

DIY Edible Centerpieces



Learn How to Make Candy Bouquets, Cookie Bouquets and Fruit Arrangements

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Chocolate Sundae

Materials used: a Sundae glass, Hershey's chocolate kisses of one flavor or several, straight candy cane (stick candy), Life Savers, curling ribbons, chenille wire or thin stem wire, and tools (scissors and wire cutters).

Step 1. Prepare a Sundae glass. In this case a 3.5" diameter x 6.5" height sundae glass.



Step 2. Fill the Sundae glass with the Hershey's chocolate kisses.



Step 3. Insert the stick candy of the corresponding color into the glass.



Step 4. Put Life Savers candy on the top representing “whipped cream”. You may use mini glue dots to hold these candies in place.



Step 5.

a) Take curling ribbons of several colors that match the kisses wrappers. Or you can buy a ready curl swirls.



b) Take a piece of chenille wire and tightly wrap it around the middle of the curling ribbons. Instead of chenille wire you can use white stem wire. Curl the ribbons by pulling them over the edge of the scissors.



c) Insert the curling ribbons in your arrangement. Your Candy Sundae with chocolate kisses is ready!



It is a very easy candy craft project, and I am sure your recipient will love this sweet gift of yours. You can add a beautiful greeting card and/or stuffed animal to this Candy Sundae if you wish.

Candy Crafts: Bubble Gum Bouquet

Note: This craft project is only for your personal use. It is copyrighted.

Materials used: a flowerpot, Dubble Bubble Gum, blue cellophane, polka dot cellophane, floral foam, blue plastic grass or blue shredded paper, stem wire (16 or 18 ga), yellow curling ribbon, scotch tape, glue dots, and tools (scissors, serrated knife, and wire cutters).

Step 1. Take a flowerpot. It can be any flowerpot you like. I chose a yellow and blue ceramic flowerpot (5.5" in diameter), because it goes well with the yellow and blue wrappers of the bubble gum pieces.



Step 2. Cut the floral foam to the proper size so it will fit tightly in the flowerpot. Cut a piece of blue cellophane, and then put the piece of floral foam in the middle of this cellophane piece. Gather the cellophane up around the foam and insert it in the pot. The foam should be about 1" lower than the edge of the pot.



Step 3. Cover the foam with blue plastic decorative grass or shredded blue paper.



Step 4. Make several bubble gum flowers.

a) Take stem wire (16 or 18 ga) or bamboo skeweres, Dubble Bubble gum pieces, floral tape, scissors, and wire cutters.



b) Join 3 bubble gum pieces to each stem using green floral tape. First join a piece of candy to the end of the wire/bamboo skewer. One or two inches down the wire or skewer attach the second piece of candy. Go down another one or two inches and attach the third piece of candy on the opposite end of the second one.

If you use a bamboo skewer, wrap the rest of the skewer with floral tape so it is completely green. With green stem wire it is not necessary.

I made 10 bubble gum flowers. Three of them are taller than the others; they will be placed at the back of the bouquet.



Step 5. Wrap the bubble gum flowers in cellophane.

a) Cut a square piece of polka dot cellophane. In my case I used 7" x 7" pieces.

b) Carefully poke the bubble gum stem through the center of a cellophane piece, or fold the cellophane square in half and fold it in half again across the first fold and cut the tip off the corner. You will end up with a small hole in the center of your unfolded cellophane piece.



c) Pull the cellophane into a cone shape it should be just beneath the bubble gum pieces and tie it with a piece of yellow curling ribbon. Fluff the cellophane out.

Decorate all of the bubble gum flowers this way.



Step 6. Insert the bubble gum flowers into the pot. The tallest flowers go in the back. Arrange the flowers in a way you find attractive.



Step 7. You may want to add additional pieces of blue cellophane into the arrangement (in the back, in the middle, etc.) to create a fuller bouquet using floral picks.

Take cellophane and cut rectangular pieces. Take one of the rectangles and loosely fold it in half the short way and then in half the long way. Take a green floral pick, put about 1/2" of the closed corner of the cello piece against the blunt end of the pick, and wrap the wire tightly around it. Fluff the cellophane out. Now the cello or tissue paper piece is ready to be inserted into the floral foam.

Your bubble gum bouquet is ready!



Valentine's Day Candy Bouquet

To make this Valentines Day candy craft, you will need: a red decorative bucket, floral foam, red shredded paper, Valentine's candy pieces (I bought some of them in Wal-Mart and others in Walgreens), a small heart-shaped box of candy, lollipop sticks, Popsicle sticks, a low temperature glue gun with glue sticks, a Valentine's balloon, curling ribbon, and tools (scissors and wire cutters).

Step 1. Prepare a St. Valentine's themed container and floral foam. I used a red decorative bucket that you can buy in Wal-Mart for \$1 or \$2.



Step 2. Using your container as a guide cut the floral foam to the proper size so it fits snugly into the container. The foam should sit a little bit lower than the rim of the container.



Step 3. Cover the foam with red shredded paper.



Step 4. Let's prepare the candy pieces for insertion into the foam.

a) Prepare the Valentine's Day candy and one small heart-shaped box of candy and lollipop sticks and/or Popsicle sticks. You can buy lollipop sticks and Popsicle sticks at your local craft store.



b) Using hot glue (use a low temperature glue gun), attach a lollipop stick or Popsicle stick to the back of each piece of candy. Hold it for a few seconds until the glue cools

and the candy piece is secured to the stick. You can apply a piece of scotch tape over it.



To secure the heart-shaped box of candy we'll use a Popsicle stick rather than a lollipop stick. If you need to extend the length of the stick, glue another Popsicle stick to the first Popsicle stick overlapping them by approximately an inch.



Homemade valentines gifts - Step 5. Insert the candy into the foam.

a) Insert 3 pieces of candy in the first row creating a fan pattern. Push the sticks all the way into the foam.



b) Arrange the other candy pieces in 2-4 rows. The 2nd row is higher than the 1st one, and the 3rd row is higher than the 2nd one.



Valentines day craft - Step 6. Add a decorative element to the bouquet.

a) Take a small Valentine's balloon (I bought the balloon at a local grocery store). Tie pieces of red, pink, and white curling ribbon to the balloon stick just beneath the bottom of the balloon.



Insert the balloon at the back of the arrangement in the center. Separate the curling ribbon strands.



Graduation Gifts: DIY Candy Leis

Supplies you need to make candy leis: wrapped hard candy, clear plastic food wrap or clear cellophane, curling ribbon and scissors.

Step 1. Buy wrapped hard candies; Werther's Original was used in this example. Don't use sweets that will melt due to body heat and temperature.

Step 2. Decide on the length of your candy lei (for example, 4 feet long for an adult and 3 feet long for a child). Take a roll of clear cellophane or clear plastic wrap and measure it to that length. Cut the plastic food wrap or cello off the roll.

Step 3. Lay out your cellophane or plastic food wrap on a flat surface. Smooth it out; it should not have big wrinkles. Lay the chosen sweets (one piece at a time or several pieces at a time) on the plastic wrap leaving the space of about 1 to 2 inches in between individual pieces of candy or groups of candy. This space is where you will tie your curling ribbon. Leave approximately 3 inches on both ends to tie your lei together.



Step 4. Fold your plastic wrap over and carefully roll the tube of sweets until they are tightly secured in the plastic wrap. Cut off the excess plastic wrap if necessary (Note: if you roll sweets more than 3 or 4 times, you will not be able to see through the colors of your candies well).



Step 5. Cut curling ribbon into 10 to 12-inch pieces. Slide the curling ribbon under your tube of sweets between each piece of candy and tie the ribbon; knot it twice then curl the ends with scissors.





You can make candy leis in one color (like in this example) using one type of candy and ribbon of matching colors.

Or you can use assorted hard candies and curling ribbons of various colors to create multicolored leis.



You can use fun size or miniature candy bars. However, if the weather is too hot or the graduate is going to wear the candy lei for a long time, the sweets might melt.



Step 6. The last step is to tie the ends of your candy leis together. If desired, tie the curling ribbon or a bow to decorate the knot.



Easter Candy Bouquet How To

Materials used: an Easter basket, Peeps®, peanut butter eggs, a packaged chocolate bunny, decorative Easter grass, floral foam, bamboo skewers, and tools (hot glue gun with glue sticks, scissors, and wire cutters).

Step 1. Prepare floral foam and an Easter basket that you would like to use in your arrangement.

Note: The bigger the basket, the more candy pieces you will need to use to have a nice full looking bouquet.



Step 2. Cut the floral foam so that it fits into the basket. You can use hot glue to secure the floral foam to the bottom of the basket. The foam should sit lower than the rim of the basket.



Step 3. Cover the foam with the decorative Easter grass securing it with floral pins as necessary (the color of the decorative grass should complement the basket). If you have any voids between the foam and the basket, stuff them with the Easter grass.



Step 4. Add a chocolate bunny to the arrangement.

a) Take a packaged chocolate bunny. Attach two pieces of bamboo skewer a couple of inches apart to the back of the package, using hot glue. You can apply clear packing tape over it for a more secure attachment.



b) Insert the packaged chocolate bunny in the middle of the arrangement.



Step 5. Add Peeps to the arrangement.

a) Prepare Peeps you want to use in your candy bouquet. Take the Peeps out of the package and carefully separate them using a knife. I used pink and yellow bunny shaped Peeps. Insert the pointy end of a skewer into each of the Peeps. Using wire cutters cut the ends off of the skewers to adjust the length as all “Peeps flowers” should be of different heights.



b) Tie a piece of curling ribbon of the corresponding color around each “candy flower.”

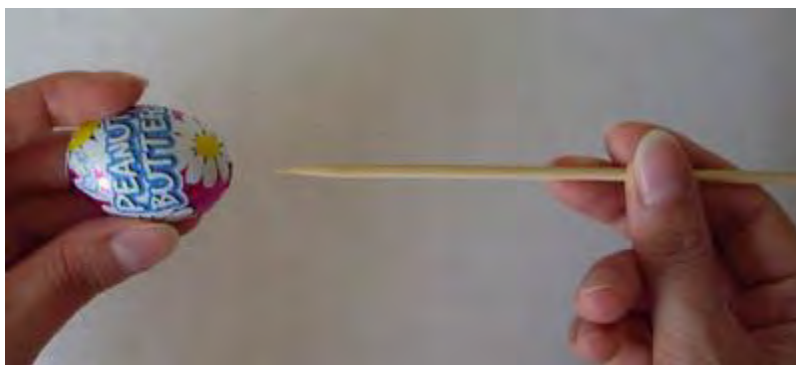


c) Arrange the Peeps in the basket in a manner that pleases you.



Variation of the Easter Candy Bouquet

Instead of Peeps you can use any other Easter Candy, for example, peanut butter eggs. See the pictures below.







You can also combine different types of Easter candy in one candy arrangement.

The project below was contributed by Beverly Collins, a fan of our site.



The project below was contributed by Samar Breidy, a fan of our site.



[See More Candy Bouquet Tutorials](#)

Fruit Bouquet

Surprise your friends and family with a beautiful and tasty bouquet of **fruit flowers**. **Fruit Bouquets** are great centerpieces for any party.

This edible arrangement was contributed by a fan of our site, Shannan Gates, Bakersfield, CA.

"I made this for my Niece's 8th birthday party. It was a BBQ/swim party. All the kids went crazy for it. When I brought it out they swarmed it! I used a small watermelon as the "vase" I cut about 1" off the bottom so the watermelon would sit up. I cut off the top to make it the right height. I used a large spoon to hollow out the water melon. I put a whole head of lettuce inside and covered it with Kale. I found my strawberries would slide too far down the bamboo skewers and the skewer would poke through the top, so before I put each strawberry on, I put a grape pierced through its side as a stopper to hold the strawberry in place. Everything else was made using instructions from your site."



Fruit Display

This **fruit display** was contributed by *Janet Craighead*.

The base of this fruit display is half of a medium seedless watermelon surrounded by tiny tangelos. Use a cookie cutter to cut out the butterfly's and flower shapes out of pineapple, watermelon, and cantaloupe. Grapes, kiwi and strawberries dipped in chocolate were used for various skewers.



Strawberry Heart fruit and candy dessert

Materials used in this edible fruit arrangement: a heart-shaped glass bowl, Styrofoam, dressmaker's pins, hard candy, fresh strawberries, toothpicks, plastic food wrap, red satin ribbon, sticky floral clay or hot glue, glue dots, scotch tape and tools.

Step 1. Take a heart-shaped container. It may be a heart-shaped glass bowl, a heart-shaped basket, etc. I used a heart-shaped glass bowl for this fruit and candy arrangement, which I bought for \$1 in Wal-Mart.



Step 2.

a) Prepare Styrofoam disc or sheet, plastic food wrap, serrated knife, scotch tape, and scissors.



b) Trace the contour of your heart-shaped container on the Styrofoam. Cut the foam heart out using a serrated knife. Wrap the Styrofoam heart in clear plastic food wrap, securing it with pieces of scotch tape, in several places, on the bottom of the heart.



c) Secure the foam to the bottom of the container with sticky floral clay, double-sided tape, or hot glue.



Note: The foam should sit lower than the rim of the bowl.

Step 3. Prepare strawberry flavored candy and dressmaker's pins. Using pins attach the candies, one piece at a time, along the inside edge of the bowl.



Note: Instead of hard candy you can use chocolates. For example, Hershey's Nuggets Truffles (dark chocolate).

Insert a toothpick into the chocolate piece; do not let the toothpick poke out the other side. Then insert the chocolates along the inside edge of the bowl. (Optionally, you can first insert a toothpick into the foam and then stick a chocolate truffle onto it).



Step 4. Add strawberries to the arrangement. First, wash and dry the strawberries; remove the strawberry leaves if you wish.

Fill up the remaining portion of the heart with strawberries. First, insert a toothpick into the foam and then stick a strawberry onto the toothpick; do not let the toothpick poke through the strawberry.





Step 5.

a) Attach a red ribbon (satin ribbon is the best choice; what ever ribbon you choose should not be transparent) along the outside of the bowl, using mini glue dots (which can be obtained at local craft stores) or glue in several places.



b) Then, make a bow and glue this bow over the seam in the ribbon.



[See more fruit and vegetable edible arrangements here....](#)

Cookie Bouquet for Father's Day

Materials used in this cookie bouquet: store bought chocolate chip cookie dough, a container, bamboo skewers, floral foam, green decorative grass, cellophane of different colors, curling ribbon of different colors, a paint marker, and tools (scissors and wire cutters).

Step 1. Choose a container you would like to use for your edible arrangement.

I used a flower pot in this case. For Father's Day you can use a theme mug, or containers shaped like cars, soccer balls, footballs, baseballs, or golf balls.

Take a block of floral foam and cut it so it fits snugly into the container. You may need to add additional wedges of foam. The foam should sit about 1/2 - 1 inch lower than the rim of the container.



Step 2. Cover the foam with green shredded paper or decorative grass, securing it with floral pins, as necessary.



Step 3. Bake chocolate chip cookies.

You can make the dough yourself from your favorite recipe or you can buy dough in a store. Shape the cookie dough into circular shapes. The cookies should be about 1/2" thick. Insert a bamboo skewer or a lollipop stick into the base of each cookie about 1 1/2".

Bake for 12 - 15 minutes, or until lightly browned. Allow the cookies to cool on baking sheets for a couple of minutes before transferring them to plates or waxed paper to cool completely. Do not handle the cookies by their stick until they are completely cool; use a spatula or something similar to transfer the cookies from the baking sheet to a plate.



Step 4. Wrap cookies in cellophane.

a) Cut cellophane of different colors into pieces. I used 14" x 12" cello pieces for this

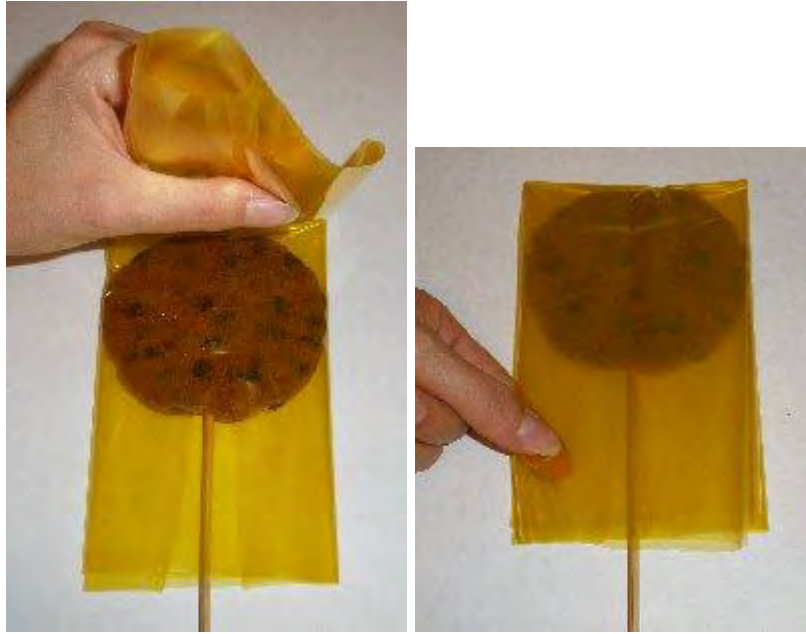
project. Take a cut sheet of cellophane and lay a cookie face down about 2" from the left side edge of the cello piece.



b) Then roll the cookie in the cellophane so you have several layers of cello wrapped around the cookie. Tape the loose edge of the cello to the main body of the cellophane with a small piece of a clear scotch tape.



c) Fold the excess cellophane above the cookie over the back of the cookie.



d) Gather the cello at the base of the cookie. Take a piece of curling ribbon of a matching color and tie it into a granny knot around the gathered cellophane. Curl the ribbon with a pair of scissors.

Note: Trim the cellophane, if desired.

Wrap all the cookies in colored cellophane.



Step 5. Write some greetings on several cookies using a paint marker. Let the paint dry before handling the cookies.



Step 6. Arrange the cookies in the container in a manner you find attractive. Break or cut the bamboo skewers to make them shorter, as necessary.



Step 7. You can add more enhancements to your edible bouquet. For example, glue a bow to the front of the container or insert a balloon "Happy Father's Day" into the container.



Thanksgiving Crafts: Thanksgiving Cookie Bouquet

Step 1. Put a piece of floral foam into a basket. Wrap the foam in tissue paper or clear plastic food wrap before putting it into your container. You can even use a simple box decorating it appropriately for Thanksgiving.



Step 2. Bake Thanksgiving themed cookies. Turkey, oak leaf and pumpkin cookie cutters were used in this bouquet. Insert wooden skewers in each cookie before putting them into an oven.



Step 3. Decorate your thanksgiving cookies with icing. Divide the icing between several bowls; add desired food coloring to each bowl.

Note: To keep cookies soft and fresh for a longer time, place each cookie in clear cello (you can use small clear plastic bags from a craft store).

Note: To keep your cookies fresh and soft for a long time, you can place each cookie in a clear plastic bag (you can buy those at a craft store) and tie it with a piece of curling ribbon.



Step 5. Arrange your cookie bouquet in a way that you would like. Insert "cookie flowers" in front and in back. Your bouquet should look good from all sides. You can add pieces of tissue paper to the arrangement. You can attach a bow to the front of the bouquet.



[See More Cookie Bouquet Tutorials](#)

Food Presentation Ideas

Amazing appetizer "Bunch of Grapes"

Materials used in this food garnishing project: 1 slice of toasted bread, 1 piece of cheese, canned green peas, 1 piece of parsley, butter or salad dressing.

Step 1. Take a piece of toasted bread and spread butter or your favorite salad dressing over it.

Step 2. Put a piece of cheese on top of butter/dressing.

Step 3. On top of cheese put canned green peas in the form of a bunch of grapes.

Step 4. To finish your creation, put a piece of parsley as a grape's vine.

Note: This garnishing project is only for your personal use. It is copyrighted.



Easy and cute open sandwich "Heart"

Materials used in this food garnishing project: 1 slice of toasted bread, 1 piece of bologna, 1 piece of yellow cheese, 1 piece of parsley, 1 piece of red bell pepper, and butter/ salad dressing/or mayo.

Step 1. Take a piece of toasted bread and spread butter, mayo or your favorite salad dressing over it. Put a piece of cheese on top.

Step 2. Using a heart-shaped cookie cutter, cut a heart out of a piece of bologna.

Step 3. Put the bologna heart on top of cheese.

Step 4. Take a piece of red bell pepper and using a knife cut out the shape of an "arrowhead." A parsley stem can be used to make the arrow shaft.

Step 5. Make a small hole in the center of the bologna heart. Put the parsley stem through the hole as shown in the picture.

Step 6. Add the "arrowhead" (a piece of red bell pepper) and "arrow tail" (a piece of parsley).



Your cute sandwich "Heart" is ready! These sandwiches will be great appetizers for St. Valentine's Day.

Fun foods - "A Cat" Garnish

Many children are picky eaters. It is frustrating for parents to encourage kids to eat healthy food. Using **fun foods** is a great way to solve the problem. Kids will enjoy making and then eating the fun food meal below.

To make this fun food project you will need: 1/2 portion of mashed potatoes, 1/2 rice, 1 piece of bologna, 2 black olives, 1 chicken or quail boiled egg, 2 slices of cucumber, 1 piece of red bell pepper, 1 piece of dill, 6 pieces of green onion.

Step 1. Put rice on a plate. Using a spoon or a spatula, shape it as a cat's head.



Step 2. Using a round cutter, cut two circles out of bologna. They will be used for "cat's cheeks." Then cut two triangles out of bologna. They will be used for "cat's ears."



Step 3. Put the "cat's cheeks and eyes" on the "cat's face." Make its nose using a piece of black olive.



Step 4. Cut a chicken or quail boiled egg in half lengthwise. Put them on the "cat's face" with a yolk side up.

Step 5. Cut two cucumber slices. Put them on the egg halves. They will be used for "cat's eyes."

Step 6. Cut "cat's pupils" out of a black olive.

Step 7. Put the "pupils" on the "eyes."

Step 8. Put the "cat's eyes" on the "cat's face." Use pieces of dill for "cat's eyelashes."

Step 9. Cut a "cat's tongue" out of a piece of red bell pepper.

Step 10. Make "cat's whiskers" out of pieces of green onion.



Food Presentation: Salad Decoration

Below you will find unique salad **food presentation**. We usually give our moms, wives, or girlfriends flowers on Mother's Day, birthdays and other special occasions. However, you can also make your own and decorate meals on this day with edible flowers.

Food Presentation 1: calla lily flowers salad decoration



Step 1. Make salad. Place it on a plate molding it in the form of a semi sphere or oval. The top of the salad should be of light color (for instance, you can sprinkle grated boiled egg whites or grated cheese over the top of the salad).

Step 2. To make edible calla lilies, you will need thin cheese slices, carrot and green onion/dill. Fold a slice of cheese in a cone so its edges are on top. Cut long carrot strips for flower stamens. Green onion or dill or other greenery will make calla lily stems and leaves.

Food Presentation 2: mimosa flowers salad decoration



1. Make salad and place it on a plate. The top of the salad should be white in order to make a great background for yellow mimosa flower decoration.
2. Put a piece of dill on top of the salad. Add grated boiled egg yolk on top of the dill as shown in the picture. Your edible mimosa flower is ready.

Homemade Cake Recipes - "Berry Splash"

Step 1. Bake a shortbread cake. Or, you can buy an angel food cake.

Step 2. Wash strawberries, raspberries, blackberries, plums, and a peach. Cut the peach and plums into pieces.

Step 3. Put all of the fruit on top of the cake. Pour some sugar syrup over the berries.

To make the sugar syrup: take half a cup of sugar, add two table spoons of water and put the mixture on the stove until the sugar partially melts. This syrup holds the fruit pieces in place and saturates the cake.



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