

How to make your mark on desserts.



With the specially designed PlateScapers® Toppings disposable bottle, the unique applicator tip, and this step-by-step training sheet, it's simple to add drama and value to almost any dessert.

For information about any of our six flavors, or to receive PlateScapers Toppings product sheets, call (330) 684-3000.

The easy way to mark up desserts.®

®Registered trademarks of The J. M. Smucker Company.

Black Tie Cheesecake

1. Draw straight lines of PlateScapers Topping across the plate.
2. Rotate plate slightly, and do the same with another flavor.
3. Place a slice of cheesecake on the plate.
4. Top cheesecake with three dots of PlateScapers Topping in a contrasting color for a tuxedo-button effect.



Brownie Mudslide

1. Lay a zigzag of PlateScapers Topping on a dessert plate.
2. Rotate plate slightly and do the same with another flavor.
3. Center a brownie on the plate.
4. Add a scoop of ice cream.



Tropical Raspberry Layer Cake

1. Place a square of layer cake in the center of the plate.
2. Circle cake with nickel-sized dots of PlateScapers Topping.
3. Garnish cake top with seasonal fruits.



Caramel Apple Dream

1. Center a slice of apple pie on the plate.
2. Apply a heavy drizzle of PlateScapers Topping over the entire plate and pie slice.
3. Garnish with whipped cream and a mint leaf.



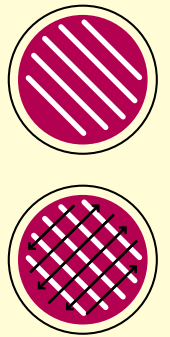
Platescaping Tips

- A simple touch of topping is often all you need. Don't hide the natural flavor or appearance of the dessert.
- Begin each stroke off the plate on waxed paper to get the feel, then continue onto the plate.
- Increase pressure for thicker lines. Apply light pressure for thinner lines.
- Use continuous, steady pressure and movement to ensure even-width lines.
- Make small decorative dots by touching applicator tip to plate and lightly squeezing bottle.
- Use a clean skewer or knife tip when drawing lines through layered toppings, and wipe off after every stroke. Or, use a different disposable coffee straw or toothpick for each line.
- If serving a warm dessert, heat dessert before adding PlateScapers® Topping.
- Create an elegant effect by dusting desserts through a sifter with confectioners' sugar or cocoa, or adding garnishes such as fruit, nuts, coconut shavings, or candies.
- Use cookie cutters as patterns to draw more complicated designs.



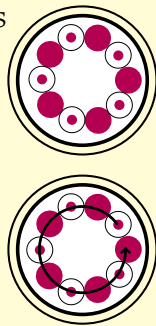
Herringbone Ripples

1. Cover dessert plate with PlateScapers Topping.
2. Stripe it with another topping at 1-inch intervals.
3. Draw a skewer or knife tip through the stripes in alternating directions.



Sweetheart Wreath

1. Using two different flavors, alternate pools of PlateScapers Toppings in a circle on a dessert plate.
2. Layer dime-sized pools of a contrasting topping within every other pool.
3. Draw a skewer or the tip of a knife in a circular motion through all the pools to form a sweetheart ring.



Leaves

1. Pool PlateScapers Topping on a dessert plate.
2. Top with various-sized pools of a contrasting color.
3. With a skewer or the tip of a knife, draw semicircles through the layered pools to create a leaf vein with a curved "leaf tip" at one end.

