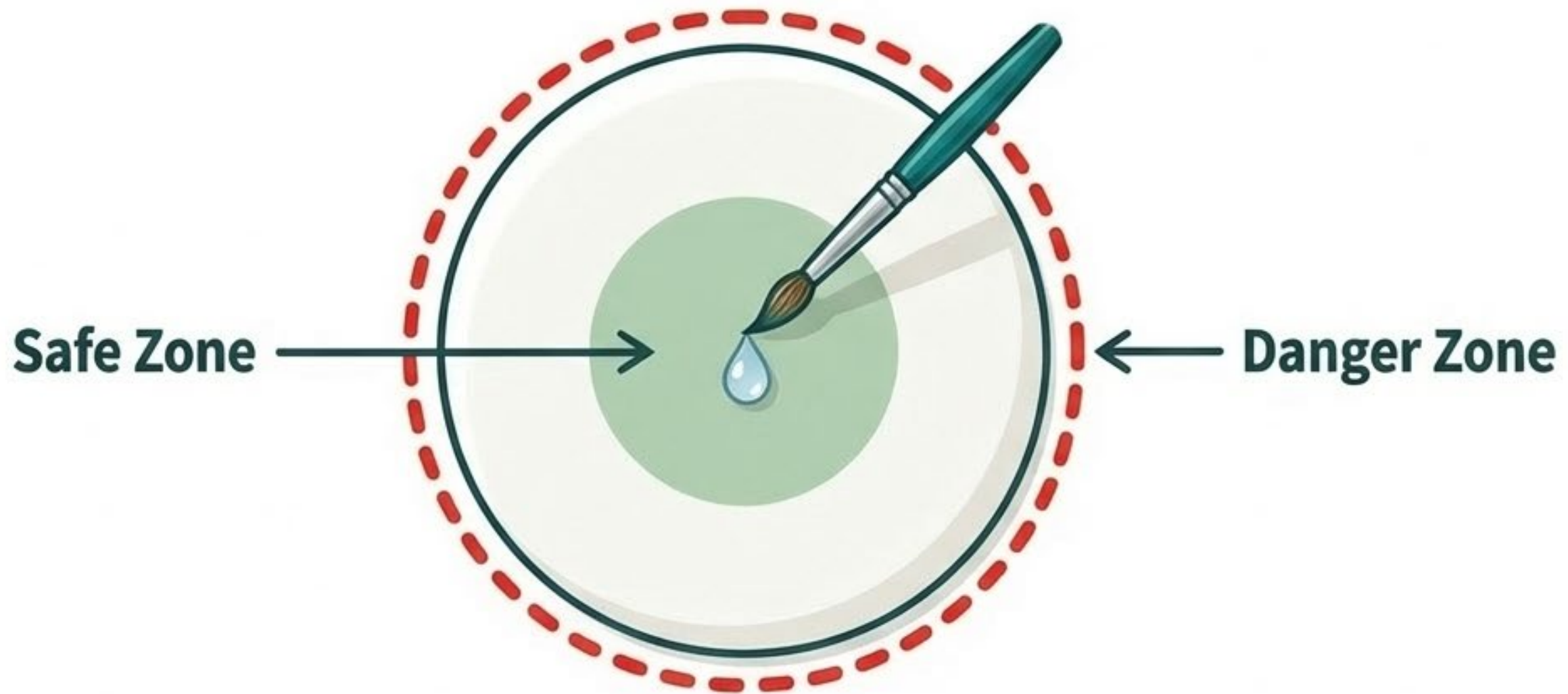


Step 3: Dry

Place on a tray to dry overnight for a hard finish, or use immediately if you are in a rush.

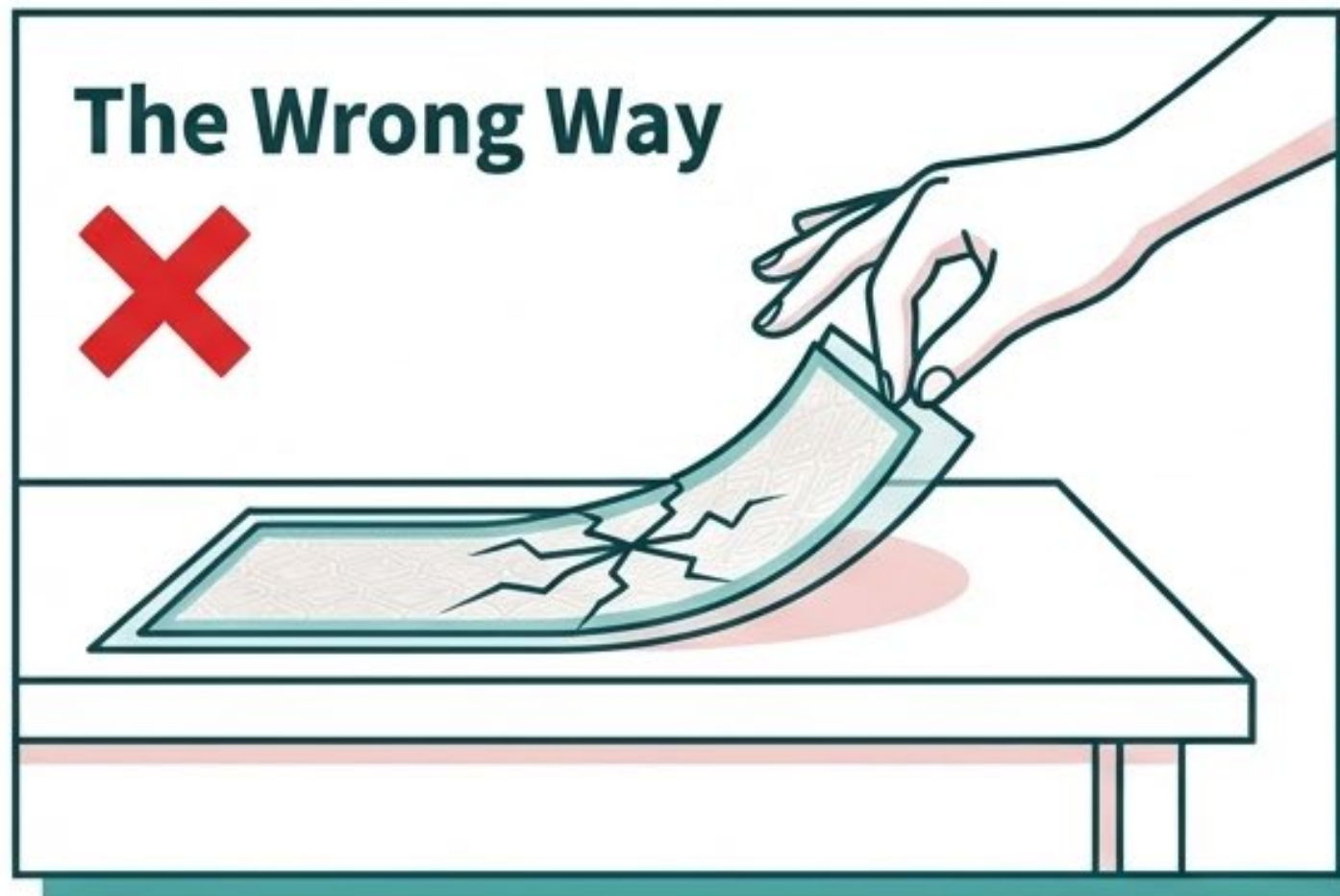
The Safe Zone for Glue

You only need the tiniest bit of water or edible glue to make the fondant tacky. Apply it strictly to the centre of the disc or image. Keep all liquids away from the edges—if moisture seeps out the sides, the coloured inks will run and ruin the finish.

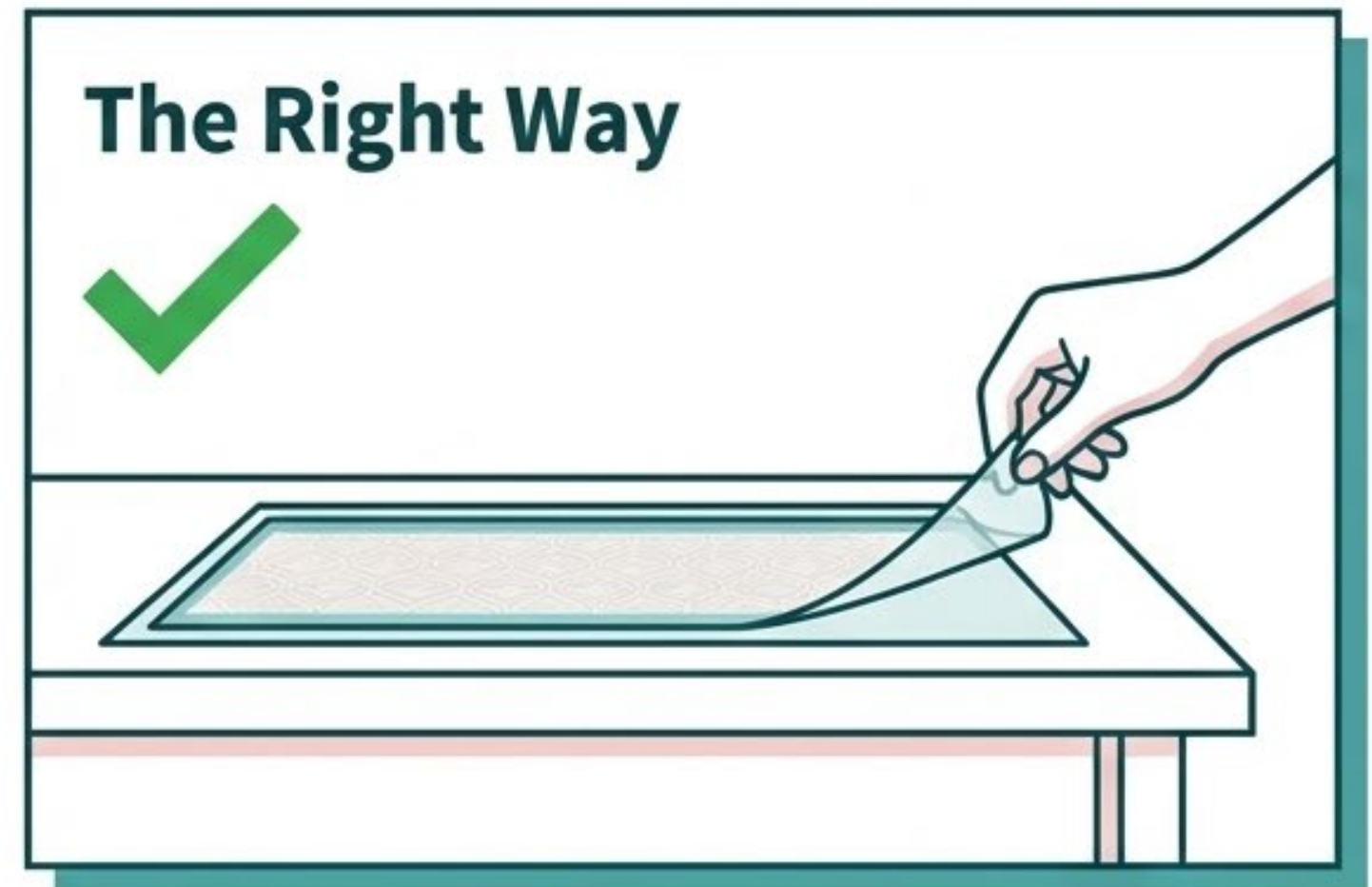


The Peeling Technique

Never pull the icing sheet upward! Instead, place it face down, lift one corner of the backing, and slowly pull the backing sheet low and flat against the bench. **Note:** If the sheet feels soft and stubborn, ambient humidity has affected it. Work slowly and keep it flat.



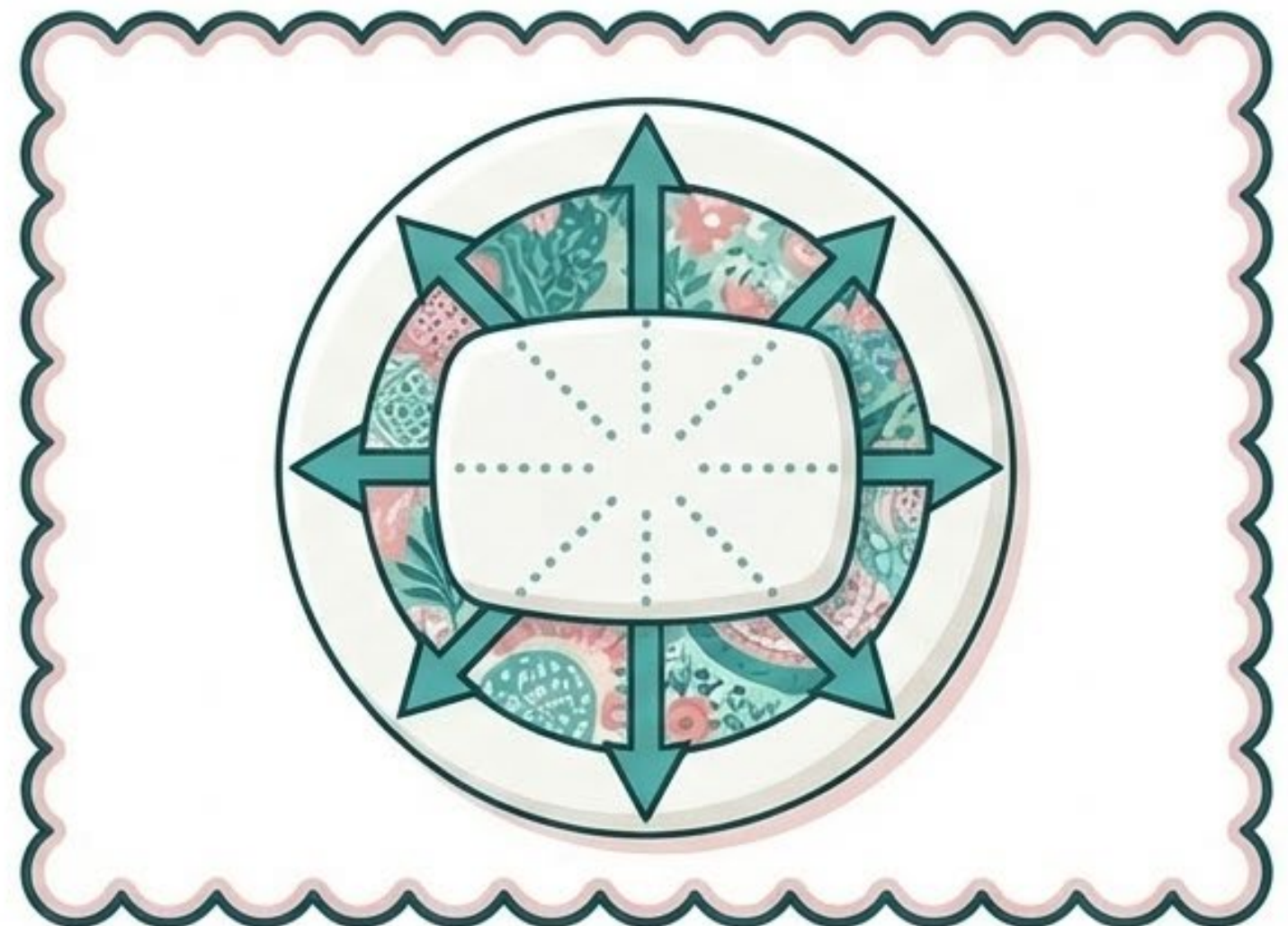
Pulling the edible sheet upward causes cracking.



Peeling the backing sheet low and flat prevents damage.

Placing & Smoothing

Gently drop the image onto your slightly tacky fondant base. Ensure your hands are completely dry. Using a fondant smoother or dry fingers, lightly press and smooth from the centre outward to push out any trapped air bubbles.



Large Cakes: Fondant vs. Buttercream

Fondant Base



Ensure the cake surface is perfectly smooth. Lightly brush the target area with a microscopic amount of water to create a slightly tacky surface before applying.

Buttercream Base



Apply the topper before the buttercream fully crusts over. The natural stickiness of the fresh buttercream is all you need to hold the image securely.

Application Timing Strategy

Advance Prep

The Fondant Disc Method

Fondant-backed toppers can be made days in advance. Once assembled, store them in a dry, airtight container away from sunlight.




(Do NOT store in the fridge).

Last Minute

Direct to Cupcake Method

If applying a raw image directly to icing without a fondant barrier, place it onto the cake immediately before serving. This minimizes the time the image sits on the wet icing, preventing warping and bubbling.

Troubleshooting Guide

	Symptom	Cause	Solution
	Looks Wet or Shiny	Condensation or a cake surface that is too moist.	Move to a dry room; use fondant barriers for moist cakes.
	Hard to Peel	Ambient humidity has softened the sheet.	Keep the sheet flat and peel the backing away extremely slowly.
	Cracking or Brittle	Left exposed to the air and dried out.	Keep perfectly sealed in the Ziploc bag until the last possible second.

Product Specifications

Ingredients

Crafted with modified starches (E1412, E1422), sugar, maltodextrin, glucose, water, vegetable coconut oil, and vanilla flavour.

Nutritional Information

Energy: 1497 kJ / 353 kcal per 100g.

Carbohydrates: 84.9g.

Sugars: 14.9g.

Note: Colours achieve their most vibrant pop when applied over a white or very light-coloured icing base.



We're Here to Help

Need assistance before you make your first cut?
We're always happy to help you achieve the perfect finish.



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