

# Cake Sprinkles



Ready in 2 hours

## Ingredients

- 1 tablespoon Strawberry Crystals
- 1 tablespoon Blueberry Crystals
- 1 tablespoon Kale Crystals
- 1 tablespoon Mango Crystals
- 2 oz shredded dried coconut
- 1 ¼ teaspoons liquid allulose
- 2 tablespoons warm water

## Preparation

1. For pink sprinkles, mix together 1 tablespoon Strawberry Crystals with ½ tablespoon warm water and ¼ teaspoon liquid allulose. Add 0.5oz shredded coconut and mix well.
2. For purple sprinkles, mix together 1 tablespoon Blueberry Crystals with ½ tablespoon warm water and ¼ teaspoon liquid allulose. Add 0.5 oz shredded coconut and mix.
3. For green sprinkles, mix 1 tablespoon Kale Crystals, ½ tablespoon warm water and ½ teaspoon liquid allulose. Mix with 0.5 oz shredded coconut.
4. For yellow sprinkles, mix 1 tablespoon Mango Crystals with ½ tablespoon warm water and ¼ teaspoon liquid allulose. Mix into 0.5oz shredded coconut.
5. Dehydrate for 2 hours on low in a dehydrator, or until fully dry.