

# Make It Sweet.

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## Panoramic Eggs



## Making the Sugar

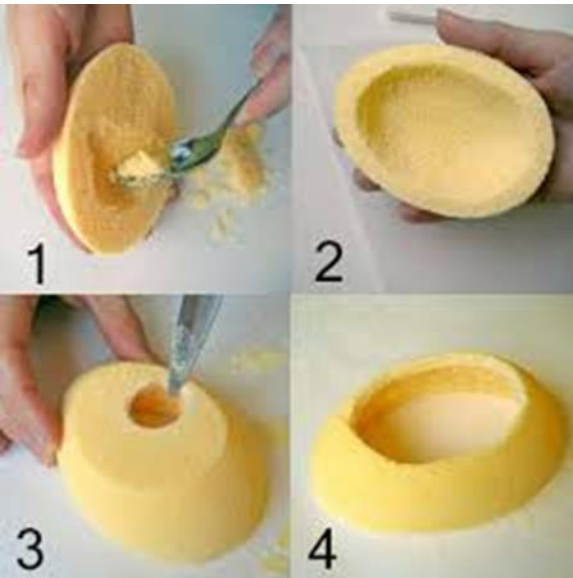
5# granulated sugar  
¼ C Meringue Powder  
10 tsp water  
Gel color

Mix gel color into water to fully dissolve. Combine meringue powder and sugar. Mix in colored water. Mix well. The consistency should be like wet sand. It should hold together when you squeeze it in your hand.



## Making the Egg

Press the sugar very firmly into the mold. Scrape off excess. Place a board over the top and flip it over. Carefully remove the mold. Cut the bottom off and remove it. For the front piece, follow the same steps and then place something light to cover the flat area that will be the hole. Allow to air dry for approximately 2 hours. Using a spoon, carefully scoop out the inside. Use the spoon or a knife to open up the front hole. Allow these pieces to fully dry and harden.



## Decorating

Have fun with this part. Use royal icing, fondant, gumpaste, premade flowers, jelly beans, etc. The options are endless.

