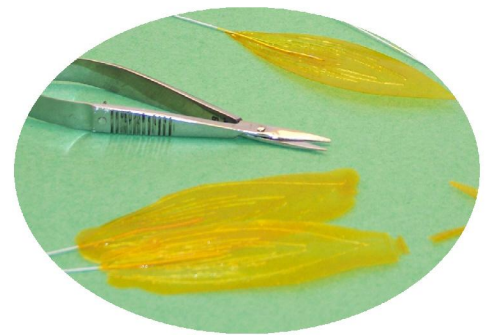
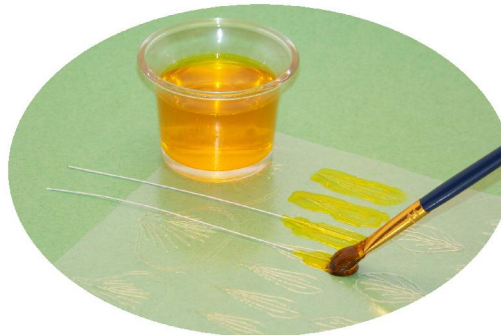


Gelatin Flowers

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:

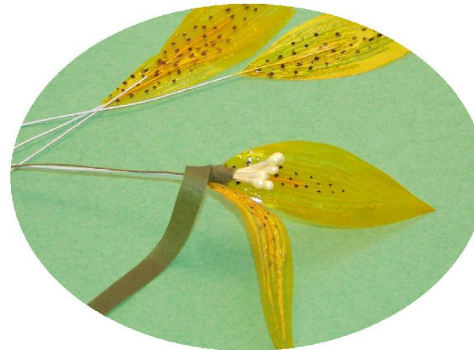
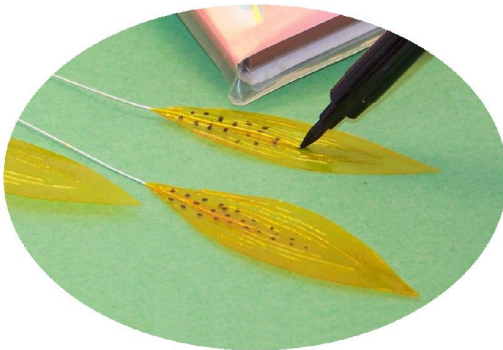
- Place gelatin in microwave safe bowl.
- Sprinkle gelatin over top and stir together.
- Place in microwave for 10 second intervals, stirring until all gelatin is dissolved.
- Allow to sit for 5-10 minutes for the foam to rise to top. Gently scoop this away with a spoon, then add desired food color.

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 (or cut to desired shape if other shape is wanted.)



Step 4:

- Once all petals 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:

- Assemble using floral tape (remember to stretch the tape before wrapping.)
- If stamens are desired, assemble these first, then add to first petal.

Step 6:

- Add flowers and leaves together to create desired arrangement.
- 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.