

What You Need to Make Sugar Skulls

Sugar Skull Ingredients

There are two predominant recipes for the creation of the sugar skull. One uses meringue powder, water, and sugar. The other uses 2 egg whites, lemon drops, and water. This class will use the meringue powder recipe.

Materials/supplies needed for one medium mask (adjust for larger mask):

- Two-sided, clear plastic sugar skull mold (can be purchased at www.MexicanSugarSkull.com or on Amazon: https://www.amazon.com/hz/wishlist/ls/38K0MLT2787PE?ref=wl_share)
- 1 cup pure cane sugar (buy at any major supermarket)
- 1 teaspoon meringue powder for every one cup of sugar (buy at any major supermarket or on Amazon link above)
- 1 teaspoon water (for every cup of sugar)
- Large mixing bowl and a wooden spoon
- One 6" x 6" cardboard square for each mask (cut up a corrugated shipping box)
- Parchment paper (optional)

Royal Frosting Ingredients

Materials/supplies Needed:

- 1 pound confectioners' or powdered sugar (buy at any major supermarket)
- 1/4 cup meringue powder (buy at any major supermarket or on Amazon link above)
- 1/3 cup water
- Mixing bowl and a wooden spoon
- Plastic condiment squeeze jars, wide mouth with lid with pointy tip and tip cover. You will need one for each color. (see Amazon list above or buy in a dollar store)
- Food color dyes: any kind/any brand/multi colors (buy at any major supermarket)
- Hand mixer or electric mixer/blender/food processor
- Optional: tin foil, sequins, metal studs, costume jewelry, religious pendants, rhinestones etc.