

SHOWSTOPPER



Plate Artistry

What You Need:

- Light corn syrup or maple-flavored syrup
- Colored sugar crystals (found in baking section of most grocery stores)

Sugar Border

Place sugar in large, shallow dish.

Dab syrup onto edge of plate or bowl using **Pastry Brush**.

Dip edge immediately into sugar.

Sugar Design

Brush syrup lightly onto plate in desired design using the tip of decorating bag. (See bag instructions at right.)

Sprinkle design immediately with sugar.

Shake off excess sugar by tilting plate.

For design and serving ideas, see back.



Brush syrup lightly onto plate.



Sprinkle sugar over design.



Shake off excess sugar.

Make a Decorating Bag:

Place a small plastic food storage bag inside **Measure-All® Cup**. Pour syrup into corner of



bag. Twist top and secure with small **Twixit! Clip**. Cut a tiny opening from corner of bag using **Kitchen Shears**. (Note: If opening is too large, the syrup may spread or run, distorting the design.)

The Pampered Chef®

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Special Designs for Special Occasions

Use Plate Artistry to design a decorative place setting with Simple Additions™ for any holiday or special occasion, such as:

- Showers and housewarmings
- Mother's Day and Father's Day
- Graduation and Fourth of July parties

The design is up to you!



Test Kitchen Tips

- When creating multiple designs or letters on a plate, brush on a few at a time and immediately sprinkle with sugar. If the syrup is allowed to dry, the sugar will not adhere.
- Plate designs will dry hard in about 30 minutes and can be prepared well in advance.
- To clean, soak the plate in hot water or place it in the dishwasher.
- Your favorite desserts and sweets can be placed directly on the designs, if desired.