

Mould Information

All our moulds are made in our factory here in UK and are made with FDA compliant food grade silicone. Our Moulds can be used for sugar paste, flower paste, modelling paste, marzipan, chocolate, candy, boiled sugar, cold porcelain, salt dough, air drying clays and embossing powder.

Wash and dry moulds well before use and lightly dust with corn flour to ease release.

Keeping mould on a flat firm surface, push in a smooth ball of paste. Press paste evenly and firmly into mould without overfilling. Use a rolling pin and even pressure to ensure all areas are full and the base is flat. Cut away any excess paste from the edges being careful not to cut into the mould.

Turnover mould and release paste embellishment gently onto a clean surface.

See our instructional videos to see how easy they are to use.

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