

Adjusted paste for Katy Sue Designs moulds

You will need

- 500g any brand of sugar paste or fondant
- 5g Tylo powder (may vary due to humidity or softer brand of sugar paste or fondant)

Method

1. Knead the Tylo powder into the sugar paste or fondant.
2. Place in an airtight bag and leave to firm for approx one hour prior to use.

N.B. This adjusted paste will get firmer the longer it is kept however kneading it will bring it back to a workable consistency.

Tylo edible glue

You will need

- 1/4 teaspoon Tylo powder
- 2 tablespoons of warm water (preferably boiled then cooled)

Method

1. Place the warm water into a clean container with a lid.
2. Sprinkle the Tylo powder onto the surface of the water.
3. Close lid on the container and give it a gentle shake.
4. Leave the edible glue to stand overnight at room temperature to develop.

Modelling paste (This will make a firm paste for modelled figures)

You will need

- 500g sugar paste or fondant
- 15g Tylo powder

Method

1. Knead the Tylo powder into the sugar paste or fondant.
2. Place into a sealed plastic bag or airtight container and leave overnight to mature.
3. Before use, knead the modelling paste to a smooth consistency.
4. When exposed to the air this modelling paste will firm, perfect for modelled figures.

N.B. If the brand of sugar paste or fondant you're using is firm to begin with you may need to reduce the amount of Tylo powder to keep it pliable when being used.

Tylo powder for sugar flowers

N.B. Tylo powder can be used for making flower or gum paste for making sugar flowers, however, recipes vary due to geographical locations, their climate and availability of ingredients.