

## EDIBLE GLITTER RECIPE

Kindly offered by Debbie Brown

There is much choice available through specialist cake decorating outlets for edible sparkling powders, but the glitters tend to be non-toxic food-safe, which I recommend be removed before serving. If you prefer to use something edible, try this quick and simple glitter recipe.

### Equipment:

- 1 – table spoon
- 2 – Sieve
- 3 – Brush
- 4 – Ovenproof paper or linen
- 5 – Tray
- 6 – Bowl
- 7 – Palette knife
- 8 – Food safe container
  
- 9 – Gum Arabic
- 10 – Water
- 11 – Edible metallic or sparkle powder food colouring (any colour)

### Instructions:

Mix equal parts (1/4–1/2tsp) Gum Arabic, water and your chosen edible metallic or sparkle powder food colouring. The mixture should look like thick paint.

Place a non-stick ovenproof liner/sheet onto a baking tray and brush the mixture over the surface. The mixture may congeal, so brush out as thinly as possible. Bake on a very low heat for around ten minutes, until dry and starting to peel away from the liner.

Remove from oven and leave to cool. Lift with a palette knife and place into a sieve. Gently push through the sieve to gain small glitter particles. Store in a food-safe container.