MOLDED TREATS DECORATING KIT

FANCY SPRINKLES

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DIGITAL INSTRUCTIONS



INSTRUCTIONS

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Place silicone mold on a baking sheet or cutting board. Optional. If planning to use acrylic sticks to create cakesicles, puncture each cakesicle stick slit in the mold before use.

2. Prepare Fancy Decorating Melts

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

3. Create Shell

Squeeze 2-3 spoonfuls of warm Decorating Melts into each mold cavity. Spread evenly, coating right up to the edge. Tap to release air bubbles. Optional. If creating a cakesicle, insert one acrylic stick into each cavity until the stick is in the middle of the mold.

4. Set Mold Place the mold in the fridge or freezer until completely hardened.

5. Add Filling

Add 2-3 spoonfuls of filling into each mold cavity, leaving some space between the filling and the edge of the mold.

Yields 4+ Pieces

WHAT YOU NEED

- Fancy Decorating Melts
- Fancy Sprinkles
- · Fancy Edible Glitter
- · Silicone Mold [clean & dry]
- Acrvlic Sticks [clean & dry with protective film
- removed], optional • Filling of your choice.
- We love to use crushed-up cake, brownies, cookies,

or candy. Hell, even your kid's Nutrigrain bars. Fancy Tip: It doesn't have to be homemade.

- Cutting board or baking sheet
- Fancy Brushes or Dusting Pump is recommended for applying Edible Glitter



6. Cover Filling

Squeeze warm Decorating Melts over each cavity to completely cover the filling, but not overflow it.

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7. Set the Molds Place the mold back in

the fridge or freezer until completely hardened.

8. Remove Gently peel the silicone mold back from each cavity and push to release.



9. Dust with Fancy Edible Glitter Dust each piece with Edible Glitter to create a beautiful, glittery shine.



10. Decorate It Fancy Drizzle warm Decorating Melts on each piece and decorate with Fancy Sprinkles.

