

TIPS ON HOW TO MAKE EDIBLE LACE

I have noticed on a number of forums and after having discussions with people that they have a lot of difficulty making edible cake lace and often give up saying it is too hard to do. I have had good success with Claire Bowman Cake Lace, however on saying that it did take me a few attempts before I got it right so I decided to take some time to experiment and produce some tips that might help with your lace making.



I have a number of Claire Bowman original silicon lace moulds and a number of cheaper copy moulds. After using both types I have realised it is definitely worth investing in the original moulds as they make the job of lace making easier. The lace releases properly and does not catch in the mould; they seem to be more flexible and are a higher quality mould. I have noticed that the copies have bits of the mould that are uneven and the lace catches in the cracks and also sometimes they have missing sections.



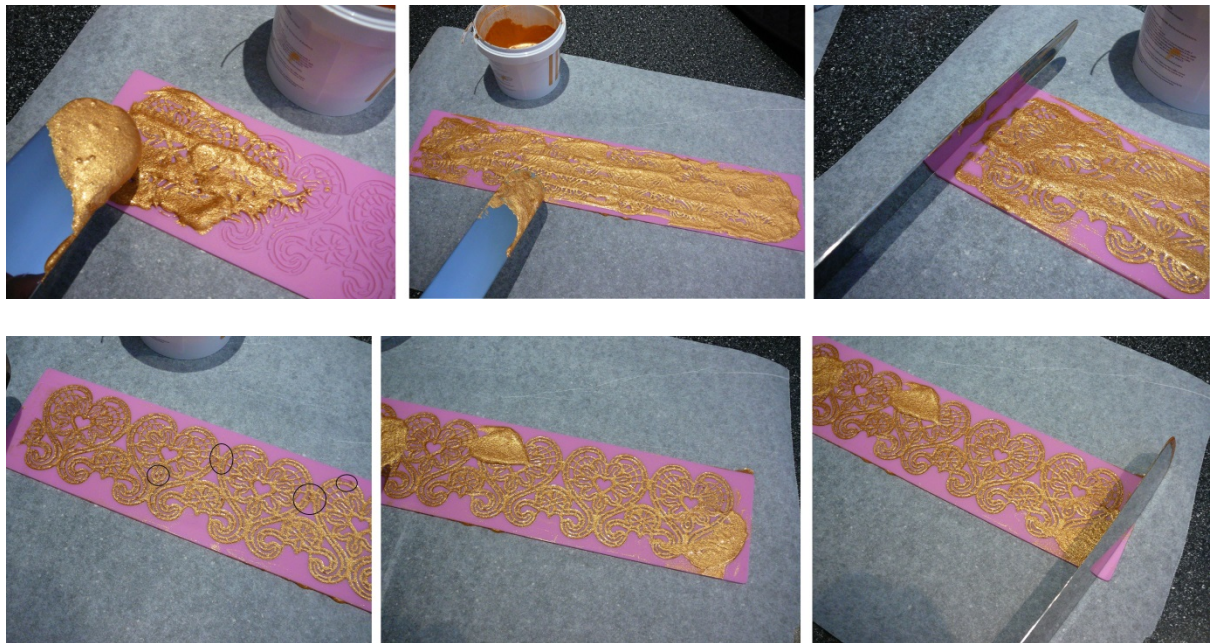
I have read recommendations to firstly grease the moulds using a non-stick spray or something similar. This did not work for me and the lace dried hard in some sections and stayed wet in others.

I also tried dusting the mould with corn flour – this worked however even with a light coverage it stayed on the lace and made it look dull. It would be fine for white lace but certainly did not work on

the gold lace example below. If you do chose to use corn flour make sure you shake off the excess so there is only a light cover left on the mould.

I found that the moulds got better with use. I am not sure why but after making 2 or 3 edible lace pieces they got easier and easier to remove from the mould. I had not seasoned them with spray or corn flour so perhaps the heat from the oven improved their usability. So make sure that you do persist as it will get easier each time and once you have perfected the method you will be really happy with the results.

Make sure when you spread the cake lace on the mould that you ensure it is even. I spread it once and then go back over the mould and fill in any holes that I may have missed. Make sure that you hold the spreader evenly so that the cake lace mix is evenly filled in the mould so that it dries consistently.



It is important to invest in an oven thermometer – I found that 70 degrees Celsius worked best for me. I also found that the lace needed to be left in the oven for longer than suggested on the container. At 70 degrees I left it in for approximately 15 minutes rather than the suggested 8-10 minutes.



Lay the mould on a flat surface in the oven and ensure it is on the middle rung. I lay mine on the back of an oven tray as the moulds are usually longer than the tray and I do not want the edges to curl up.



The lace mix instructions say you can leave the edible lace to air dry, or use the oven if you need to speed up the process. Air drying did not work for me – I left it out for 24 hours and it had still not set. I am sure it would depend on the weather and time of year but I found that drying in the oven was the most effective way to set it.

When I take the mould out of the oven I lay it upside down on some baking paper for 10 minutes to cool down.

When you first start to pull the lace from the mould gently raise one edge first to ensure that the lace releases from the mould. If you find that the lace is still a little sticky then you will need to leave it a little longer as it is still too wet to pull free. You can always put it back in the oven for a couple more minutes and then let it cool again.



If the lace has dried a little too much in the oven, it may become a little crunchy. This has not been a problem for me – I store the lace covered in some baking paper and I have found that the lace must absorb the moisture in the air and it does soften enough for you to be able to apply on the cake without it cracking.

