## The Golden Rule... Metallic Trends in Desserts

The bold and lustrous look of metallic décor in baking is making some noise this year. This metallic craze has found its way into our spaces; becoming the accent preference in home decorating choices, then moved on to stationery while also being used quite a bit in modern-scripted fonts on popular blogs across the internet, before finally adorning the likes of all kinds of desserts in the world of baking.

High-gloss gold macarons that look so pristine they resemble jewelry, bronzed cake pops, cupcakes with golden brooch toppers and rose gold sprinkled smores are only a few ideas of what we have been seeing in cake shop windows this year.

## Here are some go-to techniques of achieving that show-stopping metallic effect:

- ❖ Add lustre dust on sugar flowers to add hints of sparkle in a sophisticated way
- Mix lemon extract to a silver lustre dust to create paint. Using a thin brush you can add detail to scrollwork, vines, leaves, etc.
- Dust an entire cake in metallic dusting powder to achieve a subtle sparkling effect
- Try edible 24k gold paint or silver leaf and paint your dessert to give it that instant shine
- ❖ Use glittered sanding sugar along the sides of your cake for both a sweet and delightful sight
- Tap the hologram dust from a brush above your fondant cake to give it a magnificent bling effect
- After evenly coating a fondant cake with Crisco, use a large soft brush to apply lustre dust for a bold look
- By mixing pearl or gold lustre dust with almond extract and using a sprayer your cake has an evenly applied metallic sheen
- ❖ Try McCall's quick and easy 3 step process for <u>turning your chocolate to gold</u>, and decorate your cake or any dessert with the delicious and quality taste of Callebaut!

Do your research in order to achieve the desired metallic effect you are after. As for metallic dusting powders and lustre dust, take your time in choosing the most special sheen to showcase your dessert at its best.

## Happy decorating!