DESSERT CHARCUTERIE DECORATING KIT

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DIGITAL INSTRUCTIONS



WHAT YOU NEED

- Fancy Edible Glitter
- Fancy Sprinkles
- Fancy Decorating Melts
- Fancy Silicone Baking Mat or parchment paper
- · Serving platter or board
- Deep bowl
- Baking sheet

• Treats for dipping [rinsed & fully dried fresh fruits, cookies, churros, marshmallows, pretzels, potato chips, nuts]

Yields 30+ Dipped Treats

 Fancy Brush Set or Dusting Pump is recommended for Edible Glitter



HART PRIMA RECEIPTING AND PRIMA



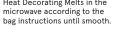


1. Prep Tools

6. Drizzle & Decorate It Fancy Drizzle warm Decorating Melts over the treats and decorate with Fancy Sprinkles. Let harden.



2. Prepare Fancy Decorating Melts Heat Decorating Melts in the microwave according to the



3. Pour Fancy Decorating Melts

Once melted, squeeze about a 1/2 cup of Decorating Melts into a bowl.

8. Arrange Your Fancy Treats Place your decorated treats on





Fancy Tips: The key to a beautiful dessert board is varietyparticularly in terms of shapes, colors, and textures.

This is a great make-ahead treat. Your dessert board can be held refrigerated 24 hours before serving.

Serving cocktails or sparkling wine with your dessert board? Rim your glassware with Fancy Sugar and add Fancy Edible Glitter to make your drink sparkle.





Place dipped treats on Silicone Baking Mat or a lined baking process for desired quantity.



Dip treats into the Decorating Melts and swirl in a circular motion for an even coating. Try dipping treats in more than one color of Decorating Melts for visual variety.



FANCY SPRINKLES

5. Set sheet to harden. Repeat





7. Dust with Fancy Edible Finish with a delicate dusting

of Edible Glitter for a glittery shine.

