

# CRUNCH TIME

## Edible Glitter



**Serve Information:**  
3 Bowls Edible Glitter, 2 Decorated Cupcakes

### INGREDIENTS:

50g Caster sugar in bowl  
50g Caster sugar in bowl  
2 Tsp blue food colouring  
2 Tsp red food colouring  
1 "Prepared earlier" blue edible glitter  
1 "Prepared earlier" red edible glitter  
2 Cupcakes with buttercream icing  
(green icing, if possible)  
2 White marshmallows  
2 Smarties

### EQUIPMENT:

4 Bowls  
2 Teaspoons  
2 Forks  
2 Baking trays with  
non-stick baking paper  
Oven mitts  
2 Scissors

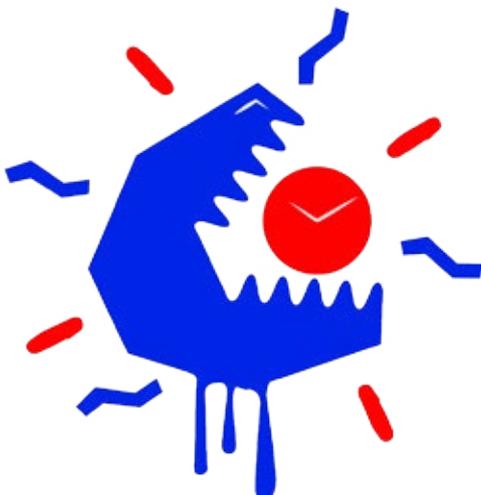


## METHOD:

1. Add 2 tsp of blue food colouring to a bowl of sugar
2. 2 tsp of red food colouring to a bowl of sugar
3. Stir the food colouring into the sugar with a fork or spoon, ensuring all of the sugar is evenly coated
4. Use granulated white sugar or any of the crystalline sugars. Avoid brown sugar as it's too moist and icing sugar because it's not sparkly
5. You can also use a zip-lock bag to mix the sugar and food colouring. Massage through the sugar until you reach the desired colour
6. Spread coloured sugar onto paper lined baking trays
7. Bake in pre-heated oven at 180°C for approximately 8-10 minutes
8. It's the low, slow bake in the oven that adds the glimmer to the granules. Making your own edible glitter won't be as sparkly as the store bought variety, but it's impressive how much shine they do create.
9. Now to decorate, take the "prepared earlier" Edible Glitter
10. Using scissors, cut a marshmallow crosswise into 5 thin slices, letting slices drop into the edible sugar glitter
11. Toss the marshmallows in the glitter to coat the sticky areas of the marshmallow
12. Arrange the marshmallow petals in a circle on top of the cupcake icing, like the petals of a flower. Place the smartie in the centre of each petal arrangement
13. Store the edible glitter in a sealed container, to protect it from moisture. You can also add a few grains of rice to absorb any moisture

## ADDITIONAL NOTES:

- 1 "Prepared earlier" blue edible glitter
- 1 "Prepared earlier" red edible glitter
- 2 Cupcakes with buttercream icing (green icing, if possible)



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It's important to remember that when in the kitchen make sure a grown up know what's cooking and if you're working with anything hot or sharp make sure you ask for help