



Edible Emoji Decoration Kit



Your Kit Includes:

- Yellow fondant (8.8 oz)
- Circle cutter set (3 sizes)
- Food pen (black)
- Edible “write-on” glue gel
- Edible eyes (2 sizes)
- Edible hearts
- Edible confetti

You’ll Also Need:

- Rolling pin
- Powdered Sugar (1/4 cup)
- Plastic bag or wrap
- Cake, cupcakes or cookies to decorate with your creations!

Welcome to Ella Vanilla

We’re a unique cake decorating shop that fosters creativity in the sugar arts. We offer hard-to-find decorations, hands-on classes, DIY kits and specialty tools to inspire cake artists of all levels. We believe that anyone can create a great cake with the right tools and instruction. Everyone will be amazed that you made it -even you!



Contact Us

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Let's create!

- Dust the work surface with powdered sugar. Knead the fondant until soft and pliable and roll out to the thickness of a coin– about 1/8 inch– not paper thin!

- Cut various sizes of circles and allow them to firm-up for several minutes or dry for several hours. Firm fondant is easier to draw on.

- Use the food pen to draw your emojis. Be careful, the pen can smudge! Draw lightly so the pen doesn't sink into soft fondant. If you mess up, flip the circle over and try again.

- To attach the edible eyes, hearts or colored confetti, use a tiny dot of the clear edible “Write On” gel glue.

- Get creative! Pink confetti works well as a tongue and blue confetti works well as happy tears. Use additional fondant for hands or other features.

- Use your emojis to decorate cakes, cupcakes or cookies. Fondant should stick into soft icing, or you can use a little gel glue or dampen the back of the fondant with water to make them stick better.

Before you start:

- Fondant is an edible sugar-dough that you can use just like clay. Fondant can melt in heat and humidity, so work in a cool, dry place.

- Fill a small bowl with about 1/4 cup of powdered sugar (Confectioner's Sugar). Keep dusting the work surface and fondant as you work to keep the fondant from sticking.

- Once the package of fondant is open, keep fondant in a plastic bag or in plastic wrap when not in use to avoid drying out.

- Store leftover fondant in an airtight container for several months. As long as the fondant is soft, you can still use it for other projects.

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