RENSHAW
ESTD 1898
PROFESSIONAL SHORTCUTS

ADD YOUR OWN SHIMMER

At Renshaw, we have been inspiring bakers of all levels for over 100 years. Our quality products have been passed down through generations and we are proud to be part of your home baking experience.

Watch your cake transform into a stunning showstopper, by simply adding Rainbow Dust shimmer

HOW TO USE

1. On a clean, dry surface knead the icing until pliable. Lightly dust the work surface with icing sugar and roll out the Icing to 3-4mm and cover cake.
2. Put the cake onto greaseproof paper ready to add the shimmer.
3. Carefully cut open the shimmer sachet and sprinkle half onto the top of the cake.
4. With a dry soft brush, lightly spread the shimmer using circular motions until the cake is evenly covered, add another layer if required.
5. Brush any excess shimmer onto the grease proof paper and use to add shimmer to decorations.
6. Attach Icing decorations to cake with a small amount of water.

TOP TIPS

- Use excess icing to create decorations.
- Excess shimmer can be used to decorate your favourite confectionery treats such as biscuits, marshmallows and chocolates.
- Enough icing for a 6" cake.

Rainbow Dust

Renshaw Icing perfectly matched with Rainbow Dust Shimmer

Scan me and be inspired!

Customer Services, Renshaw,
Crown Street, Liverpool, L8 7RF. UK
RENSHAW EUROPE,
Chemin du Cyclotron 6,
1348 Louvain la Neuve, Belgium
MADE IN THE UNITED KINGDOM

FOR BEST BEFORE END:
SEE BASE OF CARTON.

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RENSHAW
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Rose Gold

SHIMMER ICING KIT

Pink icing with a sachet of rose gold shimmer to dust and decorate

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Serving suggestion. Brush not included.

A simple way to create your own stunning shimmer cake

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Pink icing with a sachet of rose gold shimmer

INGREDIENTS

Sugar (EU and non-EU), Glucose syrup, Palm oil, Humectant: Glycerine, Emulsifier: Mono- and di-glycerides of fatty acids, Rose gold shimmer (Colour: Iron oxide), Stabilisers: Xanthan gum, Cellulose; Acidity regulator: Citric acid, Colour: Anthocyanins, Preservative: Potassium sorbate, Flavouring.
Made in a factory that handles nuts.

V Suitable for vegetarians and vegans

STORAGE INSTRUCTIONS

Store in a cool dry place. Once opened, to prevent drying, wrap any remaining icing in cling film or a grip seal bag and store in an airtight container.

NUTRITIONAL INFORMATION

Typical values per 100g

Energy	1751kJ / 414 kcal
Fat	7.1g
of which saturates	3.9g
Carbohydrates	88g
of which sugars	82g
Protein	0.1g
Salt	0.04g

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