



Fiddes Payne, Unit 3a, Thorpe Park,  
Thorpe Way, Banbury, OX16 4SP, UK  
[www.cake-angels.co.uk](http://www.cake-angels.co.uk)  
[info@fiddespayne.co.uk](mailto:info@fiddespayne.co.uk)



270g e

### Chocolate mirror glaze

**Storage:** Store in a cool, dry place out of direct sunlight  
**For best before date see base of pot**

**Warning:** Caution when removing the glaze from microwave

**Not suitable for vegetarians**  
**No artificial colours or flavour**

Manufactured in Belgium Packed in the UK  
**Love decorating as much as we do?**

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**Ingredients:** Glucose Syrup, Sugar, Water, Fat-reduced Cocoa Powder (10%), Gelatine (Beef), Acidity Regulator (Tartaric Acid), Preservative (Potassium Sorbate) **Allergy advice:** Manufactured in a factory which handles egg, gluten, milk and soya

### Nutrition Information

#### Typical Values

	UK per 100g
Energy	1141kJ / 269kcal
Fat	1.4g
(of which Saturates)	0.8g
Carbohydrates	57g
(of which Sugars)	46g
Fibre	3.9g
Protein	4.7g
Salt	0.19g

Expert finish

Cake Angels™  
HEAVENLY CREATIONS

Gorgeous chocolate

glossy mirror glaze

Simply warm and pour!

### How to use...

Our 5 easy steps to gorgeously glossy chocolatey cakes and desserts  
**Covers an 8"/20cm round cake**

- 1 Cover your cake with buttercream, smooth then chill.
- 2 Heat for approx. 30 seconds (using 10 second blasts), gently stirring in between until the glaze is ready to pour and warm to touch.
- 3 Place your chilled cake on a cooling rack over a baking tray.
- 4 Pour the glaze over the whole cake ensuring it is generously covered.
- 5 Allow to set in the fridge for 1 hour before carefully moving the cake onto a plate or board.

**Hungry for more inspiration?**  
Search for **mirror glaze** at [www.cake-angels.co.uk/blog](http://www.cake-angels.co.uk/blog)