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# Gelatin Poinsettia & Holly



## 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.



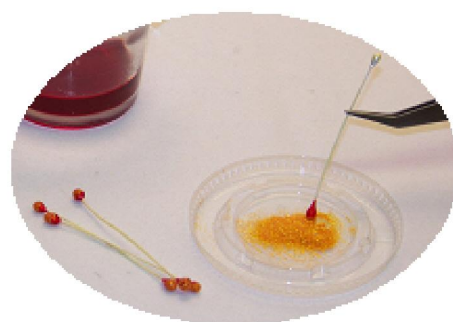
### Step 1:

- 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.
- You will need 6 of each desired size petal (recommend at least 3 diff. sizes, more is fine.)
- 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.
- Prepare centers using premade stamens. Dip in warm red gelatin, then into cornmeal and/or yellow disco dust.
- Let dry, then tape together into a cluster.



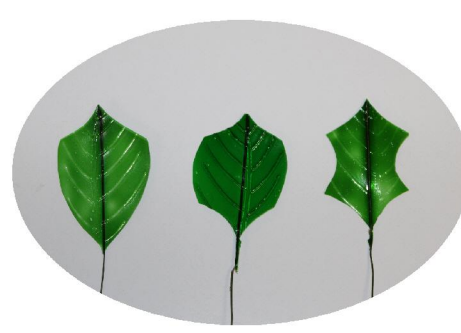
### Step 4:

- If desired, accent edges of each petal with disco dust using piping gel as "glue". (Brush edge with gel, then dip into disco dust. Tap excess off and allow to dry.)
- Using 1/2 width florist tape, create 6 clusters using one of each size petal for each cluster.



### Step 5:

- Tape cluster of 'stamens' to one cluster of petals.
- Tape all clusters together and then arrange petals to achieve desired look.



### Holly Leaves:

- These are made using either of the all purpose leaves.
- Starting at top center and moving away from wire, cut a half circle arching back to rough edge of gelatin.
- Repeat at bottom of leaf.
- Cut another one or two arched sections away (depending on space left between top and bottom arches.)