



## WILTON ENTERPRISES

*Dear Editor,*

Wilton's new [curriculum](#) for in-store decorating classes has resulted in an enthusiastic 47 percent increase in enrollment! We're delighted to see such a great response to the refreshed Wilton Method Courses offered at local craft and specialty stores nationwide.

In our first e-chapter, we highlighted a few of the basic fundamentals of cake decorating in: [Decorating Basics](#), the foundation for all Wilton Method courses.

Today, we'd like to provide you with a preview of [Gum Paste & Fondant](#), one of the two course choices after completing the basics. Since this is just a sampling of what the course covers, [click here](#) to learn more!

Happy Decorating!  
Nancy Siler



# gum paste and fondant

## Gum Paste and Fondant 101

These two dough-like icings each has qualities which make it best for certain cake decorations, but often work well together. A 50/50 gum paste and fondant mix softens gum paste to give you more time to decorate before it dries. How to use each?



### Gum Paste

Used for flowers and other applications to roll-out very thinly and have them dry quickly and completely.

Used for most flowers, especially those which require a lot of ruffling.

### Fondant

Used for covering cakes, making cut-outs and appliques.

Does not dry as hard as gum paste. Stays soft when applied over buttercream as a covering for cake.

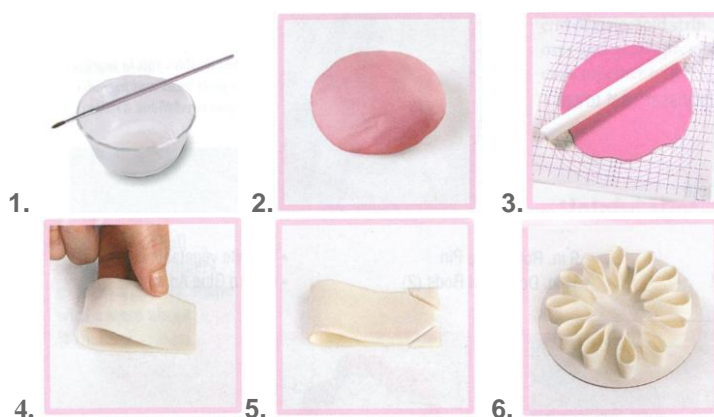
## Did You Know?

For easier coloring and even blending when tinting white fondant or gum paste, it's best to use pre-colored [Wilton Ready-To-Use Rolled Fondant](#), available in multi-packs of Neon, Natural, Primary and Pastel colors. Simply knead a small amount of colored fondant into kneaded white fondant or gum paste by stretching and folding until color is thoroughly blended. Knead additional colored fondant until desired color is achieved.



## How To...Create Bow Loops

Bow loops make everything look like a gift...  
and they're an easy way to practice using a fondant gum paste blend!



### 1. Make Gum Glue Adhesive:

Break about 1/4 teaspoon [Wilton Ready-to-Use Gum Paste](#) into very small pieces. Dissolve pieces in about 1 tablespoon water. Let rest about 1 hour.

### 2. Make 50/50 Fondant and Gum Paste Blend:

Knead 6 ounces fondant and equal amount of gum paste, individually and then together. *Note: A 50/50 gum paste and fondant mix softens gum paste to provide more time to decorate before the mix dries.*

### 3. Roll Fondant/Gum Paste Blend:

Spread a thin film of shortening on rolling surface. Knead until pliable before rolling. Roll from the center to the edges. Do not turn fondant or gum paste over when rolling. Cut into 5 in. strips.

### 4. Form Loop:

Brush gum glue on one end of strip; fold strip over and gently press ends together to form a loop.

### 5. Form a Point:

Use [Tapered Spatula](#) to cut end of strip to form a point.

### 6. Dry:

Stand loops on side to dry.

## Find a Wilton Method Course near you!

To search by zip code for local stores offering Wilton Method courses, simply [click here](#).

For frequently asked questions about the refreshed Wilton curriculum, [click here](#).

## Questions?

Contact Diana Rodriguez at [droduiguez@wilton.com](mailto:droduiguez@wilton.com)