

SUGAR MOLDING

SELECT A MOLD OF ANY MATERIAL, JELLO MOLDS, COOKY CUTTERS, ETC...

1 UNBEATEN EGG WHITE

$\frac{1}{2}$ CUP PWD. SUGAR

$3\frac{1}{2}$ CUPS SUGAR FOOD COLORING AS DESIRED

PLACE UNBEATEN EGG WHITE IN MIXING BOWL; ADD SUGARS. KNEAD WITH HANDS UNTIL IT WILL HOLD A SHAPE. PACK SUGAR FIRMLY INTO MOLD AND LEVEL OFF WITH SPATULA. (NORMALLY TWO HALVES ARE COMBINED TO MAKE A FINISHED MOLD, SO TWO OF EACH WILL BE NEEDED. PLACE EACH HALF FLAT SIDE DOWN ON THE BOARD. BAKE AT 200° 5 TO 10 MIN. THE LONGER THEY BAKE THE THICKER THE SHELL WILL BE. SCOOP SUGAR FROM CENTERS. MOLDS ARE ABOUT $\frac{1}{8}$ " THICK AND ARE AS STRONG AS CHINA.