

Cute as a Bug



- Pan:** Mini Ball
Tip: 2
Color: Black
Recipe: Buttercream Icing, p. 103
Also: Jumbo Confetti Sprinkle Decorations, Light Cocoa Candy Melts, Disposable Decorating Bags, chocolate nougat candy, black shoestring licorice, green candy-coated chocolates, waxed paper, knife

Bake and cool mini ball brownies; remove from pan. Place several nougat candies on waxed paper; heat in microwave on very low power for 5 seconds. Roll a portion into a 1 $\frac{3}{4}$ in. ball for head; flatten back. Shape and cut remaining nougat into $\frac{3}{4}$ in. high legs. Let all cool. Pipe tip 2 dot eyes and pupils, outline mouth. For antennae, cut 1 in. lengths of licorice; make holes in head with knife and insert. Secure with melted candy. Attach chocolates to antenna ends with melted candy. Attach head, feet and confetti spots to body with melted candy; refrigerate until firm. Each serves 1.

Hot Wings!

- Pan:** 9 x 9 x 2 in. Covered Brownie
Tips: 1, 7
Colors: Rose, Leaf Green
Recipe: Buttercream Icing, p. 103
Also: Brownie Fudge Icing, Butterfly Comfort Grip Cutter, Flowerful Medley Sprinkle Decorations

Bake and cool 9 in. square brownie; unmold. Cut butterflies using Comfort Grip cutter. Ice smooth with Fudge Icing. Pipe tip 7 bead body and dot head with pink icing. Pipe tip 7 bead wing designs, tip 1 dot eyes and outline mouth. On wings, position yellow confetti from sprinkle assortment. Each serves 1.

