

**Dessert**

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# **Making Cake Tinting Sprinkles and Sugar**

Karen Tach & Alan Richardson - "Cupcakes, Cookies, and Pie, Oh My!"

Better Homes and Gardens Magazine - May 2012

*You can tint your own sprinkles - jimmies, nonpareils, sugars, even coconut. Call it the "Sugar Shake".*

Line a baking sheet with waxed paper. Set aside.

Place the sprinkles or sugar in a sealable container.

Add a drop of gel or liquid food coloring.

Seal, then shake to evenly coat with color.

Use a toothpick to break up any sprinkles that stick together.

Spread the sprinkles on the waxed paper to dry for 15 minutes.

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Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .