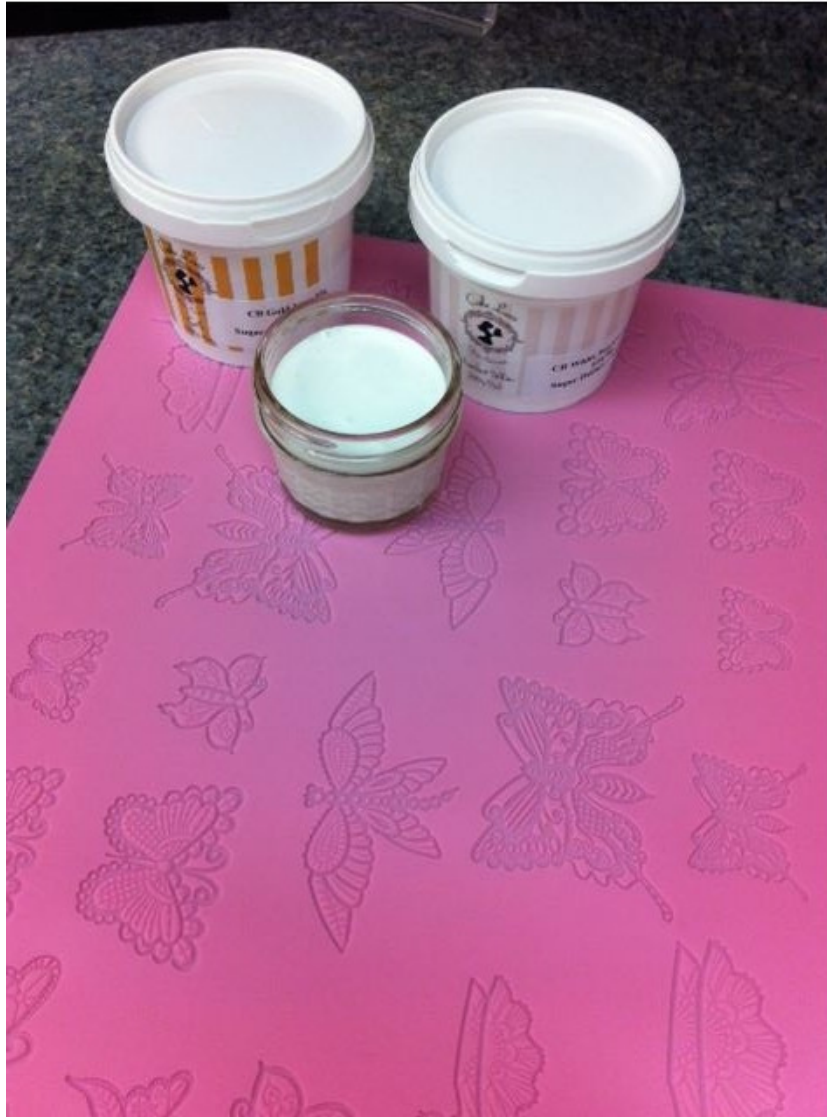


How To Make Beautiful Edible Butterflies



1. For this project I'm using the Claire Bowman Beautiful Butterflies silicone mat, Claire Bowman pearl lace mix and Claire Bowman gold lace mix. Just to give credit where credit is due, a tutorial similar to this was created by Claire Bowman of The Cake Decorating Company and it's up on

YouTube. So thank you Claire for your beautiful techniques and products!



2. The gold lace mix is premixed and ready to go. Just open the container, make sure you stir it, and you are ready to spread.



3. You really can use whatever little gizmo you want to spread the lace mix into the patterns of the mat. I like to use a rubber spatula or my smaller bend metal spatula.



4. Gently spread the mix into each butterfly making sure you don't have any air bubbles/pockets. Place the mat on a cookie sheet and pop into the oven at the lowest oven setting for about 10 minutes. Cool mat before proceeding. If the gold looks shiny/wet, pop back in for a few more minutes.



5. Then, to make the butterflies just a little more pliable but stiff enough to hold their shape, take 2 teaspoons of the white pearl mix and 1 teaspoon of white mix. For the white, you can use either Sugar Dress (550 gram) or Claire Bowmen white (200 gram). Mix well, by hand is fine. Let it sit a few minutes to let any bubbles dissipate.



6. Take a piece of aluminum foil, place on counter.



7. Fold it up a few times to make it sturdier.



8. Taking the white mixture you mixed in the bowl, spread another layer over the gold on the butterflies. The first layer shrinks just a bit so you can put another one on easily. We recommend putting two layers in all the Claire mats because of the fine details. (You don't have to put two different color layers like we are doing in this project.)

This mixture will make the butterflies a little pliable so they don't crack. Put back in oven for 10 minutes. Make sure they don't look shiny when the oven time is done. If they are, pop back in for another 5 or so minutes. Let cool.



9. Remove the butterflies from the mat. I tend to tip the mat upside down and then gently peel it away. They should come out pretty easy. Then “V” your piece of foil and place the butterflies on it upside down. You can coax them downward if necessary. Put them back in the oven for 20 minutes. Let cool before removing.



10. All done! You can store these in an airtight box for future use.



11. I decided to add some toothpicks to some of mine so they could “fly” off the cake a bit. I just used a dot of Mercken’s super white candy melts and inserted the pick.



12. This was a 90th birthday for our "Cha Cha" (Auntie in Polish 😊) She loved it! I had to write big because at 90, the eyes don't see as well 😊 Hope you enjoyed the tutorial!

