



color flow icing

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The color flow decorating technique is a special decorating method used to make detailed icing decorations for cakes. It is drawing with a special icing, parchment bags, and tips. Wilton® Color Flow Mix contains dried egg whites and sodium lauryl sulfate, a whipping agent. When stored at room temperature in a dry place it will last at least one year.

**SUPPLIES & TOOLS:** Makes about 2 cups

- 1/4 cup + 1 tsp water
- 1 lb confectioner's sugar, sifted
- 2 T Color Flow Mix
- Paste food coloring
- Basic baking and decorating supplies
- Electric or hand mixer
- Parchment bags
- Damp cloth
- Pattern, waxed paper, tape
- Optional: heat lamp

**DIRECTIONS:** With electric mixer, using grease-free utensils, blend all ingredients on low speed for 5 minutes. If using hand mixer, use high speed. Color Flow Icing crusts quickly, so keep bowl covered with a damp cloth while using. Stir in icing color.

### THINNED COLOR FLOW DIRECTIONS:

To fill an outlined area, thin recipe with 1/2 teaspoon of water per 1/4 cup of icing (just a few drops at time for near-rope consistency). Use grease-free spoon or spatula to stir slowly. Color Flow is ready for filling in outlines when a small amount of icing dropped into the mixture takes a count of 10 to disappear.

1. Tape pattern and waxed paper overlay to work surface. Waxed paper must be free of wrinkles.
2. Outline pattern with full-strength Color Flow Icing and tip 2. Outlines are piped with the tip held above the surface to give a rounded line.
3. Let outline dry a few minutes until it crusts. If a number of colors are used, finish all of the sections of one color first, before starting on the next. When filling an area with a different color from the outline, allow to dry for 2 hours.
4. To fill outline, soften icing by adding water to 1/4 cup icing, 1/2 teaspoon at a time. Add just a few drops of water at a time to achieve proper consistency. Stir slowly by hand in a figure 8 motion to prevent air bubbles.
5. Test consistency of Color Flow Icing by dropping a small amount of icing into the mixture. If it takes a full count of 10 to disappear, the icing is the right consistency.

6. Fill a parchment cone no more than half full with icing. (Do not use a tip as it might break outline). Cut a tiny hole at the end of bag. If filling in a large area, have 2 half-full bags ready; otherwise, icing could crust before pattern is completely filled.
7. Fill in outline along the edges by gently squeezing and letting the icing flow almost by itself. Work quickly, filling in pattern from the outside edges in and from top to bottom. When filling-in, the icing should have a "pillowed" effect. If icing runs up and over the outline, it might be squeezed too hard; the outline may be too flat; or the icing may be too thin.
8. When all outlines are filled in, allow to dry thoroughly for at least 24 hours. For quick drying, use a heat lamp: position lamp 2-ft away from decoration for 2 hours. Remove lamp and air dry for 12 hours.
9. Remove the Color Flow from waxed paper by placing it near the edge of the counter. Slide the piece slowly over the counter's edge while carefully peeling half of the waxed paper away. Turn piece around and repeat.

#### NOTES:

1. Attach all icing outlines by blending smooth with a slightly dampened art brush so that there are no breaks which allow softened color flow to leak out and ruin the decoration.
2. If placing the Color Flow piece on a frozen cake, let the cake defrost 6-8 hours to be certain it is dry. Moisture will break down the decoration quickly.
3. To make a curved Color Flow decoration for the side of the cake, tape the pattern and waxed paper onto the curved surface of a cake pan. Follow the basic outlining and filling-in procedures.
4. Prick tiny air bubbles with a pin while Color Flow piece is still wet. Beating the icing at too high a speed may cause air bubbles.

#### FOR SUGARING FRUIT OR EDIBLE FLOWERS:

Place 2 tsp Color Flow Mix plus 2 T water in a small bowl; whip with fork. Brush on dry fruit or flower petals. Sprinkle with super-fine or regular granulated sugar. Allow to dry. Fruit should be used within 8 hours. Do not refrigerate. Flowers will take 24 to 48 hours to dry.

#### SUBSTITUTION FOR ROYAL ICING

Color Flow Mix can be used in place of Wilton® Meringue Powder to make royal icing. Follow the same recipe substituting Color Flow in same proportions. Color Flow recipe will be shinier and more brittle. Meringue Powder will create a lighter, fluffier icing because cream of tartar is present.

Skill Level 2: Some foodcrafting experience needed

Please read and follow all manufacturers' instructions for all tools and materials used.  
Provide adult supervision if children participate in this project.  
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