

Sugar Dippers

Create your own sugar showpiece
 creations... the quick and easy way!

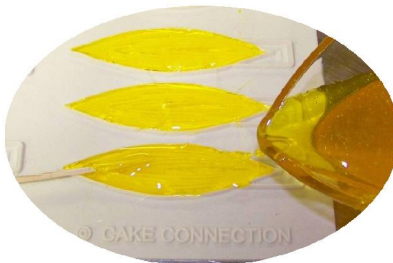


General Usage:



Supplies:

- Sugar Dipper silicone sheet
- isomalt
- microwavable container
- toothpicks



Step 1:

- Melt isomalt in microwave
- Pour into silicone forms
- Use toothpick to move to edges



Step 2:

- Watch isomalt closely...
- Remove from silicone forms as soon as cool enough yet still pliable
- Gently bend to shape

Flower Assembly:



Step 3:

- Once all petals are formed...
- Use warm isomalt as glue to attach together.



Step 4:

- Add stamens and allow formation to cool a bit to hold its shape.



Step 5:

- Add remaining petals with additional warm isomalt.
- Gently press base of all petals to neaten the bottom (*see inset photo.)

Bow Assembly:



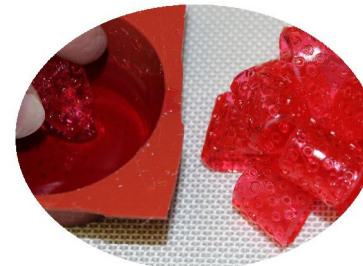
Step 3:

- Make several (appr 14-16) loops in desired size.
- Make extra to allow for breakage.



Step 4:

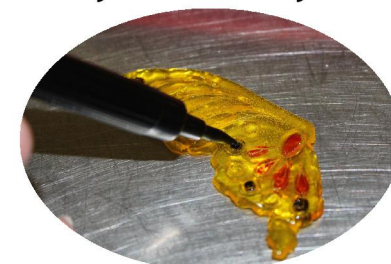
- Align loops in circle, leaving a quarter size circle in middle.
- Pour a small circle of warm isomalt in center and set loop ends in this.



Step 5:

- Add remaining loops with additional warm isomalt.
- Fill in loops to achieve desired look.

Butterfly Assembly:



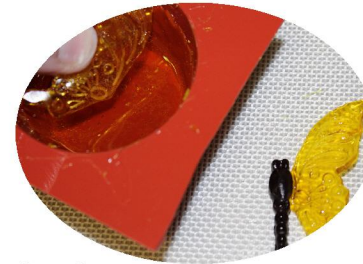
Step 3:

- Once all wings are formed...
- Decorate as desired using food color markers, painting w/ food color/vodka mix, disco dust, etc.



Step 4:

- If making body with mold, pour isomalt into mold and allow to cool completely before removing.



Step 5:

- Add wings to body with warm isomalt.
- Alternatively, dip both wings in warm isomalt then press together w/o body.