

rolled fondant



Lawrence Foods
Imaginative • Agile • Proven



Lawrence Foods, Inc.
2200 Lunt Ave Elk Grove Village, IL 60007 (847) 437-2400
www.lawrencefoods.com

rolled fondant



CLASSIC PROFILES

- Unique blend of ingredients delivers a delicious vanilla taste.
- Ready to use, no need to worry about keeping the fondant covered because it stays workable for hours.

PERFORMANCE ATTRIBUTES

- Super pliable, easy to use and won't dry out.
- The Finishing Touch® White Rolled Fondant has a texture that requires less kneading and rolling, thus decreasing production time.
- Food colors, including powders, pastes and gels, require less kneading time to incorporate.

complements

ADD FLAIR AND FLAVOR BY FILLING AND BASE ICING FONDANT CAKES WITH THESE LAWRENCE FOODS PRODUCTS.

- FLAVORED DECOCRÈMES ICINGS®
- CLASSIC BUTTERCRÈME ICINGS™
- COLORED DECOCRÈMES ICINGS®
- FRUIT FILLINGS

DIRECTIONS



STEP 1: Base ice cake with buttercrème icing, roll out The Finishing Touch® Rolled Fondant to desired size and thickness.



STEP 2: Place The Finishing Touch® Rolled Fondant on cake. Gently smooth fondant to adhere to the cake.



STEP 3: Cut around the cake to remove excess The Finishing Touch® Rolled Fondant. Smooth cake using a fondant smoothing tool.

PRODUCT INFORMATION

item #	GTIN	Description	NET	Pack	Kosher
151001	00089763510018	The Finishing Touch® White Rolled Fondant	10	1 GI PL	K-P
151005	00089763510056	The Finishing Touch® White Rolled Fondant	20	2 GL PL	K-P

CALL TODAY FOR A SAMPLE AND MORE PRODUCT INFORMATION (847) 437-2400 WWW.LAWRENCEFOODS.COM

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