



Sugar Plate

A mouldable sugar paste that can be used to make ornate and edible models.

Shop bought fondant icing is perfect to use but if you want to try making your own follow the instructions below.

Ingredients:

2.5ml gum tragacanth

5ml strained lemon juice

10ml rose water

350-450g icing sugar

Half an egg white

In a bowl soak the gum tragacanth overnight in the lemon juice and rose water.

Stir in the lightly beaten egg white, then work in the sifted icing sugar a little at a time until a paste.

Turn mixture onto a work surface with a sprinkling of icing sugar and knead until completely smooth.

Now you are ready to model and shape your sugar paste into anything you want.