

Giving Rolled Fondant A New Dimension

®
Choco-Pan



Choco-Pan® is a revolutionary alternative to rolled fondant icing. The unique white chocolate flavor and silky texture make **Choco-Pan®** the perfect choice for your decoration needs.



Choco-Pan® is a ready-to-use, white chocolate flavored, cake covering. Application is similar to rolled fondant, with out the “headaches” associated with most fondants.



Brides prefer the taste of **Choco-Pan®** over other rolled fondant products. Now beautiful rolled fondant style cakes can taste as good as they look with **Choco-Pan®**.

www.choco-pan.com

1-888-287-8455

Choco-Pan[®]

Information & Instructions



How to cover a cake with Choco-Pan[®] :

- First, frost cake with buttercream, making sure the sides and top are covered completely.
- Cool or freeze the frosted cake for 5-10 minutes.
- Lightly dust a clean, dry, smooth surface with powdered sugar.
- Remove desired portion of Choco-Pan[®] from container and knead with hands to soften product.*
- Next, roll it thin using a rolling pin.– **Yes Thin!**
- After rolling, use a thin flat object to loosen the fondant from the surface (a large spatula or metal yard stick works well)
- Then slide a corrugated cake board under the Choco-Pan[®] and lift.
- Center the Choco-Pan[®] over the cooled cake and gently drape.
- Smooth the top and sides with a fondant smoother and trim away excess fondant.
- Knead trimmings back into remaining Choco-Pan[®] (after removing cake crumbs) and re-seal container.

* if Choco-Pan[®] has been frozen or refrigerated, it must be brought back to room temperature before completing this step.

Caution: When using a microwave oven to bring Choco-Pan[®] to room temperature, use the lowest setting possible. Overheating may cause Choco-Pan[®] to breakdown and become unworkable. Test temperature before handling.

Choco-Pan[®] is an extremely versatile product that has a shelf life of six months and can be frozen or refrigerated.

These are some of the unique attributes:

- Delicious and unique flavor
- Drapes beautifully over cake without cracking
- Pliable and easy to handle, excellent for molding and sculpturing
- Can be sheeted and used in a pasta machine
- Accepts coloring and flavoring
- **Rolls thin** to cover up to **60%** more per pound than other national brands

Choco-Pan[®] is offered in four delicious flavors:

- **Wedding White**
- **Blanc (Ivory)**
- **Noire (Dark Chocolate)**
- **Carmel (light tan)**
- **Bright White**
- **Coffee (dark tan)**

“Simply Elegant” cakes of all occasions are made easy with Choco-Pan[®] products.



Conversion Chart To Assist In Ordering

	Other National Brands	Choco-Pan [®]
Double Layer Size	Net Weight (after trimming)	Net Weight (after trimming)
6"	1 lb. 4 oz.	8 oz.
8"	1 lb. 11 oz.	10.5 oz.
10"	2 lb. 6 oz.	13 oz.
12"	3 lb. 3 oz.	1 lb. 6 oz.
14"	5 lb. 4 oz.	3 lb.

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