

Be Creative – The Easy Way !

December is a special time of the year when we find ourselves busy baking in the kitchen. There are many quick and easy ways to add color and creativity to baked desserts for the non-professional baker. Sprinkles, non-pareils, sanding sugar and sprinkle shapes are popular ways to decorate baked goods for any special event.

Sprinkles, also known as jimmies, are long, soft and thin. They come in a variety of colors, with chocolate and multi-colored being the most popular. These are a popular topping for ice cream but are also good for cakes, cookies and brownies.

Non-pareils are tiny balls of colorful sugar that add a slight crunch to finished baked goods. These are most popular for the top of iced baked goods.

Sanding sugar is colored granules of sugar. This sugar comes in coarse or fine particles and can be found in a variety of colors to fit the occasion. These are most often used for iced sugar cookies. Plain white sanding sugar is also popular for adding a sparkle to pastries when sprinkled on top before baking.

Sprinkle shapes are gaining in popularity because of the many different fun shapes and colors that are available for special themes or holidays. These shapes are a bit thicker than regular sprinkles and are popular favorites for topping cookies, cupcakes, cakes and brownies.

Grandma's Pantry carries a wide variety of each of these cake decorating items. For those of you who are ordering online, you may email or call the store at 800-296-2905 to ask about a specific color or design to meet your decorating needs. We will gladly help you with your order. Find us on the web at www.GrandmasPantryVa.com.

***“So, whatever you eat or drink, or whatever you do,
do all to the glory of God.”*** (I Cor. 10:31)