**WRAPPABLES™ FROSTING SHEETS**

**INSTRUCTIONS**

***InkEdibles™ Wrappables™ can be used dry or to bake with for fun edible wrappers on your cupcakes and treats.***

**First, print or decorate your Wrappables ™ with InkEdibes™ edible inks, pens, paints or stickers.  Then gently remove the precut liners from the backing –***it is best to remove the background part of the frosting sheet first and then gently bend the backing away and let the pre-cut shapes peel off easily to prevent stretching or tearing.*

**For Dry Use**– to create beautiful edible cupcake holders: roll your Wrappables™ slightly larger than the size of your cupcakes and gently seal the ends together with a bit of frosting, icing or water.  When the seal has set, your Wrappables™ are ready to hold your previously baked cupcakes with or without paper liners.

**For Baking-**to create edible, soft wrappers around your cupcakes:  Spray your cupcake pan with non-stick cooking spray and gently roll a pre-cut liner into each spot.  Don’t seal the ends of your Wrappables™ so that they can expand as your cupcakes bake. Fill each half way with prepared cake batter and then bake and cool as directed. *Slight puckering or cracking may occur from the moisture of the batter or if overfilled or overbaked.*

Dry Wrappables™ filled with pre-baked cupcakes make beautiful edible displays for an occasion.

Baked Wrappables™ make fun, edible, soft wrappers to display your art on your favorite treats.

You can use InkEdibles™ frosting sheets in pre-cut 2” or 2.5” circle  as a base when baking or when used dry, but Wrappables are great without a base too!