



Cake & Sugar Art

SUGAR PASTE WITH TYLOSE

(Sodium Carboxymethyl Cellulose)

150g (sifted)

37g egg white (slightly broken up)

10g Tylose (ALSO KNOWN AS CMC *Methocel*, *Tylose*, *Cologel*, *Bagolax*)

75g extra icing sugar (sifted)

2.5ml Vegetable fat – (*Kremelta*)

METHOD

1. Put 37g of egg white in a glass bowl, beat until slightly broken up.
2. Gradually add the 150g of sugar, mixing well between each addition, but do not over beat
or the resulting paste will be fragile (royal icing)
3. Sieve the 10g of Tylose and 75g of icing sugar together.
4. Gradually add to the royal icing until the paste is too difficult to beat.
5. Swap to greased dough hooks in your beater, and continue adding the mixture from step
3 until it is all used up.
6. Apply vegetable fat to your hands and knead the paste on the greased bench until a smooth paste is achieved.
7. Place the ball of paste in a plastic bag and then seal in a plastic container.
8. Allow the paste to stand for 2 hrs. before using.
9. Knead the paste once a week when not in use.
10. Keeps for approx. 3 months.