



## Article Side

Icing Sheet for Making Impressive Cake Toppers with Detailed Precision by [Richard Donna](#)

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Icing or frosting is the creamy topping added to baked goods, such as cakes and cupcakes for decorating purposes. The icing sheets are printed with specially formulated cake ink and are designed to lie on top of the frosting layer. They are generally used as edible paper and mostly made from ingredients such as corn and rice starch and sugar. These sheets allow printing of photos and detailed images to be used for cake decoration. Gone are those days when commercial bakeries offered frosting sheets for cakes and cookies, now home bakers can print them at home from their personal computer printers.

Icing sheets or frosting paper is not just an ordinary paper in any respect. These are thin layers which have been hard-pressed onto a flexible plastic backing. Indeed, these are edible paper used creatively on top of the cakes and cupcakes. Wonderfully printed edible images onto frosting sheets will look impressive with lively color and crisper lines. When used on the top, edible pages mixed up with the iced surface of the creamy treat absorbing the color, flavor, taste and even the constancy of whatever is underneath. These edible sheets can also be used with fondant, ice cream, chocolate and even on poured icings.

If you purchase in bulk then you must be careful in storing frosting sheets. They should be stored tightly sealed in an air tight zip-loc bag to keep them away from sunlight, air and dust and to avoid them from drying out. Also do not need to be refrigerated as they come with a shelf life of one year. While working with these edible sheets make sure to complete doing the printing job in advance and then store them in a zip-loc bag. Do not remove the plastic backing till it is all set to be used for the next time. Remember, edible images can grow fainter if exposed to UV lighting.

Making these cakes with edible supplies can be a lot of fun and would be a real surprise treat for your kids. You can make any occasion memorable by using the skill and secrets of edible printing and then using it to decorate your cakes. All you need to do is cut out the edible image as per your design and then remove it from your plastic backing; it is then ready to be used on your cake.

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 ink and regular inks should not be done.

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Inkedibles & Co boasts of for providing reasonably priced edible inks, edible cartridge and Frosting Sheets for a [printing on cakes](#). Frosting sheets are also known as edible paper or a [icing sheets](#).

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