



Isomalt Butterfly Instruction Sheet

Want a fast, easy way to add beauty and detail to your next project? CakePlay's pre-cooked, pre-colored Isomalt Nibs and Butterfly mold sheets are ideal for enhancing special-occasion cakes and pastries. Here's how to get started:

Step 1: Prepare Your Materials and Work Area

Before you get started, you'll want to have everything ready to go. Always follow safety precautions by making sure your work area is away from foot traffic, wear a shirt with long sleeves, and place a bowl of cold water nearby, to immerse your hands in case of accidental contact. Lay out a Silpat mat or similar heatproof surface as a protective cover for your countertop with the butterfly mold on top. Choose which color(s) of butterflies you want to make, and keep a few clear nibs handy too. You'll also need some toothpicks, aluminum foil, and a microwave-safe bowl or silicone measuring cup. Finally, put on a pair of cotton gloves, then the pair of powder-free disposable gloves on top. The disposable gloves will prevent fingerprints and provide extra protection for your hands.

Step 2: Melt and Pour the Colored Isomalt

Open a pack of CakePlay isomalt nibs in the color you've chosen for your butterfly. Choose a microwave-safe bowl or measuring cup for melting the isomalt. Ideally, the cup should have a spout and preferably a handle for pouring control. Next, place a small amount of nibs in your bowl or measuring cup, and microwave in 45-second increments until the isomalt is liquid. If bubbles result, just let the melted isomalt "rest" for a minute or two, and stir gently if necessary to remove any remaining surface bubbles.



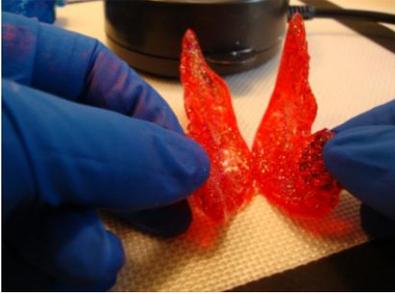
Once your isomalt is smooth and liquid, carefully remove it from the microwave using your gloved hands and a hot pad, if needed. Place the bowl or measuring cup on your Silpat and adjust your grip for pouring. Slowly pour the melted isomalt into your chosen butterfly mold just up to the edges. If needed, you can use a toothpick to move the isomalt into all edges of the mold. You can stir in some fine glitter or add a swirl of gel color for interest before pouring.

Step 3: Allow the Isomalt to Harden

Give your molded isomalt a couple of minutes to harden. Don't refrigerate it for a faster drying time, as the refrigerator is a humid environment and can cause your butterfly to lose its clarity and shine. Once your butterfly pieces feel hard and cool to the touch, use your gloved hands to carefully lift them out of the mold.



Step 4: Melt the Clear Isomalt and Assembly Your Butterfly



You're almost ready for assembly! Prepare your electric holding pot by lining it with aluminum foil. Then plug it in. Your holding pot will keep melted CakePlay isomalt at the perfect temperature for assembly work. Place a few clear isomalt nibs in your holding pot. This isomalt will be the "glue" to hold your butterfly together.

Once the clear isomalt is melted, use your gloved hands to gently pick up the two halves of the butterfly. Dip both middle edges into the clear isomalt in the holding pot, being sure to keep your hands above the isomalt. Next, set both pieces of the butterfly down on your Silpat and press them together to form your finished butterfly. The clear isomalt will puddle slightly and form the butterfly "body". Hold the butterfly for a few seconds to get the shape you want. CakePlay isomalt dries quickly and will form a strong bond.

If you're placing your isomalt butterfly directly on a buttercream or whipped cream cake, incorporate a toothpick into the butterfly body on the Silpat during assembly. This will prevent the butterfly from settling too far into the icing.

Step 5: Finish Your Creation

Place your finished butterfly in an air-tight container with a CakePlay desiccant packet until your cake is ready for last-minute assembly and display. This step is key to preventing clouding and loss of detail, especially in humid climates.

There are a million ways to finish your butterfly. Dust the back of the butterfly with luster dust, or paint it with gel colors. You can also use an airbrush, building up light coats of various colors of spray. In general, it is best to finish the back "textured" side of the butterfly, in order to showcase the sparkle and clarity of the isomalt and create visual depth.

Step 6: Clean and Store Your Materials

Store your unused isomalt nibs in a tightly closed container with a desiccant packet. Pour any remaining melted isomalt from your bowl or cup onto your Silpat mat. Once it's hardened, store it along with the unused isomalt nibs in your air-tight container.



Next, unplug your holding pot. If you lined the holding pot with foil, just turn the pot over and slide the foil and isomalt onto your Silpat. Allow the isomalt to harden, then wrap it in the foil and store it with your other CakePlay isomalt in the air-tight container. If you didn't line your holding pot with foil, carefully scrape out the extra isomalt using your gloved hands while the isomalt is still slightly warm and melted. Once hardened, store this clear isomalt in your air-tight container as described above. Wash and thoroughly dry your holding pot with warm, soapy water, being careful not to immerse the cord or holding pot. Next, clean your CakePlay molds and Silpat with hot, soapy water, dry and store them flat until their next use. Finally, sit back and enjoy the rewards of your creativity!

Creating isomalt butterflies is one of the fastest, most simple ways to add beauty and detail to cakes and pastries. Incorporate them into a gumpaste spray, or create a beautiful cascade down the side of a cake. We at CakePlay would love to see your finished creations. E-mail us photos of your finished work at info@cakeplay.com, or post them on our Facebook page.