



WAFER CARD TOPPER INSTRUCTIONS

Wafer card may be used on cakes, cupcakes, cookies, beverages, you name it! For desserts, it may be applied to fondant, royal icing, ganache, firm glazes, buttercream, chocolate or any other icing or frosting that sets fairly firm. It is translucent so it is best to use on white or light coloured finishes.

Here are a few tips and tricks to keep your toppers in tip top shape until your big event. As long as you stick to these top tips your toppers will keep for 6-9 months.

- Keep them sealed in their packaging until you're ready to show them off. Extended exposure to the open air can cause them to curl. If they do curl, don't worry, you can flatten them by leaving them under a flat, heavy object overnight.
- Keep them cool, but do not refrigerate or freeze.
- Keep them dry during storage! Moisture will cause them to disintegrate or melt.
- Keep them in a dark place out of direct light. Edible ink is more sensitive to light than standard ink and will fade if exposed to light for an extended period of time.

DRINKS:

If placing on the side of the glass, use the pegs provided, they are delicate so please handle with care, I have put a few extra in just in case any break.

To place on top of your drink hold the topper on either side with your thumb and middle finger and gently drop straight onto the top of your hot or cold drink, this works best with foamy drinks & will last longer. Be sure not to get any liquid on the surface of the topper as this will cause the ink to run and the topper to dissolve much more quickly. The topper may start to curl a bit but don't worry! In about 30 seconds it will absorb just enough liquid on the underside that it will lay flat and float! If your drink has a foam top it will take a few extra seconds to flatten. This will last around 15-20 minutes before it starts to disintegrate. We advise placing on top of drinks just before serving.

CAKES & CUPCAKES

Apply a thin layer of edible glue with a small brush to the back of the image taking care not to tear the paper. Edges may curl up while glue is setting, so it may be necessary to keep pushing them back onto the dessert a few times. When applying flat to fondant covered cupcakes, you may turn the cupcake fondant-side down after applying to hold edges down as it dries, about a half hour.

COOKIES

Apply icing to cookies as desired and allow to dry completely. Apply a thin layer of edible glue with a small brush to the back of the image taking care not to tear the paper. Press topper gently onto icing. Sometimes the edges will lift off the cookie in the drying process and may need to be pressed back down. You may turn the cookie icing-side down after applying to hold edges down as it dries. About a half hour.

INGREDIENTS LIST

Wafer Card - Potato Starch, Water, Sunflower Oil, Maltodextrin

Colourings -

-Black: water, humectant (E422), propylene glycol (E490), preservative (E202), food colors (E122-carmoisine, E133, E102-tartrazine), acidity regulator(E330).

-Yellow: water, humectant (E422), propylene glycol (E490), preservative (E202) food color: E102 (tartrazine), acidity regulator(E330).

- Magenta: water, humectant (E422), propylene glycol (E490), preservative (E202), food colours (E122-carmoisine, E124-ponceau), acidity regulator(E330).

- Cyan: water, humectant (E422), propylene glycol (E490), preservative (E202), food colors (E133, E124, E102- tartrazine), acidity regulator(E330)

Thank you for your order, ENJOY!