

**Dessert**

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# Making Marshmallow Flowers

Karen Tach & Alan Richardson - "Cupcakes, Cookies, and Pie, Oh My!"  
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**large and tiny marshmallows**

**tinted sugar**

**white baking chocolate, melted**

**sugar pearl decorations**

**green tiny marshmallows**

Prepare tinted sugar (see recipe Making Cake Tinting Sprinkles and Sugar) or use purchased colored sugar.

Cut the marshmallows crosswise with scissors to make petals.

Place the marshmallows on waxed paper and sprinkle or dip the cut sides of the marshmallows with/in the sugar.

Place large dots of melted white chocolate on the waxed paper.

Arrange five petals on each dot. Chill about five minutes until set.

Pipe a small dot of frosting into each flower center to adhere a sugar pearl.

Arrange the flowers in a cluster on the cake top.

Use tiny green marshmallows for leaves.

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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: .