

# RENSHAW

THE PROFESSIONALS CHOICE  
ESTD 1898

*Decor~ice*<sup>™</sup>

READY TO ROLL  
ICING

IT'S ALL ABOUT THE COLOUR!



CELEBRATING CAKE FOR GENERATIONS

Join the conversation      

[www.renshawbaking.com](http://www.renshawbaking.com)

*Decor~ice™*

READY TO ROLL  
ICING

## THE MARKET LEADING SUGARPASTE

Renshaw Decor-ice Ready to Roll Icing is so easy to use. Ideal for all your creations from novelty celebration and wedding cakes to having cake craft fun with the kids!

### VERSATILE

To add extra interest to your cakes you can emboss, model or mould with our icing. It will set quite firmly whilst retaining a soft texture under the top skin. And it's so easy to use, straight from the pack

### SIMPLY KNEAD

Knead the Ready to Roll Icing first to ensure it is warm and pliable. This will wake up the gums and make it easy to use. Sprinkle the work surface with a little icing sugar to stop it sticking.



### ROLL

Roll out your icing keeping an even pressure. Lift and rotate the icing as you roll; adding a little more icing sugar to the surface or rolling pin if necessary to prevent sticking.



### APPLY

For a **marzipanned cake** - lightly brush the marzipan with either a clear alcohol or cooled boiled water, just enough to make the surface sticky. For a **sponge cake**, thinly coat with buttercream prior to icing. Gently lift the icing over your rolling pin or pick it up with both hands and position it on the cake.



## GREAT FOR SIMPLE MODELS TOO... MAKE ME!



This dinky puppy is an easy character to make and looks really effective. Here we've pictured all the elements that you'll need to make your own cute companion. We have used a combination of the two chocolate flavoured icings, with the cream colour contrasting effectively with the rich warm chocolate brown. Add a splash of red for his tongue and the little chap is complete.

Look out for skills video coming soon to [renshawbaking.com](http://renshawbaking.com)



## CAKE COVERING GUIDE

Use this chart to determine how much Renshaw Decor-ice Ready to Roll Icing you will need.

### Don't forget!

Before you start to ice your cake, make sure the icing is at room temperature.



## NEW TO USING SUGARPASTE?... IT'S SO EASY!

### Renshaw Ready to Roll Icing is the Professional's choice

- Convenient pack sizes to suit large and small projects.
- All colours conform to stringent British Standards.
- Suitable for covering cakes of all shapes and sizes.
- Light vanilla taste to compliment your cakes.
- Dries with a smooth finish. Surface can be painted or dusted to add detail.
- Great for simple modelling too!
- Store any unused paste for future use.  
For best results, wrap it tightly in cling film and pop it in an air tight container.

### The range of Renshaw Ready to Roll Icings\* are

- ✓ Suitable for vegetarian and vegan diets
- ✓ Certified Kosher
- ✓ No gluten containing ingredients

\*(With the exception of the White Chocolate flavoured variety)

Join the conversation:   RenshawBaking

For inspiration visit  
[www.renshawbaking.com](http://www.renshawbaking.com)

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## Decor~ice™

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ICING

### A WORLD OF COLOUR

Renshaw, established in 1898, has a long history in celebrating cakes for generations. With over 100 years of baking and decorating expertise and inspiration, Renshaw knows a thing or two about sugarpaste and use of colour.



Fuchsia Pink



Dusky Lavender



Emerald Green



Deep Purple



Powder Blue



Baby Pink



Ruby Red



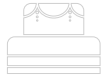
Pink



Baby Blue



Tiger Orange



White



Celebration



Atlantic Blue



Pastel Yellow



Skin Tone



Navy Blue



Duck Egg Blue



Yellow



Lilac



Grey



Jet Black



Turquoise



Jade Green



Bottle Green



Teddy Bear Brown



Lincoln Green



Lime Green



Pastel Green



Poppy Red

### FLAVOURED RANGE



White Chocolate  
Flavour



Chocolate  
Flavour

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