

# Gelatin Butterfly



## Gelatin Mixture

- 1 Tbsp unflavored gelatin (Knox, etc. – NOT Jell-O)
- 2 ½ Tbsp water
- food colors (airbrush colors dissolve better)

\*To alter the recipe, simply maintain the ratio of 2 ½ parts water to 1 part gelatin.



### Step 1:

- Place gelatin in microwave safe bowl.
- Sprinkle gelatin over top and stir together.
- Place in microwave for 10 second intervals, stirring until all gelatin is dissolved.
- Allow to sit for 5-10 minutes for the foam to rise to top. Gently scoop this away with a spoon, then add desired food color.



### Step 2:

- Keeping gelatin warm enough to have consistency of nail polish, brush onto plastic veining sheet.
- Use a soft, floppy brush, and leave a fairly thick coat.
- Allow to dry for 3-5 hours.



### Step 3:

- Once dry, gelatin will release from sheets.
- Trim with scissors just inside exterior lines (you can leave wings attached to each other or separate.)



### Step 4:

- Once both wings are trimmed...
- Accent as desired using food color markers, food color & vodka mixture as paint, disco dust (using piping gel as 'glue' for the dust), etc.



### Step 5:

- Prepare body with gumpaste and insert wings (using small amt of piping gel as 'glue'.)
- Alternatively, pipe body with buttercream or royal icing and insert wings into this.
- To add to fairy body, use piping gel as 'glue'.



### Hints:

- Avoid direct water / rain splashes.
- Do not place in commercial refrigeration (with humidifier inside.)
- General humidity does not affect the gelatin once it is dry.