



THE PROFESSIONAL'S CHOICE

## GETTING STARTED WITH — LIQUID — MARBLING CHOCOLATE

Liquid Marbling Chocolate is easy to use, versatile and has a delicious chocolate flavor that makes it perfect for a variety of treats.



### THE BASICS

#### WHAT IS LIQUID MARBLING CHOCOLATE?

Satin Ice Liquid Marbling Chocolate is a liquid chocolate used to create a marble effect in cakes and other desserts, or to use as a smear in pastries.

#### ALLERGENS/NUTRITION:

Gluten Free, Dairy Free, Nut Free, Vegan and Kosher.

#### FLAVOR:

Delicious Chocolate Flavor.

#### WHAT CAN LIQUID MARBLING CHOCOLATE BE USED IN?

Satin Ice Liquid Marbling Chocolate can be used in a variety of desserts that you want to add a beautiful marble design to or a delicious chocolate flavor such as: traditional cake, cheesecakes, pound cake, ice cream, rugelach, babka, cinnamon rolls, crepes and more!

#### DO YOU HAVE TO REFRIGERATE AFTER OPENING?

No, Satin Ice Liquid Marbling Chocolate is shelf stable.

#### STORAGE:

Keep at room temperature in a dry environment. Do not store below 45°F. Ensure the pail is completely sealed.

### HANDLING

#### HOW MUCH LIQUID MARBLING CHOCOLATE DO YOU USE WHEN MAKING A MARBLE CAKE?

Per 12 oz of cake batter, use 4 oz of Liquid Marbling Chocolate.

#### HOW DO YOU CREATE MARBLE PATTERN IN A CAKE?

Once you have made your cake batter, pour the Liquid Marbling Chocolate into the batter. Fold the chocolate into the batter just until it starts to marble - being careful not to overmix. If a thinner consistency is needed, warm slightly.

#### THE OIL IN THE LIQUID MARBLING CHOCOLATE HAS SEPARATED IN THE PAIL. WHAT SHOULD I DO?

Do not be concerned. Oils will naturally separate with this product. Simply mix the contents of the pail until completely combined, stirring from the bottom.

FOR MORE INFORMATION VISIT  
[www.satinice.com](http://www.satinice.com)