

Gum Paste Recipes by Keith Ryder

Ingredients	Measures
Tylose	1 Tablespoon (1/4 ounce)
Water	4 Tablespoon (2 ounces)
Water	½ cup + 2 tablespoon (5 ounces)
Glucose	3 tablespoons (3 ½ ounces)
Melted Cocoa Butter	3 tablespoons (1 ½ ounces)
Powdered sugar	3 pounds
Gum Tragacanth	3 tablespoons (1 ½ ounces)

1. Add tylose to first measure (2 ounces) of water. Stir together and let sit overnight to dissolve.
2. Place second measure of water and glucose in glass measuring cup.
3. Warm the mixture in a hot water bath, (alternatively, place it in the microwave – 20 seconds on high, stir, repeat)
4. Sift together 2 ½ pounds powdered sugar with the gum tragacanth. Stir to mix well.
5. Heat a mixing bowl under hot running water (or set it in a 200 degree oven for a few minutes)
6. Dry the bowl and grease lightly with Crisco.
7. Place the sugar mixture into the warm bowl. Pour liquid mixture and melted cocoa butter into sugar mixture and mix on low speed until well blended. Mixture will be rather soft.
8. Sift remaining powdered sugar over mixture. Cover bowl with a damp cloth and let sit 1-2 hours.
9. Knead well, separate into 6 chunks. Coat each chunk with a think film of Crisco, double wrap with plastic wrap, and place covered container. Allow to sit at least 24 hours before using.

Ingredients	Measures
Meringue Powder	1 tablespoon
Warm water	¼ cup
Knox Gelatin	2 ¼ teaspoon (1 envelope)
Cold Water	2 tablespoon
Powdered Sugar	3 ¾ cups
Cornstarch	¼ cup
Gum Tragacanth	1 tablespoon
Crisco	1 Tablespoon
Glucose / Karo Syrup	2 teaspoons

1. Add the meringue powder to the warm water. Stir and let stand until it dissolves.
2. Sprinkle the gelatin over the cold water and allow to bloom.
3. Sift together the powdered sugar, cornstarch, and gum tragacanth into the bowl of a heavy-duty mixer. Place bowl on the mixer and attach flat beater.
4. Melt Crisco and add liquid glucose or clear Karo syrup.
5. Warm the bloomed gelatin until completely melted but not hot. Add the shortening and glucose.
6. Mix dry ingredients on low speed. With the mixer running constantly, add in the gelatin mixture and the meringue powder mixture. Continue to mix until all the ingredients are incorporated (about 1 minute). If the paste appears very dry, add in the remainder of the meringue powder mixture. Increase mixer speed to medium and mix approximately 4 minutes or until the paste looks stringy as the beater pulls it from the side of the bowl. Remove the paste from the bowl and knead for a few minutes with a bit of Crisco. Place in a plastic bag, removing all air and then into an airtight container. Refrigerate 24 hours.