



# Miss Christmas 2020



Sona Karapetyan  
LIMA CAKES



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# Recipes

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## Gelatin Sequins

### INGREDIENTS

- 3 Tbs water
- 2,5 tsp powdered gelatin
- Small bowl
- Non-slip mat
- Microwave
- Spatula

### PROCEDURE

In a bowl mix the water and gelatin together and let it bloom. Blooming is where the gelatin gets really thick and you can't pour it out of the cup.

It doesn't take very long, less than 5 minutes. After it blooms put it in the microwave for approximately 15 seconds. This depends on the wattage of your microwave. Be sure to watch it.

You are going to let it sit until the foam is thick enough for you to skim it off of the top. Here is where the toothpick comes in (if you don't want to use a toothpick use a disposable spoon). You are going to take your toothpick and pull off the foamy white gunk off of the top and throw it in the trash. Once you do that your gelatin will be clarified. Add your choice of color. I used The sugar art dusts.

Pour it out on your non slip mat and use your spatula to spread it out. You don't want it too thin (it will be too flimsy to punch out) and you don't want it too thick ( it will crack when you punch it out). Use 1/16 in round hole puncher to punch the sheet once it's dry.





# Supplies



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## TOOLS

For this class you will need

- Spatula, Non-slip mat, 6 Holes Silicone Mold for Chocolate various sizes, Chocolate Freeze spray, 1,6 hole punch, small rolling pin, brushes, scissor, saucepan, small Christmas lights , Gloves.

## MATERIALS

- 10 wafer paper sheets, piping gel, gelatin, water, isomalt, Satin ice fondant, granulated sugar, bowl of water, The sugar art dusts, Vodka.



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