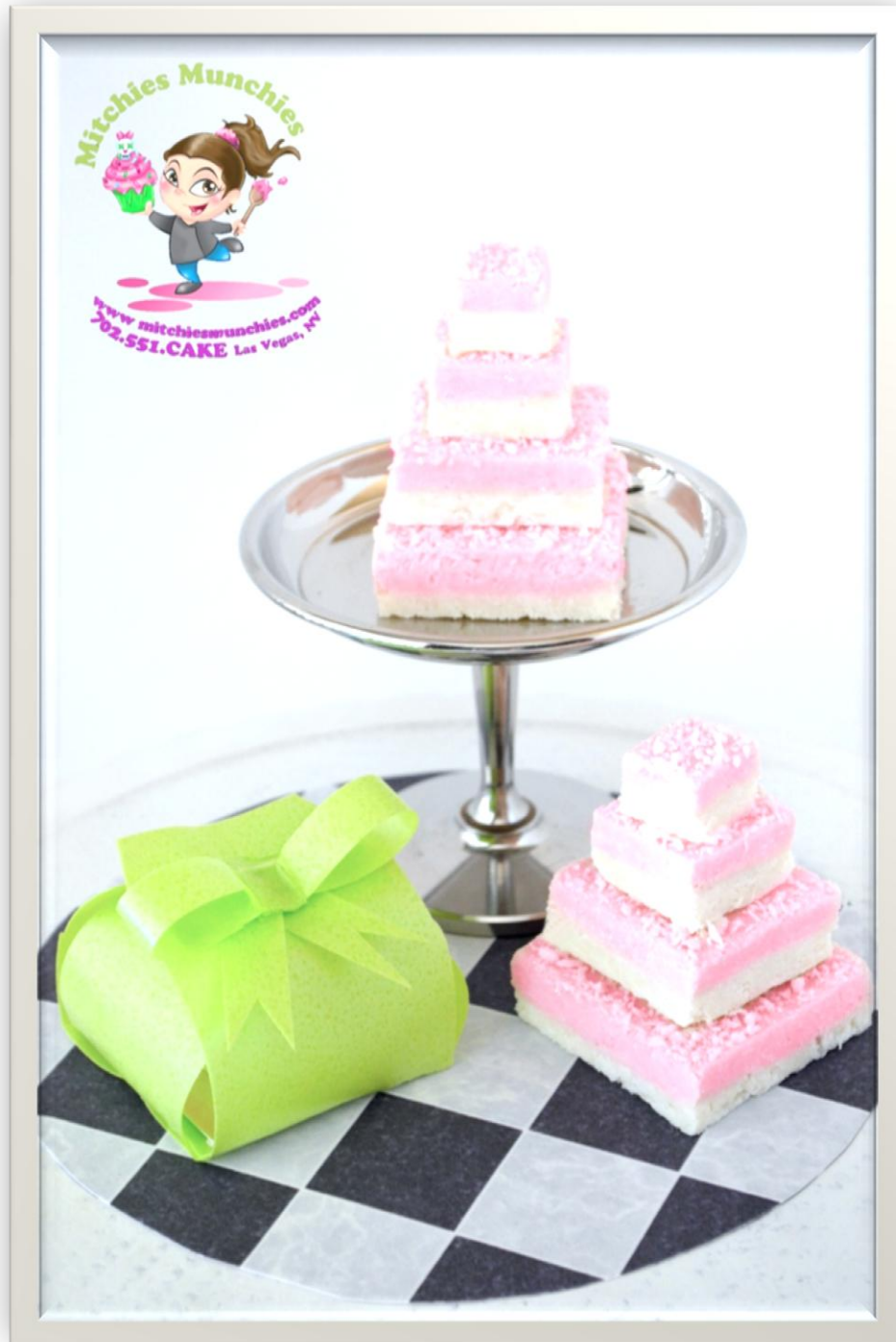




Edible Treat Wrapper Tutorial

This project is adorable and edible.

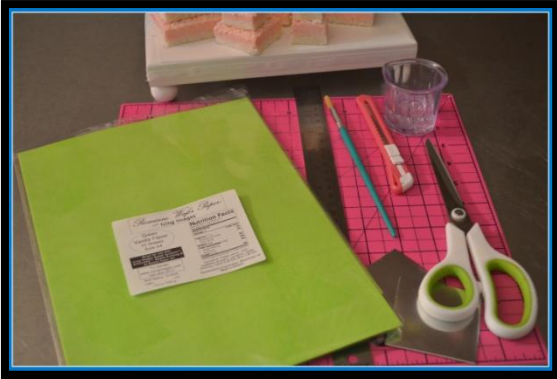
In just a few easy steps you 'll be making portable completely edible treats for any occasion!



Mitchies Munchies

and

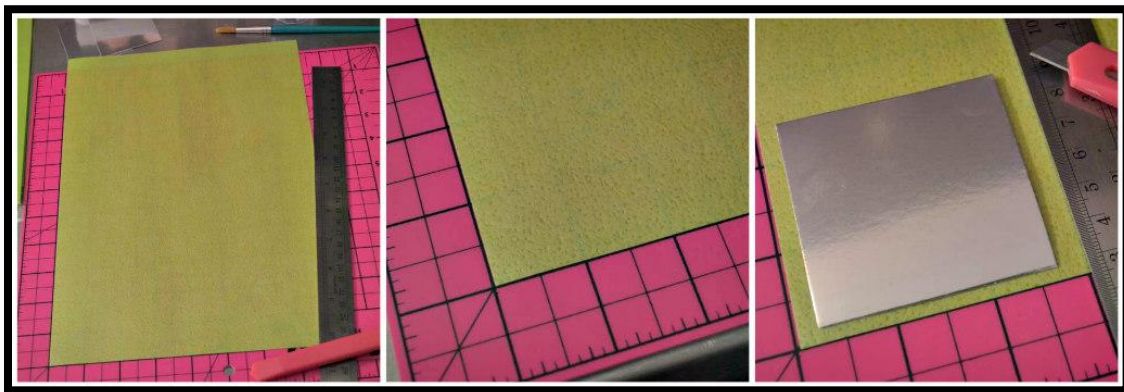
Icing Images



Materials and Ingredients Needed:

- Icing Images® [Premium Colored Wafer Paper](#) (your color choice)
- Precision cutting tool or scissors
- Ruler
- Paintbrush
- One small container with water
- Non-stick work space and cutting surface
- One or more treats. We used Chef Mitchie's recipe for [Shimmering Coconut Ice](#)
- Treat base (cake board, or other food-grade safe padding)

Step 1: Treats should be ready to go and their bases already precut/sized. We made our bases just a bit wider than the treat. (Note: for this project a low moisture treat is best.) Place one sheet of wafer paper atop cutting surface, ensuring completely even for a straight cut. Line up treat base and measure where cut should be. Make your cut with a precision knife or scissors evenly down the middle, now there are 2 strips of wafer paper. (save excess for later).



Step 2: Take two strips of cut wafer paper and lay them in a "plus sign" pattern. Slightly dampen paintbrush from water container. (Note: brush should not be dripping, tap side of brush or squeeze out excess.) in center make one to two sweeps with brush and adhere 2 strips together. Takes just a few seconds for wafer paper to adhere.



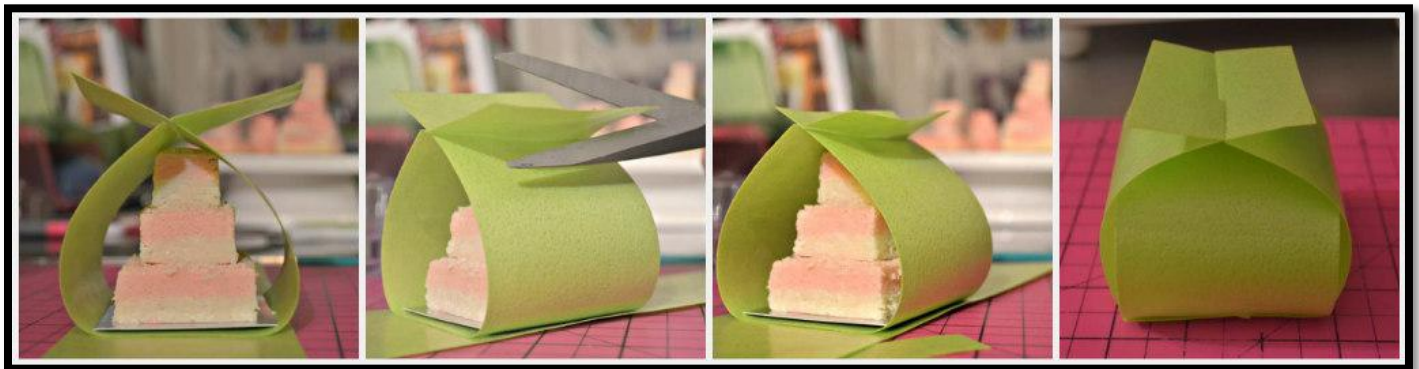
Mitchies Munchies and Icing Images



Step 3: Place treat atop center of "plus" sign. Gently wrap one end over the treat, then do the same with opposite end; treat should look like it's nestled in a tunnel. Use scissors to make 2 cuts opposite one another (third picture below).



Step 4: Interlock the strips. Use scissors to trim off excess. Repeat step 4 with remaining sides. When complete treat will be neatly tucked away in it's edible wrapper. Use excess pieces to make edible ornaments for decorations, we made a bow!



Wasn't that fun?

An easy and truly unique way to present your handmade treats!

Mitchies Munchies and Icing Images



NOTES:

- Make your treat base edible too, use 2-3 pieces of wafer paper adhered together for a sturdy base. (be sure it can withstand the weight of your treat, add more wafer paper if needed.)
- Our premium wafer paper has a great "work time", however we recommend that your hands are dry. Wear gloves !
- Treat packages can be refrigerated; climate should not produce condensation and treats should not be near products that cause moisture/absorb.
- Use your [iDesign™](#) account to print out various patterns with your [Icing Images edible printing system](#).
- For more FUN, use Sweet Accent™ Die Cuts for edible ornaments! For example add some balloons and stars from the Happy Birthday Die Cut set.
- Our Premium Icing Sheets™ can be used for this project as well in lower humidity environments!
- Don't forget to share! We love to see your creations!

Mitchies Munchies

and

Icing Images



CONTINUING THE CELEBRATION FOR J.K. ROWLING'S 50TH I'VE PREPARED SOME YUMMY COCONUT FUDGE! (RECIPE IS ADAPTED FROM THE [UNOFFICIAL HARRY POTTER COOKBOOK](#)).

SHIMMERING PINK COCONUT ICE – NO COOK RECIPE

2 & 1/2 CUPS ORGANIC SHREDDED COCONUT (UNSWEETENED)

2 CUPS POWDERED SUGAR

1 1/4 OZ CAN SWEETENED CONDENSED MILK

1/2 TSP CLEAR VANILLA EXTRACT

1/4 TSP POPCORN SALT

PINK FOOD COLORING OR [PETAL DUSTS](#)

[CAKE SPARKLES](#) OR LUSTER PETAL DUST



1. PREPARE A 10X10 INCH PAN WITH PARCHMENT PAPER ON BOTTOM AND SIDES OR SPRAY SIDES WITH A NON-STICK BAKING SPRAY, SET ASIDE.
2. SIFT POWDERED SUGAR INTO A GOOD SIZED BOWL. TOSS IN COCONUT AND POPCORN SALT.
3. ADD SWEETENED CONDENSED MILK AND VANILLA. MIX BY HAND UNTIL COMBINED; NO VISIBLE DRY PIECES. SEPARATE THE BATCH EVENLY INTO TWO PARTS AND COVER ONE, SET ASIDE.
4. TINT ONE HALF PINK. START OUT WITH A LITTLE UNTIL YOU ACHIEVE COLOR YOU PREFER.
5. GRAB SOME PLASTIC WRAP OR NONSTICK FOIL AND PLACE PLAIN HALF OF BATCH ATOP, FLATTEN SLIGHTLY. PLACE ANOTHER PIECE OF WRAP/FOIL OVER AND USE A ROLLING PIN TO MAKE A SQUARE ABOUT THE SIZE OF YOUR PAN. PLACE THIS HALF INTO YOUR PREPARED PAN. REPEAT STEPS FOR PINK HALF, PLACING IT ATOP THE PLAIN. COVER WITH PLASTIC WRAP AND REFRIGERATE FOR 1-2 HOURS.
6. REMOVE PAN AND LOOSEN FUDGE FROM SIDES. CUT INTO SQUARES. LIGHTLY MIST EACH SQUARE WITH WATER OR USING A LITTLE PIPING GEL, DECORATE WITH CAKE SPARKLES AND ENJOY! IF YOU HAVE ANY LEFTOVERS, STORE THEM IN AN AIRTIGHT CONTAINER IN THE FRIDGE FOR UP TO 2 WEEKS.