

## SUGAR SKULL RECIPE

Sugar Skulls - Molded from sugarpaste, sugar skulls (calaveritas) are made for Día de los Muertos to decorate ofrendas. They can be eaten as treats and often have names written on them.



### INGREDIENTS:

- 2 1/2 cups sugar
- 1 egg white from an extra large egg, or 2 from small eggs
- 1 teaspoon light corn syrup
- Cornstarch, about a half cup, for powdering surface
- Colored sprinkles
- Food coloring
- Fine paint brush
- Colored icing

### DIRECTIONS:

- 1 Sift sugar into a large mixing bowl.
- 2 In another bowl, mix the egg whites, corn syrup and vanilla.
- 3 Slowly pour the liquid into the powdered sugar. Mix with your hands until a sandy dough forms.
- 4 Form dough into a ball. At this point you can continue or you can refrigerate dough for later use.
- 5 Lightly dust surface with cornstarch as well as your hands. Pinch off a heaping tablespoon of dough and shape it into a skull.
- 6 If you're using them, lightly press colored sprinkles into the soft candy.
- 7 Let the candy dry overnight.
- 8 When candy is dry, use the paint brush with food coloring to decorate the skulls. Or you can use frosting (one that will dry hard) with a fine tip to decorate them.
- 9 Hand them out as is, or wrap in a small cellophane bag tied closed with a small ribbon.