

EDIBLE ORGANIC CRYSTALLIZED FLOWERS

Ingredients:

- 2 teaspoons meringue powder
- 2 tablespoons water
- 1 cup superfine sugar
- Rinsed and Dried edible flower petals or flowers (de-stemmed)

Procedure:

In a small mixing bowl, combine the meringue powder with the water and beat lightly with a small whisk.

Place the sugar in a shallow dish.

Dip a paint brush into the dissolved meringue powder and gently paint the flower. Cover the petal completely (but not excessively.) Hold the petal over the sugar dish and sprinkle sugar evenly all over on both sides.

Place the flower or petal on the waxed paper to dry. Continue with the rest of the flowers.

Allow the flowers or petals to completely dry (anywhere from 12 to 36 hours depending on the humidity).

Store the dried petals in airtight containers until ready to use.