

**WORKING WITH PASTRY PRIDE**

1. Pastry Pride/Frostin' Pride is a non-dairy commercial product. It can only be purchased at Smart & Final stores in San Diego or Do It With Icing, NOT any of the local grocery stores.
2. It comes frozen and should be thawed in the refrigerator overnight. However, if you are desperate you can thaw for 1 minute in the microwave, shake then repeat for another 1 minute, then shake and return to microwave for another 30 seconds to 1 minute. It should still have a few ice crystals in it. (If you get it too warm it will not whip up at all!) Another method for speedy thawing is to immerse it in a bucket of warm water. It will thaw in 1 – 2 hours this way.
3. Once thawed the unwhipped Pastry Pride/Frostin' Pride will last 2-3 weeks in the refrigerator. After it is whipped it will last at least another 1-2 weeks in the refrigerator. Sometimes if you have under whipped it, as it sits it will get liquid gathering at the bottom. You can still use it, you just need to re-whip it. ALWAYS USE THE WHIP NOT THE PADDLE ON THE MIXER.
4. One quart of Pastry Pride is enough to ice and decorate an 8-inch round cake.  
One quart of Pastry Pride is enough to ice and decorate a ¼ sheet cake.  
One quart of Pastry Pride is enough to ice and decorate a ½ sheet cake.  
One quart of Pastry Pride is barely enough to ice a full sheet cake.
5. When working with Pastry Pride/Frostin' Pride you want to keep it cold. If you are spending a lot of time on the decoration, such as making a rice paper drawing; put the whipped pastry pride in the refrigerator while you're working to keep it cold. It will breakdown and get mushy if you leave it out too long.
6. You can decorate and make roses with it but you must work quickly. (Within 15 minutes).
7. You can color Pastry Pride but only medium to light colors. If you try to make dark colors it will bleed on the cake and STAIN THE TEETH OF PEOPLE EATING THE CAKE.
8. Pastry Pride/Frostin' Pride will form a "skin" after it sits for a while. This is very difficult to re-smooth but can be done carefully with the use of water to "soften" the crust.
9. When you whip Pastry Pride you add only flavoring. Sugar is already in it. To Frostin' Pride you add nothing.
10. Pastry Pride takes 5-15 minutes to whip per quart. It varies with the type of mixer you have and how cold the Pastry Pride is. The colder it is, the longer it will take to whip. However, if it is too warm it will never whip. Room temperature is too warm and it is usually ruined. I don't know of any way to save it at that point.
11. You should always use the "whip" attachment not the paddle and always start at low speed moving all the way up to high speed to achieve a completely stable whip product. You can whip it too long and it will be like cement and almost impossible to spread. If you over whip you can add a little water to soften it back down.
12. I have found that if you ice a cake with Pastry Pride and let it set for several hours before decorating it, get or other colored frosting does not seem to bleed. However, if you ice it and decorate with bright colors right away it will definitely bleed.
13. You can leave the cake out of the refrigerator at least 24 -48 hours, but remember the longer it stays out the drier it becomes and it can get tiny cracks in it. I always recommend refrigeration if possible.
14. NEVER PUT FONDANT ON PASTRY PRIDE – DOESN'T WORK WELL. Especially if you refrigerate the cake the fondant will become slimy and slide off.