



Step-by-Step Guide to Isomalt

To Melt: In the Microwave (Recommended Technique):

1. Select the desired number of isomalt nibs.
2. Place nibs in the center of your microwave in a microwavable cup, preferably with a handle.
3. Melt in 15-second increments until isomalt is the desired consistency and bubbles form. Consider your project when melting isomalt. Some projects, like detailed molds, require more heating and a thinner consistency, while other techniques, such as pulling, require a thicker consistency.
4. Carefully remove melted isomalt from the microwave, using a potholder or ovenproof gloves to protect your hands.

To Hold:

1. Melt in a 275-300° oven in a heatproof dish, or hold melted isomalt in an electric skillet, oven or hot plate while working. CakePlay offers a Isomalt Melting Pot that works well with its pre-cooked isomalt sticks. This pot melts the isomalt quickly and keeps it at the ideal temperature for using as an edible glue.
2. Re-melt as needed.

To Use:

1. Slowly pour melted isomalt into your desired container or mold, or create your desired piece by pouring onto a Silpat mat and carefully working with your hands and kitchen tools.
2. To attach an isomalt piece to a cake, try one of these methods:
 - Use the “dip and stick” method. Dip your isomalt piece into hot, melted isomalt, then gently apply it to your finished piece. This works on fondant. Piping gel works for lightweight isomalt pieces.
 - If you’re using your finished piece on buttercream, place it on the cake just before displaying.

To Store:

1. Keep unused CakePlay isomalt sticks in a tightly sealed container at room temperature for up to 2 years.
2. Finished isomalt pieces should be placed in air-tight containers until right before use. Do not refrigerate. Place finished isomalt pieces on cake just before displaying.
3. If humidity is an issue in your area, add a desiccant packet to the air-tight container along with your finished piece. CakePlay has desiccant packets available for purchase. Want know more about using desiccants to protect your finished pieces? [Click here for in-depth information.](#) You can also contact us at info@cakeplay.com for more details, or visit our online store.
4. Leftover isomalt can be poured onto a non-stick or Silpat® mat, cooled, and stored as above.