

Gumpaste Instructions

By Flowers (Diane)

1. Measure $\frac{1}{4}$ cup water into a small metal bowl. Gently sprinkle 1 tablespoon of gelatin on top of the water.

Let it sit for a few minutes until it all becomes wet and spongy.

Put the bowl over a small saucepan of boiling water on a very low heat.

Let gelatin and water warm up until the gelatin is dissolved.

Add $\frac{1}{4}$ cup of glucose and gently stir until it is incorporated and dissolved.

2. Sift into a large bowl, 4 cups icing sugar and 1 tablespoon of **either** gum trag, gum-tex, or tylose. Make a well in the center. (I prefer tylose, but it has not been passed as edible, although it has been in England and the U.S., I understand.)

3. Gently pour gelatin mixture into the bowl and with a wooden spoon stir in icing sugar gradually from sides until it is all mixed in. It depends on the humidity whether you use all the icing sugar or whether you need to add more. It should not be too sticky to handle at this point. Knead it well to mix it to a smooth paste.

{This batch did not need all the icing sugar. I sifted the lumps of paste out of the remaining icing sugar, added it into the paste and mixed it well in}

4. Wrap well in saran wrap and leave to cure for a day.



Ingredients and tools you will need



Add gelatin to water.



Add glucose to warmed dissolved water and gelatin.



Sift icing sugar and tylose



Add liquid mixture to icing sugar



Mix with a wooden spoon



When dry enough to handle, mix by hand



Knead until very smooth



Wrap well in Saran wrap and leave to cure for a day.