





Sugar Skulls



Have fun making and decorating sugar skulls with this easy recipe. (Make sure to ask an adult for help.) You can use the skulls to decorate your *ofrenda*.

You will need:

- ♥ 2 cups granulated sugar
- ♥ 1 egg white
- ♥ 1 tablespoon corn syrup
- ♥ ½ teaspoon vanilla extract

Makes: 3-4 two-inch skulls

Time: approx. 1 hour (and overnight)

- 1. Sift the sugar into a large mixing bowl.
- 2. In another bowl, mix the egg white, corn syrup, and vanilla extract.
- 3. Pour the liquid mixture into the sugar slowly. Mix by hand until a sandy dough forms.
- 4. Refrigerate dough for one hour. Pinch into skull shapes, or use molds to form the skulls. (Molds can be bought at specialty stores or online.)
- 5. Let the skulls dry overnight.
- 6. Once dry, decorate with icing or food coloring.



