

homemade sprinkles - the farmer's daughter blog

recipe: slightly adapted from [Preppy Kitchen](#) (find lots of tips and tricks and full photos on their tutorial!)

ingredients

2 cups (250 g) powdered sugar - divided

2 tbsp cold water

1 tbsp light corn syrup

1/2 tsp almond extract

to make the sprinkles

Line two large baking sheets with parchment paper, and set aside.

In a small bowl, stir together 1 cup of powdered sugar, water, corn syrup, and almond extract until smooth. The mixture should look pretty runny at this point. Add another 1/2 cup of powdered sugar and stir until smooth. Slowly add more powdered sugar until the mixture is thick but still flows slightly. You should be able to run the spatula through it and see the bottom of the bowl before it slowly flows back together.

Add liquid or gel food colouring to colour the mixture. Separate into small bowls if you want to make several different colours. Make the colours darker than you want, as they'll lighten slightly as they dry!

Transfer to a piping bag with a small round icing tip (I used a Wilton #4), or if using a plastic bag - cut a small hole in the corner. Pipe straight lines back and forth on the prepared parchment lined baking sheets until all of the mixture is used up. Since I was making ombre sprinkles, I used the same bag for all of them, and simply started with white, then light pink, then medium pink, then dark pink. Use different bags if you're using very different colours.

Allow to dry completely, I left mine on the counter overnight. Once totally dry, gently cut up the lines of sprinkles into the length you desire. You can also break them up by gathering all the lines in your hands and breaking them up. (This could be fun to do with kids!)

Store the sprinkles in an airtight container until ready to use.