

SPOTLIGHT

**CELEBRATION
GRAZING BOX**

N° 17.21.11
PROJECT SHEET



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CELEBRATION GRAZING BOX

i INTERMEDIATE

WHAT YOU'LL NEED

- Presentation box
- Assorted lollies
- YAY Jumbo Confetti
- Assorted Sprinkles
- Oven
- Baking paper
- Cupcake tin
- Baking tray
- Tissue paper

Cupcakes

- Roberts Edible Craft Vanilla Cake Mix
- Roberts Edible Craft 25 Pack Foil Cupcake Case Silver or Gold
- Over the Top Buttercream white
- Wilton 2D piping tip
- Piping bag
- Assorted Sprinkles

Biscuits

- Roberts Edible Craft No Spread Biscuit mix
- Fondtastic Mini Tub White
- Mondo Double Sided Crinkle Cookie Cutter Set
- Rolling pin
- Baking Paper
- Wiltshire Letter Press Set Clear
- Wilton Ready to Decorate Icing Tube White
- Assorted Sprinkles
- Over the Top Edible Gold Leaf

Chocolate Moulds and Lollipops

- Candy melts or White Chocolate
- Roberts heart and diamond/Jewell moulds
- Gold/silver paint or spray
- Lollipop sticks

INSTRUCTIONS

Buttercream cupcakes

Step 1 - Bake cupcakes in desired cupcake cases. We used 2 sizes, small and large for our grazing box.

Step 2 - Transfer buttercream into a piping bag with a large piping tip (we used a Wilton 2D tip).

Step 3 - Twist the end of the piping bag to prevent buttercream from coming out the end.

Step 4 - Hold the twisted end up the bag in one hand and use the other hand to guide the movement.

Step 5 - Apply a firm squeeze with the first hand to create a steady but smooth flow of buttercream.

Step 6 - Begin in the middle of the cupcake and circle out to the edge (just before cupcake case) Then work your way back in, building the icing up

Step 7 - Decorate with assorted sprinkles and set aside.

Biscuits

Step 1 - Make biscuits by following the instructions on the packet. Cut out cookies using the different sized cookie cutters and bake in oven for 15 minutes. Allow to cool before decorating.

Step 2 - Roll out the fondant with a rolling pin between 2 sheets of baking paper to roughly 5mm thick. Use the cookie cutter 1 size down from the biscuit shape to cut out a circle of fondant.

Step 3 - Spell out the words you would like to print on your cookies in the letter press set, be sure to put the letters in the right order to ensure they print the correct way on the fondant.

Step 4 - Repeat steps 2 and 3 for each cookie.

Step 5 - Attach your fondant to the cookie by spreading some water on the back side

of the fondant circle and pressing it lightly onto the cookie front.

Step 6 - Now it's time to decorate your cookies! Squeeze a small amount of the icing out of the tube and spread a small amount across the section of the cookie you want to decorate. Carefully place some gold leaf onto that section and then sprinkle the assorted sprinkles over the icing too. Repeat with all the cookies.

Chocolate Moulds and Lollipops:

Step 1 - Melt the Candy Melts or white chocolate (we used bright white candy melts) to fill moulds (we used Roberts heart and diamond/Jewell moulds).

Step 2 - Place in the fridge until set.

Step 3 - Remove the chocolate from the moulds and decorate using gold or silver leaf (We used Over The Top Edible Gold/Silver Leaf sheets and cut the sheets into quarters) and gold/silver paint, spray or polish.

Step 4 - To make the lollipop chocolates repeat steps 1 - 4 but add the lollipop sticks into the chocolate before placing in the fridge to set.

Assembly

Step 1 - Now comes the fun part! Take a few sheets of tissue paper and place them in the bottom of the presentation box.

Step 2 - Next start filling the box with the large cookies and cupcakes, followed by the smaller ones.

Step 3 - Then fill in the gaps with the chocolate moulds, lollipops and assorted lollies.

Step 4 - Lastly, add in the jumbo confetti and your grazing box is complete!