



BLOOD MOONS

INGREDIENTS

- 1 bag tropical flavor Jolly Ranchers
- 1 prepared (frosted) 4" or 6" cake OR prepared cupcakes

TOOLS

- silicon mat or parchment paper. Silicon mat is preferred as it will not curl or shift with the heat of the candy
- small saucepan
- food color (optional)

DIRECTIONS

1. Separate the yellow and orange Jolly Ranchers from the pack. Unwrap them. *Red can be used too!

2. In a small saucepan on very low heat, place the yellow and orange jolly ranchers

3. Cook for several minutes, stirring often. The goal is to melt the jolly ranchers without caramelizing them or changing their color. If you wanted to tint the candy add the food color to the melted Jolly Ranchers

4. Poor the melted jolly ranchers into a silicon mat or a piece of parchment paper. Continue to pour slowly until you reach the desired width. Allow to cool fully

5. While the "moon" is still hot and soft, take a knife and cut it in half. If the candy is too cool and wants to crack simply place it in a hot oven for a minute and it will re-melt

5. Make a black silhouette of a spooky shape and turn it into an insert by attaching black card stock to tooth picks

6. Place the half circle on top of the cake or cupcake. Place the black silhouette insert in front of the moon

Enjoy!



RECIPE FROM JEN BARNEY
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