These textured lace mats are easy to use as long as you follow the method below. It is really important to roll out the florist paste really thinly and to use the Petal Base as this stops the florist paste from moving around. If you do not have Petal Base use a white vegetable fat.

This wedding cake has been decorated using the Textured Lace & Rose Embossing Set together with the Textured Butterflies Embossing Set.

**Step 1**

Rub a tiny amount of Petal Base over your non-stick board or work surface. Knead the petal paste until soft and pliable and roll out to about 2mm in thickness.
Place the mat onto the florist paste, press down and with a small rolling pin roll over the mat slowly and very firmly to attach it to the florist paste. To achieve a fine piece of lace, you must keep rolling back and forth with maximum pressure until the petal paste is approximately 1mm in thickness. You may have to roll over firmly about 20 times.

Remove the mat and using a good quality craft knife carefully cut around the lace removing the excess florist paste as you go. At first, cutting the lace can take a little time but if you practise a couple of times you will soon find a technique and become quicker and more confident. It really helps to use a good quality craft knife or scalpel, not a disposable one.

Cut out any internal segments in the lace.

Use small piping tubes (1.5, 2 and 3) to cut out tiny circles which will help create the embroidery anglaise lace effect. To remove the tiny circles of icing from the tubes, poke them out with a scriber tool.

If you want a pearlised effect, place the lace onto some kitchen paper and spray lightly over with the PME Pearl lustre spray holding at least 30cm away. To attach the lace onto your cake, brush a little edible glue onto the back and gently position it into place.

Handy hint: When cutting out the lace try and angle the craft knife inwards towards the lace as this will make the petal paste look even thinner giving the effect of very fine lace.