

DESSERT CHARCUTERIE DECORATING KIT



FANCY SPRINKLES

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Yields 30+ Dipped Treats

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]
- Fancy Brush Set or Dusting Pump is recommended for Edible Glitter

INSTRUCTIONS



1. Prep Tools

Place Silicone Baking Mat or parchment paper on a baking sheet.



2. Prepare Fancy Decorating Melts

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



3. Pour Fancy Decorating Melts

Once melted, squeeze about a ½ cup of Decorating Melts into a bowl.



4. Dip

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.



5. Set

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



6. Drizzle & Decorate It Fancy

Drizzle warm Decorating Melts over the treats and decorate with Fancy Sprinkles. Let harden.



7. Dust with Fancy Edible Glitter

Finish with a delicate dusting of Edible Glitter for a glittery shine.



8. Arrange Your Fancy Treats

Place your decorated treats on your serving platter or board. Create groups of different colored and sized treats around your board to maximize visual appeal.



Fancy Tips: The key to a beautiful dessert board is variety—particularly 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.