

FINE SPUN

cakes



TITLE

Sugarpaste Recipe

PREP TIME

15 min

TOTAL TIME

12 hrs (for maturing)

NOTES

For deep colours- Reduce water to 50g and add 13g gel colour (like Sugarflair or Progel) instead.

Store refrigerated.

Can be easily doubled.



INGREDIENTS

400g Icing Sugar
1tsp Meringue Powder
60g Cold Water
0.75tsp Gelatin
2.5tsp Gum Tragacanth
2tsp Tylose/CMC
2tsp Shortening (plus extra)

TOOLS

Stand mixer with paddle attachment, flexible bench scraper, kitchen scale, spatula.

STEPS

1. Sprinkle gelatin over water, leave 3 min. Heat the mixture in 20 sec increments in the microwave until gelatin dissolves.
2. Add icing sugar and meringue powder to stand mixer bowl and mix with paddle attachment on low for 30 sec.
3. Add gelatin mixture to stand mixer and beat with icing sugar for 5 min on medium speed.
4. Add gum tragacanth and CMC to the stand mixer and mix on low, scraping the bowl occasionally, until the mixture comes together.
5. Spread a layer of shortening on your worktable, hands, and scraper. Use your bench scraper to remove the sugarpaste from your bowl onto your table.
6. Knead the paste until it's smooth. Divide in 2 and rub the outside with shortening before wrapping it in plastic wrap and placing in a zip-top bag overnight.

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Sugarpaste Recipe Substitutions

MIX & MATCH

- 1 400g Icing Sugar
+
1tsp Meringue Powder + 60g Cold Water
OR
- 2 *30g Fresh Eggwhites + 30g Water
OR
*30g Aquafaba + 30g Water
+
0.75tsp Gelatin
OR
- 3 Vegan Recipe (see below)
+
2.5tsp Gum Tragacanth + 2tsp Tylose/CMC
OR
- 4 **2.75+ Tsp Tylose/CMC
+
5 2 tsp Shortening (plus extra)

*If not using meringue powder, add gelatin to water only to bloom & dissolve. Add eggwhites or aquafaba to the mixer in step 3.

**Knead in additional 0.25tsp CMC at a time if too sticky after maturation. Let rest 30min between each addition. Note amount used for next time.

FINESPUN

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TITLE

Vegan Sugarpaste Recipe

PREP TIME

30 min

TOTAL TIME

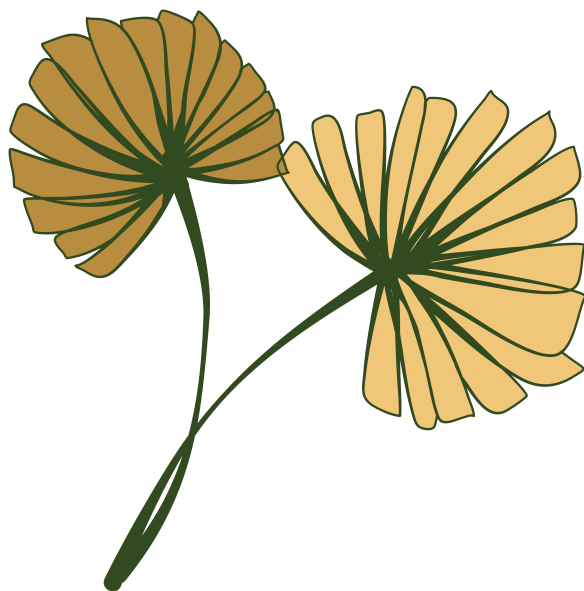
12 hrs (for maturing)

NOTES

For deep colours- Reduce water to 45g and add 13g gel colour (like Sugarflair or Progel) instead.

Store refrigerated.

Can be easily doubled.



INGREDIENTS

450g Icing Sugar
0.75tsp Agar Agar
55g Cold Water
2.5tsp-3tsp Tylose/CMC
10g White Cornsyrup
30g Aquafaba (chickpea liquid, unsalted)
1 tsp shortening (plus extra)

TOOLS

Stand mixer with paddle attachment, flexible bench scraper, kitchen scale, spatula.

STEPS

1. Preheat oven to 200F. Sprinkle agar agar over water in a small heat-proof bowl, leave 15 min. In the meantime, add icing sugar and 2.5tsp CMC to a heat-proof bowl (metal mixing bowl), cover with a towel and heat in oven for 10 minutes.
2. Heat and stir the agar agar mixture over a double boiler with gently simmering water until dissolved. Add cornsyrup, shortening and aquafaba to the mixture and stir for 2 minutes, turn off the heat.
3. Add the liquid mixture to your warm icing sugar mixture. Mix on low with your paddle attachment until the dry ingredients are absorbed, then mix on medium for 3 minutes.
4. Repeat steps 5 and 6 from my Favourite Sugarpaste Recipe for kneading, wrapping and storing your gumpaste. If you find your gumpaste too sticky after it rests in the fridge knead in the remaining 1/2tsp CMC.