



## INGREDIENTS

1 cup of icing sugar  
1 ½ TBSP of purified water  
½ TSP of orange flavoring  
1 TBSP of clear corn syrup  
½ cup of icing sugar  
Purple color food coloring  
Orange color food coloring  
Green color food coloring



## ***SPRINKLES HOMEMADE***

By Caterina Romano's kitchen

## DIRECTIONS

1. In a bowl with a fine mesh strainer, sift the icing sugar.
2. Add the water, orange flavoring and corn syrup to the icing sugar and beat until smooth. If it is too thick, add more water.
3. Once smooth, sift the remaining ½ cup of icing sugar and mix until combined. The consistency should be thick but pipeable.
4. Divide the icing into 3 batches.
5. Add two drops of the different food coloring into each of the batches. Mix and you will have purple, orange and green icing sugar.
6. Transfer the mixture to disposable piping bags.
7. Using a pastry cutter, push down on the piping bag to push the icing sugar down to the tip of the bag. Cut the tip of the bags.
8. Prepare a tray with parchment paper.
9. Pipe straight lines onto each piece of parchment paper. Continue until all bags are emptied.
10. Allow them to dry for 1 ½ days.
11. Once the sprinkles are dry, cut them to your desired lengths using a serrated knife.
12. Place the cut sprinkles in a bowl until needed.

**ENJOY THE SPRINKLES**