

# Dazzle Dust Edible Glitter & Luster Dust – User Guide

## What Are Edible Glitter and Luster Dust?

**Edible Glitter** and **Luster Dust** are food-grade decorative powders that add shimmer and sparkle to your creations. They are essentially “*food color that sparkles*” – made from ingredients like FDA-compliant color additives and mica-based minerals, making them 100% edible and safe for use on any food or drink. Edible glitter typically consists of very fine, light-reflecting flakes or powder that are **tasteless and textureless**, so they won’t affect the flavor or mouthfeel of your treats. Luster dust is a type of edible dust known for its pearlescent or metallic sheen; it’s a more finely milled powder when compared to edible glitter that can create a shiny, lustrous finish on surfaces. Both products are used to give cakes, cookies, drinks, and other foods a glamorous sparkle and eye-catching shine.

**What’s the difference?** In practice, *edible glitter* (like Dazzle Dust’s glitter) is often used by **sprinkling it on** to produce a twinkling, confetti-like sparkle. *Luster dust*, on the other hand, has a finer texture and can be applied by brushing or painting for an even metallic or pearl finish.

- Dazzle Dust Edible Glitter is **best used dry** – you simply sprinkle it on your food; it’s **not intended to be mixed with liquid or used as a paint**.
- Dazzle Dust Luster Dust can be brushed on dry for a subtle sheen or **mixed with a few drops of liquid** (such as clear vanilla extract or vodka) to create an edible paint.

## Basic Application Techniques

Using edible glitter and luster dust is easy once you know the basic methods. There are two primary techniques for applying these decorative dusts:

- **Dry Dusting or Sprinkling:** This is the simplest method – *apply the product dry* directly onto the surface of your food. You can **sprinkle edible glitter** over desserts or use a soft brush to **dust luster powder** on chocolates, fondant, or frosting. Dry application gives an immediate sparkle effect, which can look somewhat “textured” or rustic if using a brush. This technique works great for adding highlights and an overall shimmer. *Tip:* For even coverage, you can use a fine-mesh sieve or a shaker to lightly and uniformly distribute the glitter. Also, ensure the surface you’re decorating is slightly tacky (moist) so that the powder adheres well – for example, freshly frosted cakes or still-warm cookies will hold the glitter better due to their natural moisture.
- **Wet Painting (for Luster Dust):** To achieve a smooth, painted-on metallic shine or to do precise details, you can **mix luster dust with a few drops of clear alcohol** (like vodka or lemon extract) to create an edible “paint”. Dip a food-safe brush into the mixture and paint it onto chocolates, fondant, royal icing, or other firm surfaces to produce a sleek, even coat of color. The alcohol will evaporate quickly, leaving behind a uniform shimmer. This method is perfect for coloring specific areas (like gold-painted accents or lettering). *Note:* Use only a few drops of alcohol – you want a paint-like consistency. **It is best NOT to use water** for mixing, as water does not dissolve luster dust properly and can cause clumping or lackluster results.

**Important:** For edible glitter (the sparkly dust/flakes), *less is more*. Start with a small amount; you’ll be surprised how far a pinch of glitter can go in creating a striking effect. You can always add more if needed, but using too much might create a rough texture or overshadow your design. Also, keep your application

tools dry. If using brushes for luster dust, use a clean, dry brush (or an airbrush pump for dusts, if you have one) and clean it between colors to avoid mixing shades.

Now, let's look at the best ways to use Dazzle Dust Edible Glitter and Luster Dust on various treats – from cakes and cookies to drinks – to make them shine.

## Using on Cakes & Cupcakes

Cakes and cupcakes are the most popular places to add some sparkle! Dazzle Dust products can elevate a simple cake into a show-stopper. Here are ways to apply them:

- **Sprinkling on Frosting:** One easy way to use edible glitter is to **sprinkle it over frosted cakes or cupcakes**. Right after frosting your cake (or piping the buttercream on cupcakes), **dust the glitter across the top and sides**. The frosting's moisture helps the glitter stick evenly. For example, you can frost a cupcake and then pinch a bit of Dazzle Dust Edible Glitter over it to give it a gentle sparkle. If you want a heavy glitter coating (as in a "disco cake" or an entirely glitter-covered tier), you can take handfuls of the edible glitter and press or pat it onto the sides of a freshly iced cake (place a tray underneath to catch excess). The result is a cake that glimmers from every angle. *Tip:* If your cake's icing has crusted or dried, mist it lightly with water or edible cake decorators' spray before adding glitter, so it has something to adhere to (avoid soaking it; just a light mist).
- **Brushing Luster Dust for Shine:** To add a **metallic or pearlescent sheen** on a cake surface (for instance, making a fondant cake look like gold or pearl), use luster dust. Ensure the fondant or chocolate surface is dry and firm, then dip a soft brush into Dazzle Dust Luster Dust and gently **brush it over the surface**. This dry dusting will give a subtle glimmer. You can buff it in circular motions for an even look. This works beautifully on fondant accents (like fondant bows, stars, or a fondant unicorn horn) – a gold luster dust can make them look like real metal. You can also highlight the swirls of buttercream frosting by brushing a bit of luster dust on the raised ridges of the frosting for a soft sheen.
- **Painting Details with Luster Dust:** For *precise decorations* on cakes or cupcakes, such as lettering, fine art, or sharp color accents, **mix a little luster dust with clear vanilla extract or vodka** to make an edible paint. Use a fine brush to paint on fondant or royal icing details, for example, painting gold calligraphy on a fondant plaque or adding silver metallic edges on sugar flowers. The painted areas will have a solid, uniform shine once dry (the alcohol evaporates, leaving a vivid metallic finish). Remember to use quick, smooth strokes and don't over-wet the brush; a tiny amount of liquid is enough for a shiny paint. *Note:* Because Dazzle Dust Edible Glitter (the sparkly flakes) is best used dry, reserve the "wet paint" technique for the fine **Luster Dust** product or similarly fine shimmer dusts.
- **Stencils and Patterns:** To create glittery **designs or patterns** on a cake (say, a star pattern or a glittery stripe), you can use a stencil. Place a food-safe stencil against the fondant or crusted buttercream, and either **brush luster dust over it dry** or spritz edible glitter through an **airbrush or pump** over the stencil. Carefully lift the stencil and you'll have a crisp shape in glitter. Stencils are great for when you want sharp edges and defined shapes, whereas free-form sprinkling gives a more diffuse, all-over glamour.
- **Layering for Extra Sparkle:** Professional cake decorators sometimes combine products for a dramatic effect. For instance, you might **paint a base layer** of gold luster dust on a fondant piece, let it dry, and then **dust edible glitter on top** to get both a solid metallic color and an extra glittery

twinkle. This two-step approach can make elements like a crown, initials, or a cake topper really stand out.

Above all, be creative with your cakes and cupcakes. You can fully cover a cake in glitter for a “bling” look, or simply accentuate borders, flowers, or topper figures with a touch of luster. Because Dazzle Dust products are **100% food-grade**, you can add them to any part of your cake – they’re meant to be eaten along with the cake (unlike some craft glitters that are non-toxic but not edible). Let your imagination run wild, and don’t forget: even a simple cupcake can look extravagant with a pinch of sparkle!

## Using on Cookies & Other Desserts

Edible glitter and luster dust aren’t just for cakes – they can glam up cookies, candies, and all kinds of desserts. Here’s how to use Dazzle Dust on various treats:

- **Cookies (Sugar Cookies, Shortbread, Gingerbread, etc.):** If you’re icing your cookies (with royal icing, glaze, or fondant), the *best time to apply edible glitter* is **when the icing is still slightly wet or just set**. Sprinkle the glitter over the freshly iced cookie so that as the icing dries, the sparkles stick in place. For example, after flooding a sugar cookie with icing, you might dust gold glitter on half of it to create a sparkling two-tone design. If your icing has already dried hard, you can still decorate: lightly brush a bit of water or clear extract on the areas where you want the glitter, then sprinkle it on – the moisture will act as glue. **Luster dust** can be used to add subtle color on cookies; you can dry-brush it on hardened icing or fondant details (imagine pearl dust on a white wedding cookie for a satin look). You can even use luster dust and a stencil on set icing to create metallic patterns or lace effects. For cookies without icing (like shortbread or butter cookies), try sprinkling edible glitter immediately after they come out of the oven while they are warm and a bit soft. The slight heat and steam provide enough tack for the glitter to adhere. Once cooled, the sparkles will be set on top. (*Note: A light egg wash before baking, then adding glitter, is another trick some bakers use for un-iced cookies.*)
- **Chocolate-Dipped Treats & Candy:** Dazzle Dust works wonderfully on chocolate and candies. If you’re making **chocolate-covered strawberries, cake pops, truffles, or candy melts**, sprinkle or brush on the edible glitter **right after dipping** the item in chocolate (while the chocolate is still wet). As the chocolate sets, it will lock in the sparkles. The natural oils in chocolate help the glitter stick well, so even brushing dry luster dust onto set chocolate can leave a nice effect. For instance, you can dip cake pops in melted candy coating and immediately shake on some Dazzle Dust glitter for a dazzling finish. Or after your chocolate-covered strawberries set, lightly brush them with red luster dust for a metallic ruby sheen. Another advanced technique: **dust the inside of a candy mold** with luster dust before pouring in melted chocolate. Once the chocolate hardens and you pop it out, it will have a beautiful shine already on it (e.g. gold-dusted chocolate hearts). Because Dazzle Dust Luster Dust is fine and pearlescent, it’s excellent for making chocolates look upscale – think shiny gold chocolates or pearly bonbons.
- **Cupcakes, Donuts, Macarons and More:** Beyond traditional cakes and cookies, you can add sparkle to almost any dessert. **Donuts** can be glittered by first dipping them in a glaze and then sprinkling edible glitter on top while the glaze is wet (this creates a fun “glitter-dunked” donut effect). **Macarons** (which have delicate shells) can be made extra special with a touch of luster: you might brush a little pearl dust on a macaron to give it an elegant shimmer, or even spray edible glitter on the macaron shells before assembling them (some bakers spritz glitter *before* baking macarons so the sparkle is baked in, or right after baking while there’s still slight warmth). **Brownies or candies** – a pinch of glitter on top of ganache can make a simple brownie look festive. **Pies and**

**pastries** – you can dust a bit of luster on a pie crust (after baking, brush with a clear glaze and sprinkle glitter for a sparkly finish on a decorative pie crust). Even **pancakes or waffles** at a special brunch can get a dash of edible glitter on top of the syrup for a fun twist!

- **Ice Cream & Drinks Toppings:** For cold desserts like ice cream, gelato, or whipped cream-topped treats, edible glitter can act as the final touch. Sprinkle some Dazzle Dust glitter or small edible stars on a swirl of whipped cream, a scoop of ice cream, or a frothy milkshake. The glitter will sit on the cold surface, adding shimmer (it won't melt, and since it has no taste, it only adds visual appeal). An example is a fancy **hot cocoa or latte**: top it with whipped cream and a dusting of gold or iridescent glitter – the result is a magical-looking drink. (Just be gentle when sprinkling on foam or whipped cream so it doesn't immediately sink – using a fine sieve to lightly shake it on can help distribute it evenly.)

In all cases, **Dazzle Dust Edible Glitter and Luster Dust are very versatile** – essentially, *if you can imagine a dessert that could use some sparkle, you can probably use these products on it!* From elegant wedding favor cookies to fun kids' party marshmallow pops, a little glitter can go a long way to make them memorable.

## Using in Drinks & Beverages

One of the most mesmerizing uses of Dazzle Dust Edible Glitter is in drinks. You can create show-stopping cocktails, sparkly champagne, or even jazz up non-alcoholic beverages with just a pinch of glitter. Here's how:

- **Making Drinks Sparkle:** To add a magical swirl to your beverage, **sprinkle a small pinch of edible glitter into the drink** and stir. Clear or light-colored drinks work best because the shimmer will be most visible in them. For example, if you add a bit of glitter to a glass of champagne, you'll see it *"rise and fall in the bubbles"*, creating a beautiful swirling cascade. In cocktails or mocktails, stirring or swirling the glass will suspend the glitter throughout the drink, giving a uniform sparkle. **Tip: Start with a small amount** (like the tip of a knife or 1/8 teaspoon) – *a little goes a long way in liquids*. You can always add more glitter if you want more drama, but even a tiny pinch can create a notable glitter effect in a standard 8-12 oz drink.
- **For the Best Effect:** The glitter will initially float and swirl (especially if the drink is carbonated), then eventually some of it may settle to the bottom over time – this is normal since it's a very fine powder. To maintain the look, just give the drink a gentle stir or swirl before serving so the sparkles redistribute. Using **clear beverages** will showcase the glitter's color and shine best. Popular choices are champagne, prosecco, light-colored cocktails (vodka mixes, gin and tonics, lemonade, etc.), or even beer (yes, glitter beer is a trend!). You can absolutely use it in colored drinks too; for instance, a dark blue cocktail with silver glitter looks like a galaxy. Just note that in very dark liquids (like cola or red wine) the sparkle might be subtler. The glitter itself is **flavorless and won't fizz or alter the drink** – it's purely visual, so your drink will taste the same, just look fabulous.
- **Glittery Rims:** For an extra touch, try giving your glass a **glittering rim**. Much like rimming a glass with salt or sugar, you can rim with edible glitter. Take a lemon wedge or a bit of honey/simple syrup around the edge of the glass to make it sticky, then dip or roll the rim in edible glitter (or a mix of glitter and fine sugar) spread on a plate. This creates a sparkly border that looks amazing on cocktails like margaritas or martinis. It's an elegant effect for special occasions – imagine a martini glass rimmed in gold glitter for a New Year's toast.

- **Layering Colors & Special Effects:** You can have fun by combining glitter colors in a single drink. For instance, add a pinch of blue edible glitter and a pinch of pink to a clear lemon-lime soda; with a gentle stir you might get an **ombre or swirling two-tone effect** as the colors mix (just be cautious not to over-mix if you want to see separate colors). Another trick: if you carefully pour a drink in layers (for layered cocktails), you can sprinkle one color of glitter in one layer and a different color in the top layer for a multi-color sparkle. **Painting with glitter** is possible too – you can mix a tiny bit of luster dust with a clear spirit and *paint decorative streaks on the inside of a clear glass*, let them dry, then pour your cocktail in. The drink will pick up the painted glitter patterns on the glass, giving a subtle design as the liquid swirls around them.
- **Hot Drinks:** Edible glitter isn't just for cold cocktails; you can add it to hot drinks like lattes, hot cocoa, or tea as well. For example, make a latte with steamed milk and sprinkle some edible glitter on the milk foam – it will sit on top and sparkle with each sip. Or stir a pinch into hot chocolate for a “galaxy hot cocoa.” Just note that very hot liquids with a lot of movement (like boiling liquids) might cause the glitter to move around faster, but once it's in your cup it behaves the same – it may settle if left still, so stir as needed. And because it's made of inert edible ingredients, it won't harm your coffee machine or anything (but it's probably best to stir it in the cup rather than through a machine).

In summary, **using Dazzle Dust Edible Glitter in drinks is one of the easiest ways to impress your guests.** Whether you're hosting a party and want all the cocktails to twinkle, or you're celebrating a special moment with a glittery champagne toast, it only takes seconds to create these visual effects. Just remember to use edible glitter (never use craft glitter in drinks – only products specifically made to be food-grade, like Dazzle Dust), and enjoy the delightful surprise on everyone's face when their beverage starts sparkling!

## Creative Ideas for Adding Sparkle

One of the best things about edible glitter and luster dust is that you can get creative and use them in **unexpected ways**. Here are some fun ideas and tips to inspire you beyond the usual cakes and drinks:

- **Sparkling Fruit:** Elevate your fruit platter or garnish by **adding shimmer to fruit**. You can lightly brush luster dust on fruits like grapes, apples, or citrus peels for a subtle sheen, or sprinkle edible glitter on berries. For example, a bowl of strawberries can be made extra special by dusting them with a bit of gold or pearl luster dust – *strawberries with a touch of gold sparkle look phenomenal*. This works great for chocolate-dipped fruit too (as mentioned earlier, sprinkle glitter on the chocolate before it sets). Edible glitter on fruit is completely safe to eat and can make even a healthy snack look like a decadent treat.
- **Glittering Breakfast and Snacks:** Why reserve the sparkle only for dessert? Try adding a pinch of edible glitter to everyday foods for a surprise. **Sprinkle it on pancakes or French toast** (onto the syrup or whipped cream) to delight kids and adults alike. Mix some into **oatmeal or yogurt** for a fun twist (especially on a birthday morning). You can also jazz up **party snacks**: a little glitter on popcorn, pretzels, or even roasted nuts can turn ordinary snacks into something extraordinary. For instance, toss warm popcorn with a tiny bit of melted butter and a dusting of edible glitter – it will stick lightly and sparkle as it catches the light, impressing your movie-night guests.
- **Festive Holiday Uses:** Edible glitter is perfect for holidays and themed parties. Use **red and green glitter on Christmas cookies**, or a dash of edible glitter in your eggnog. Sprinkle **edible gold dust on New Year's Eve macarons or champagne** for a luxe touch. For Halloween, black or orange

luster dust can make spooky treats shine. Even for weddings or baby showers, you can coordinate the glitter color with the theme (since Dazzle Dust comes in various colors). The possibilities are endless when matching colors – just ensure the colors complement your food (a little color theory: glitter hues that complement the dish’s colors will enhance the look).

- **Savory or Unusual Dishes:** If you’re adventurous, edible glitter isn’t limited to sweets. Some chefs have added gold dust to **sushi** or sprinkled glitter on gourmet **appetizers** to create a conversation piece. For example, you might see a trendy sushi roll with a streak of sparkle on top, or a cocktail bar that serves glitter-dusted popcorn. While Dazzle Dust products are most commonly used for confections, feel free to experiment on any dish where a touch of glitter could add visual appeal – remember, it’s all edible, so there’s no harm in trying it on a cracker, a fancy cheese ball, or the foam on a cocktail. It’s all about the presentation!
- **Edible Art and Kids’ Crafts:** Because edible glitter is safe to eat, you can let kids have fun decorating their own treats with it. Set up plain cupcakes or cookies and let them sprinkle different colors of “pixie dust” to create their own edible art. It’s a hit at parties and a safe way for children to play with food decorating (with adult supervision to avoid big spills!). Additionally, you can use luster dust mixed with a few drops of alcohol as **edible paint for crafts** – for example, paint glittery designs on the outside of a fondant-covered cake drum or on royal icing transfers that will later go on cakes.

The overarching idea is this: **edible glitter and luster dust let you add a touch of magic to just about anything**. Don’t be afraid to experiment. Since they don’t affect flavor, you can try them on a small piece first to see how it looks. You might discover a new signature “sparkle” recipe of your own!

## Tips for Best Results

To wrap up, here are some key tips and best practices to ensure you get the most out of your Dazzle Dust Edible Glitter and Luster Dust:

- **Use a Light Hand:** Always start with a small amount of glitter or dust; you can layer more if needed. A tiny pinch of luster dust or edible glitter can produce a big visual impact. Using too much outright can lead to clumping or an overly dense look, so build up gradually until you achieve the desired sparkle.
- **Surface Matters:** Apply glitter or dust to surfaces that are slightly moist or sticky whenever possible (fresh frosting, glazed donuts, warm chocolate, etc.), so it adheres well. If a surface is dry, you can lightly brush on a bit of water, sugar syrup, or edible glue before adding the glitter. For luster dust, a dry, smooth surface like set fondant or chocolate takes the dust evenly when brushed on.
- **Color Coordination:** Choose glitter and dust colors that complement your project. With so many colors available, consider the overall color scheme of your dessert or drink. For instance, a touch of silver or pearl looks great on dark-colored cakes, while gold pops on white or chocolate surfaces. If you want the glitter to show but not alter the color of a drink, use a translucent or light-colored glitter (like a white or champagne color in clear liquids).
- **Avoid Clumping:** Keep your edible glitter and dust **dry**. Always use dry utensils to dispense it. Close the container tightly after use and store in a cool, dry place. Moisture can cause the powder to cake. If it does clump over time, you can shake the container or use a sterile fork to loosen it. Also, don’t mix the glitter directly into icings or batter – it’s best used as a finish on top. (For drinks, it’s fine to

stir in because the liquid is the medium for the sparkle, but for confections, mixing into frosting can just make the frosting look uniformly shiny rather than visibly glittery.)

- **Painting & Spraying:** When using the wet paint method with luster dust, remember to use **high-proof alcohol or flavor extracts** (like vodka, grain alcohol or lemon/vanilla extract). These evaporate quickly, leaving the shine behind. Using water or low-alcohol liquids might make the shine dull or the mixture gummy. If you have a pump or airbrush, you can load dry luster dust into it to spray large areas evenly (some products are sold as pump sprays). Always test-spray on paper first to gauge the amount.
- **Stencil for Precision:** If you desire a clean shape or lettering with glitter, use stencils or masking techniques. As noted, you can place a stencil and brush luster dust over it, or even apply a thin layer of piping gel through a stencil and then sprinkle glitter – the glitter will stick to the gel pattern, revealing the design when you lift the stencil. This helps achieve professional-looking designs easily.
- **Edible Means Edible:** It might sound obvious, but ensure you are only using **edible** glitters and dusts on food. Products labeled “non-toxic” or “for decorative use only” are not meant to be consumed. Dazzle Dust glitters are fully edible (food-grade), so you’re good to go. If you ever buy other brands, double-check the label. Safety first, sparkle second!
- **Cleanup Tip:** Glitter gets everywhere – it’s the nature of sparkle! To clean up stray edible glitter, a damp cloth or paper towel will pick it up from counters. For your hands, normal washing with soap suffices (you may see a random sparkle on your face later – embrace it, you’re shining!). If it gets on plates or bakeware, no worry – it’s just sugar/mineral powder and washes off. You can also use a clean, dry pastry brush to sweep off excess glitter from a cake board or table onto a piece of parchment to save unused bits.

By following these tips, you’ll ensure a smooth and enjoyable experience using your Dazzle Dust Edible Glitter and Luster Dust.

## Conclusion

Using Dazzle Dust Edible Glitter and Luster Dust is a fun and easy way to make your creations look extraordinary. With just a sprinkle or a brushstroke, you can transform everyday desserts and drinks into something truly memorable and Instagram-worthy. The key is to apply with a bit of care and creativity: **sprinkle dry for sparkle, paint with luster for shine, and always use edible, food-grade products** for safety. We hope this guide inspires you to try new ways to add *edible magic* to your cakes, cookies, cocktails, and more. Whether you’re accenting a cupcake for a birthday, rimming a cocktail for a celebration, or simply making a Tuesday dinner a bit more whimsical with glittery fruit, have fun and let your imagination dazzle! Happy decorating and cheers to making everything sparkle!

## FAQ: Edible Glitter & Safety

### What is edible glitter made of?

Edible glitter is made from ingredients that are *specifically approved for consumption*. Dazzle Dust uses **FDA-compliant color additives and food-grade mica-based pearlescent pigments**. It is **tasteless, textureless, and fully digestible**, adding sparkle without changing flavor.

### How is edible glitter different from “non-edible” or “non-toxic” glitter?

A lot of glitter sold for crafts or decoration is labeled “**non-toxic**”—but *non-toxic does not mean edible*.

- **Non-edible glitter** is often made from **plastic (PET), acrylic, or metal film**, none of which should be eaten.
- It may be allowed to *touch* food for decoration but must be removed before serving.
- Ingestion can cause harm because it is not designed to break down in the body.

**Edible glitter**, on the other hand, is made only from **ingredients safe for human consumption** and is designed to be eaten right along with your food or drinks.

### Why is Dazzle Dust edible glitter safe?

Dazzle Dust uses **100% food-grade, fully edible ingredients**—the same types of colorants and mineral pigments used in everyday foods like candy coatings, sprinkles, and confectionery finishes.

- No plastics
- No metals
- No “decorative only” ingredients

Because it is **fully edible**, Dazzle Dust is safe for cakes, cookies, drinks, kids’ treats, and anything else you want to make sparkle.

### Can I eat as much edible glitter as I want?

Edible glitter is safe, but like sprinkles or food coloring, it’s meant for **decorative use in small amounts**. A pinch goes a long way visually, and you’ll get the best effect without overapplying.

### Can edible glitter be used in drinks?

Yes. Because Dazzle Dust contains **only edible, dissolvable, food-safe ingredients**, it can be added directly to beverages. The glitter will swirl, suspend, or settle depending on the drink—but it remains completely safe to consume.