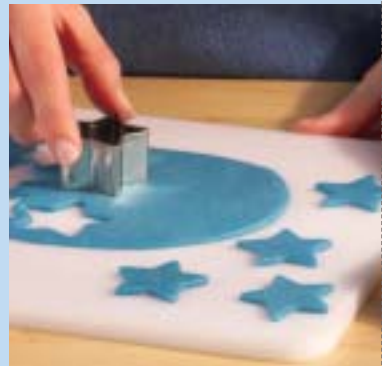


SHOWSTOPPER™



Roll and stretch softened candy with **Baker's Roller™**.



Cut out desired shapes using **Creative Cutters Set**.

Easy Candy "Clay"

What you need:

- Assorted candy chews such as Starburst® Fruit Chews, Tootsie Rolls® or taffy, unwrapped
- Powdered sugar

Soften 8-10 candies in microwave oven on microwave-safe plate. Microwave, uncovered, on HIGH 5 seconds; form into a ball. If necessary, microwave for additional 5-second intervals until softened. (Do not overheat.)

Knead candy with fingertips until smooth, sprinkling with powdered sugar as needed to prevent stickiness.

Shape, roll or cut candy into desired shapes on **Cutting Board**. (Scraps can be softened and used again.)

Repeat above steps as needed for desired number of decorations.

For more decorating ideas, see back.

*So Much Fun,
So Many Uses*

- **Child's Play** — With parents' help, this edible, pliable candy makes a delicious activity for children.
- **Impressive Decorations and Garnishes** — Add a professional touch to a variety of desserts.

The Pampered Chef®

SHOWSTOPPER™

Ribbons for Special Celebrations



Roses Add Dramatic Touch



Roll out and cut candy into long strips. Use four strips to form bow, adding one short strip across center. Cut notches from ends of bow using **Kitchen Shears**.

Flatten marble-sized balls of candy to form petals. Form center bud of rose on cone-shaped base. Attach petals around bottom of center bud. Cut finished rose off base using **Kitchen Shears**.

Test Kitchen Tips

- To stiffen candy for designs that need to hold their shape, such as ribbons or flowers, knead in additional powdered sugar after softening candy.
- Knead together different colors of softened candy to achieve desired colors or a marbled effect.
- To adhere candy pieces to one another, lightly brush with water using **Pastry Brush**.
- To add shine to finished decorations, lightly brush with water or vegetable oil.
- Store decorations in an airtight container for up to 2 weeks.