

Edible Moss Recipe



Thank You!

• INVITE YOUR FAMILY & FRIENDS •

Thank you so much for allowing me to be part of your cookie decorating journey.

I'm humbled you've decided to join us. I hope this recipe helps you accomplish your cookie decorating goals.

**Please feel free to invite your friends and family,
explore our website, and leave a review.**

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Ingredients List

• SHOP OR ORDER AHEAD •

All Purpose Flour

- [King Arthur All Purpose Unbleached Flour](#)

Flavorings & Colors

- Vanilla Extract
 - [Molina Mexican Vanilla Blend](#)
- Neon Green Gel Color
- Forest Green Gel Color

Other Ingredients

- Large Egg (Room Temperature)
- Granulated Sugar
- Baking Powder
- Corn Syrup (Karo), substitute with regular honey
- Cardboard Cups
 - They need to be able to be placed inside microwave. You can also use silicone molds, but I recommend you use butter spray to avoid the "moss" from sticking.



Edible Green Moss Recipe

EASY TO MAKE | DELICIOUS | PERFECT FOR COOKIE DISPLAYS

INGREDIENTS

- 1 large egg at room temperature
- 1 tbsp (tablespoon) granulated sugar
- 1-2 drops of neon green gel color
- 1 drop of forest green gel color
- 1 tbsp corn syrup **
- 1 tsp (teaspoon) vanilla extract
- 25 gr (grams) all purpose flour
- 1 tsp baking powder
- 3 cardboard cups ***

** Substitute corn syrup with regular honey if needed.

*** If you have silicone molds, you can use those instead. I recommend you spray molds with butter spray to avoid "moss" from sticking.

DIRECTIONS

- Mix the egg and sugar until the mixture foams in size, and it looks light yellow.
- Add the drops of the gel colors and mix.
- Add the corn syrup (Karo or honey) along with the vanilla extract and mix until integrated.
- Sift the flour and baking powder together and add them to the mixture.
- Use a spatula to mix the flour in.
- Pour the dough into the paper cups, filling them only halfway.
IMPORTANT: *DO NOT fill the paper cups more than halfway because the dough grows and will overflow.*
- Place all the cups together in the microwave and cook for a minute if the power of your microwave is 1000 watts.

IMPORTANT: *If the power of your microwave is less than 1000 watts, cook the mixture for a minute and a half.*

Credit to: Flores en Merengue y Algo Más

Congratulations!

• YOU'RE DONE •

With a full heart and lots of love, your edible moss is done.

Share your wonderful creations with us in our FB Group. We would love to see how your cookies turned out!

FB GROUP



