



1. Prepare Your Cake

You can have any kind of cake - fruit, sponge, chocolate, or your favourite recipe. Bake and decorate your own cake or buy one already iced from a baker, supermarket or www.londoncitycakes.co.uk

Your edible photograph can be applied to almost any kind of icing such as fondant, sugar paste, royal icing, butter-cream or glac icing.

If you have a very wet icing or a covering with a high fat content (such as butter or cream cheese) then we suggest you make a backing plaque from fondant or sugar paste. This should be about the same size and shape as your edible photo. Place the photo on the plaque and put this on your cake top. Otherwise you should apply it just before serving the cake, before it has time to absorb the moisture or fat.

3. Prepare Your Edible Photo

Keep your edible photo in its plastic bag until you are ready to use it. Take it out of the bag before applying it to the cake to allow time for it to dry out slightly. This will make it easier to peel from the backing sheet.

4. Remove Your Edible Photo from the Backing Sheet

The edible photo should peel off easily - DO NOT FORCE IT! If it is sticking to the backing sheet, this is probably due to the temperature and humidity in the room. Leave it out of its bag in a dry room.

PLEASE NOTE: if the weather is warm with high humidity this may take longer. If the icing sheet does not peel off easily, leave it for another hour or two out of its bag and check it every 30 minutes. Do not leave it overnight or let it dry out completely as it may become brittle & crack.



This process is faster in a warm room with air-conditioning or central heating. You will get better results if you peel the backing away from the icing, rather than the other way round. If you have any difficulty, pull the backing sheet over the edge of a table or worktop (as illustrated).

Another way the topper can be peeled off from the backing is:

Put the sheet back into the zip lock bag it came in and then put it in the freezer for no more 2 minutes, you'd find that it would lift off the backing itself easily. be careful when using this method so that the topper doesn't break as it would become stiff for a few minutes when you take it out of the freezer and then it would soften back to normal shortly after.

5. Apply Your Edible Photo

If you have a shop-bought cake or the icing on your cake has dried or formed a crust, a little moisture will help the photo attach to the icing and blend in. Dampen the cake icing using a pastry-brush or a fine mist/spray, but don't over-wet it. DO NOT WET THE PHOTO - this may cause the colours in the image to run.



Hold the photo gently at the edges and place the middle onto the cake first. If any bubbles or wrinkles appear gently pat them out with DRY fingers.

If you accidentally tear the icing - DON'T PANIC! Just rub very gently with a dry finger and it will merge back together and the tear will disappear after an hour or so.

6. Your Finished Cake

After a few hours your picture will blend into the icing and look like it has been painted onto the icing. The time this takes and the results will vary depending on how dry your icing is. If you have used a very dry topping, or if you need to serve the cake straight away then pipe some icing around the image to hide any visible edges.

How to Store your Edible Photo

Keep your photo icing in its bag until you are ready to use it.

Keep it flat and don't put anything on top of it to risk spoiling it.

Keep it out of direct sunlight or the colours may fade

They can stay edible for several months, but we recommend that you use within two weeks for the picture to stay sharp.

You may be able store your cake for some time after you have applied the picture, depending on the type of cake and icing used.

<http://www.ediblecakephotos.co.uk>