Sugar skulls are a popular offering since it marks the sweetness of life and ties back to the pre-Columbian skull motifs. Sugar skulls, are traditional candies molded into skulls and decorated with frosting. Children are often given sugar skulls with their names written on the forehead.
### ARTE PARA TODOS:
**EL DIA DE LOS MUERTOS**
Sugar Skull Activity

### MATERIALS

#### Sugar Skulls
- 2 1/2 cups sugar
- 1 egg white from an extra large egg, or 2 from small egg
- 1 teaspoon light corn
- 1 teaspoon vanilla
- Cornstarch, about a half cup for powdering surface
- Colored sprinkles
- Food coloring
- Fine paint brush
- Icing in a variety of colors

#### Icing
- 2/3 cup water
- 1/2 cup meringue powder
- 2 lbs. powdered sugar
- Food coloring
ARTE PARA TODOS:
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**INSTRUCTIONS**

Sift sugar into a large mixing bowl.

In another bowl, mix the egg whites, corn syrup and vanilla.

Slowly pour the liquid into the powdered sugar. Mix with your hands until a sandy dough forms.

Form dough into a ball. At this point you can continue or you can refrigerate dough for later use.

Lightly dust surface with cornstarch as well as your hands. Pinch off a heaping tablespoon of dough and shape it into a skull.

If you’re using them, lightly press colored sprinkles into the soft candy.

Icing:

Add all of the ingredients into a mixing bowl and mix on high for a minute or two, then scrape the sides of the bowl down to make sure everything is mixed in.

Beat on high for another 7 to 8 minutes. Once the icing is mixed, pour it into a container and put the lid on to keep it moist. Because it has no fat in it, the icing will dry out fast.

Separate into different cups to create a variety of colors. Add food coloring and place in bags to pipe onto dry skulls.

Allow skulls to dry overnight.
RESOURCES

Papel Picado Lesson Video

Mexic-Arte Museum Education Department Dia de los Muertos Lesson Powerpoint

Mexic-Arte Museum Education Department Dia de los Muertos Education Guide

Mexic-ArteMuseum.org