



All you need to know about working with **GUM PASTE**



The moldable, shapable nature of gum paste makes it the perfect medium for everything from flowers and leaves and bows to elaborately modeled sculptures. The first step to working with gum paste is to knead it to soften it up. Once softened, you can roll it out to a thin sheet or start molding it. It will dry quicker and firmer than fondant so you will need to work as quickly and efficiently as possible.

ESSENTIAL TOOLS:

- Shaker with cornstarch/powdered sugar - eliminates sticking of gum paste to other surfaces
- Shortening - eliminates sticking of gum paste to other surfaces, helps repair gum paste that is slightly dried/cracking
- Non-stick Silicone mat - work area for rolling out gum paste
- Rolling pin - 17" for large projects, 7" rolling pin for small projects
- Small offset spatula - helps lift delicate gum paste shapes
- Revolving cake stand - revolving stands make it easier to work around the cake
- Paintbrush - water acts as an adhesive for gum paste, use a paintbrush to apply water to fondant
- Sculpting tool set (5,7, or 9 piece - plastic or stainless steel) - form, shape, mark and imprint gum paste decoration
- Ball Tool - for making frills, petals and modeling figures
- Foam Pad - for thinning and shaping petals
- Cutters - for easily getting flower form and shape

BASIC TIPS:

- Make sure your surface, tools and hands are clean and dry
- Wrap and seal gum paste that's not in use
- Work fast to keep gum paste pliable
- Knead the gum paste, it will become softer and more pliable as you knead it
- Avoid sticking to worksurface with shortening, cornstarch or powdered sugar
- Roll out to about 1/8" thick
- After use, store gum paste at room temperature
- Use water, piping gel or edible glue to attach gum paste pieces