

MEXICAN SUGAR SKULLS

These easy-to-make sugar skulls are a great way to keep kids entertained . Simply head over to <http://www.mexicansugarskull.com> as they have everything you need to make these traditional Mexican Day of the Dead works of art, then make the skulls at least one day before decorating so they have time to dry.

Note: Do not make these on a humid day!

Skulls

Plastic skull molds
2 cups of granulated sugar
2 teaspoons of meringue powder
2 teaspoons of water
Cardboard

Mix the dry ingredients together in a mixing bowl, then add the water and mix with your hands until the sugar is completely moistened and feels like damp sand. The mixture should hold together when squeezed--if it doesn't, add a bit more water.

Next, scoop a bit of the sugar mixture into the mold, and pack it in firmly, then carefully flip it onto the cardboard so the sugar skull pops out (if it breaks, scoop it back into the bowl and start over). Continue making skulls until you've used up all of the sugar, then allow them to dry for 24 hours in a dry place.



Traditional Royal Icing

2/3 cup of water
1/2 cup meringue powder
2 pounds of powdered sugar
Concentrated food coloring

Blend the water, meringue powder and powdered sugar together with an electric mixer until stiff peaks form. Scoop the icing into separate bowls and add a bit of food coloring to each one, and mix well. Scoop the icing into a pastry bag or Ziploc bag with the end snipped off, then begin decorating your skull. Note: Royal icing can be sealed and refrigerated until use.

Makes four small skulls

Everything you need to make these can be found at <http://www.mexicansugarskull.com>