

# OH, MR. RABBIT! CAKESICLE KIT

SPRING COLLECTION 2022

FANCY SPRINKLES®

## OH, MR. RABBIT! CAKESICLE KIT

Yields 12 Cakesicles

### KIT INCLUDES

Milk Chocolate Flavored Easy Candy™  
Optic White Easy Candy™  
Snapdragon Pink Easy Candy™  
Rabbit Hole Fancy Sprinkles

Diamond White Prism Powder®  
Pamela Bunny Silicone Mold  
8 Gold Glitter Acrylic Sticks

### WHAT YOU NEED

- Cakesicle filling of your choice. We love to use crushed-up cake, brownies, cookies, candy like Reese's cups or hell, even your kid's NutriGrain bars. Fancy Tip: It doesn't have to be homemade.
- Cutting board or baking sheet
- Clean makeup/craft brush or dust pump recommended for Prism Powder

### INSTRUCTIONS

#### 1. Prep Tools

Remove mold from packaging, hand wash and dry before use. Place the mold on a baking sheet or cutting board. Remove the protective film from both sides of each acrylic stick.

#### 2. Prep Mold for Use

Using an acrylic stick, puncture each of the 4 cakesicle stick slits in the mold before use.

#### 3. Prepare Easy Candy

Choose desired Easy Candy color combinations for cakesicles, then heat the Easy Candy in the microwave according to bag instructions until smooth.

#### 4. Create Cakesicle Shell

Cut the tip off the Easy Candy bag at the scissors line, and squeeze 2-3 spoonfuls into the first mold cavity. Tilt the mold to coat the inside or use the back of a spoon to spread evenly. Ensure the mold is coated right up to the edge. Repeat this process with each mold cavity.

#### 5. Set Cakesicle Shell

Insert one acrylic stick into each cavity until the top edge of the stick is in the middle of the mold. Tap mold on the counter to release air bubbles, and place in the fridge or freezer until the Easy Candy completely hardens.

#### 6. Add Filling

Once the Easy Candy sets, add two to three

spoonfuls of filling into each mold cavity, leaving some space between the filling and the edge of the mold.

#### 7. Cover Filling

Squeeze another 1-2 spoonfuls of Easy Candy into each cavity to completely cover the filling, but not overflow it.

#### 8. Set Cakesicles

Wait for the Easy Candy to set, approx. 15 minutes at room temperature or 5 minutes in the fridge or freezer.

#### 9. Remove Cakesicles

Once the cakesicles have set, gently peel the silicone mold back from the first cavity and slowly push the acrylic stick forward until the mold is released.

#### 10. Dust With Prism Powder

Dust/brush each cakesicle with Prism Powder to create a beautiful, glittery shine.

#### 11. Decorate It Fancy

Apply Fancy Sprinkles to the cakesicles using warmed Easy Candy as adhesive.

**FANCY TIP:** If the Easy Candy hardens while you are decorating, you can reheat it to keep using.