

Recipe of the Month!

Ghost Candy Bowl

June 2002
by Debbi Grimard



INGREDIENTS

Bisquefire #2028

Fun Strokes

FS 2300 Polar Bear
FS 2314 Black Lab
FS 2315 What-A-Yolk
FS 2343 Peachy Keen
FS 2345 Goldfish

Bumpy Doodles

BD 2500 Bumpy Snow
BD 2501 Bumpy Banana

Glaze

GG 1700 Clear Dipping
Glaze or NTG 9000
Dipping Clear Glaze

Brushes

980-4,6 Ultimate Round
984-1 Ultimate Liner

STEP 1- Trace the pattern.

STEP 2- Apply 3 coats of polar Bear to the top of the candy corn. 3 coats of What-A-Yolk to the middle section and 4 coats of Goldfish to the bottom section. Apply 1 coat of peachy Keen to the cheeks of each ghost.

STEP 3- Outline the pattern with Black Lab. Apply 2 coats of Black Lab to the background area.

STEP 4- Squeeze dots of Bumpy Snow and Bumpy Banana to the background area around the ghosts. Allow to dry.

STEP 5- Dip the plate into GG 1700 or NTG 9000 Clear Glaze. Fire to shelf cone 06.



