

CANDY BAR KIT

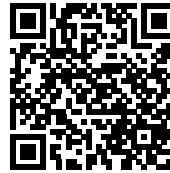


FANCY SPRINKLES

CANDY BAR KIT

Yields 3 Candy Bars

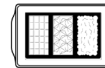
DIGITAL INSTRUCTIONS



WHAT YOU NEED

- Fancy Decorating Melts
- Fancy Sprinkles
- Candy Bar Mold
- Fancy Edible Glitter [optional]
- Fancy Edible Shimmer [optional]
- Cutting board or baking sheet
- Fancy Brush Set or Dusting Pump is recommended for applying Edible Glitter

INSTRUCTIONS



1. Prep Tools

Place Candy Bar Mold on a baking sheet or cutting board.



6. Set Mold

Place mold in the fridge or freezer until hard.



2. Prep Mold for Metallic Design [Optional]

Using a clean craft brush, dust a generous amount of Edible Shimmer or Glitter directly into the mold as desired.



7. Remove Mold

Gently peel the silicone mold back from each cavity to remove the candy bars.



3. Prepare Fancy Decorating Melts

Heat Decorating Melts in the microwave according to the bag instructions until smooth.



8. Decorate It, Fancy

Drizzle candy bars with warm Decorating Melts, Fancy Sprinkles, Edible Glitter, and Shimmer as desired.



4. Fill Mold

Fill each mold cavity to just below the edge. Mix and match flavors and colors in the process.



Fancy Tip: If the Decorating Melts hardens while you are decorating, you can reheat it to keep using.



5. Trim & Tap

Scrape off any excess Decorating Melts on the mold and tap to remove air bubbles.