

MARSHMALLOW TREAT DECORATING KIT

FANCY SPRINKLES®

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Yields 10+ Marshmallow Treats*

DIGITAL INSTRUCTIONS



WHAT YOU NEED

- Fancy Edible Glitter
- Fancy Sprinkles
- Fancy Decorating Melts
- Silicone Cakesicle Mold [clean and dry]
- Marshmallow Treats [such as Rice Krispies Treats®]
- Fancy Silicone Baking Mat or parchment paper
- Fancy Brushes, Dusting Pump, or a clean craft brush [optional]

INSTRUCTIONS



1. Prep Tools

Place Silicone Cakesicle Mold on a flat surface. Place the Fancy Silicone Baking Mat or sheet of parchment paper on a baking sheet for decoration in Step 5.



5. Decorate It Fancy

Warm Decorating Melts per package instructions and dip or drizzle each treat. Decorate with Fancy Sprinkles while the Decorating Melts is still warm.



2. Fill The Mold

Unwrap the pre-made marshmallow treats. Press the treats into the mold cavity until the mold is filled and the top is smooth. Repeat until the desired number of treats are formed.



6. Dust with Fancy Edible Glitter

Once the Decorating Melts has hardened, dust each treat with Edible Glitter to create a beautiful, glittery shine.



3. Insert Acrylic Sticks [Optional]

Insert one acrylic stick into each cavity until the stick is in the middle of the marshmallow treat. Press the area around the stick down and reshape as needed. If inserting a stick, set in the refrigerator for 10 minutes, or until firm.



Fancy Tip:

Upgrade your marshmallow treats with a homemade recipe!



4. Remove Cakesicles

Gently peel the silicone mold back from each cavity. If acrylic sticks were used, push the stick forward until released. Place on the Fancy Silicone Baking Mat or parchment paper.

*One 1.3oz marshmallow treat will fill approximately 1 mold cavity