



## Article Side

Frosting Sheets to be used in Cake Decoration by [Richard Donna](#)

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Are you passionate about preparing cakes for your household for each and every birthday celebration? If so, then you definitely must have known about the cakes with edible prints and graphics. These types of edible snapshots are also known as "photo cakes" which are made using frosting sheets, photograph images, and edible inks. Frosting sheets are also known as icing sheets, and the final product is an edible image. These sheets are a small lump of flavorless white icing affixed to plastic baking sheet to make it possible to manage and pass through a printing device. You can find in large variety with various sizes and once printed on and completely dried out, it is removed from the frosting sheet backing and then simply placed on your cake "that's how you decorate your cake! The most popular size for frosting sheets are the A4 size which is a little larger than the standard office size 8.5 x 11 inches.

You must know that frosting paper is not really any ordinary paper but a slim layer of frosting which have been processed by pressing it onto a flexible plastic backing. These are generally used on top of cakes and are safe to be consumed. Edible images printed onto edible paper will represent more lively color and crisper lines and texts than those printed on other variety of sheets. It is likely to mention that frosting paper gets absorbed into the iced border of the cake preserving the taste, color and what is there underneath. For this reason, butter cream is the perfect frosting to utilize with this kind of sheets. Moreover, layers can be made with non-dairy whipped topping, royal icing, ice cream and chocolate. As per your requirement you can cut the sheet and give it a perfect shape and sizes to decorate your cakes.

If you purchase edible sheets for your food, you must know how to store it. The paper must be stored tightly sealed in a zip-loc bag to avoid them from drying out when come in contact with air. You must not refrigerate these sheets since they can be preserved in shelves for one year. Edible images and prints can lose color if overexposed to UV illumination. Creating cakes with images and prints are growing in demand as these edible photographs are easy to use and create brilliant graphics for your own birthday or wedding cake. If you be careful of getting ready for celebrating your kid's birthday or your anniversary, let your imagination takes the shape and size with edible toppers and designs. You can just take the bakingsheet and then apply it to your own ready-iced cake and even cupcakes.

Disclaimer : The information in this article does not represent any particular company's opinions or suggestions. Edible ink printing should follow the instructions of the manufacturer from whom you buy your edible ink supplies, and it should be noted that the mixing of edible inks and regular inks should not be done.

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InkEdibles - Get Edible Image Cakes with our printable Frosting Sheets which is applied to a layer of Frosting on top of the cake. InkEdibles provides variety of a [Frosting Sheets](#), edible paper, Eatable Paper, a [Kopykake](#) Frosting Sheet or icing Frosting sheets.

**Article Keywords:**

frosting sheets, sheet frosting, sheets frosting, frosting sheet, eatable paper, edible paper, kopykake, kopy kake

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