

There's no limit to what you can do when you scape your desserts with **PlateScapers®** Decorating Syrup. Just Dot, Squiggle and Swirl your way to dessert Menu success!

Decorate for the holidays with our seasonal Scapes or enhance your desserts with our Traditional Scapes anytime!

#### Traditional Scapes

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#### Seasonal Scapes

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#### Leaves

1. Pool **PlateScapers®** Decorating Syrup on a dessert plate.
2. Top with smaller pools of contrasting colours.
3. With a skewer or a knife tip, draw semicircles through the layered pools to create a curved "leaf tip" at one end.

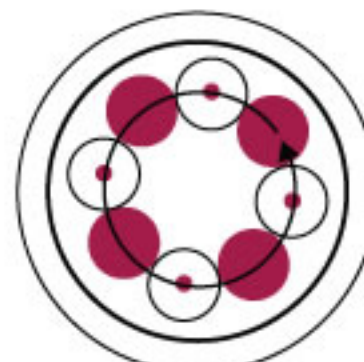
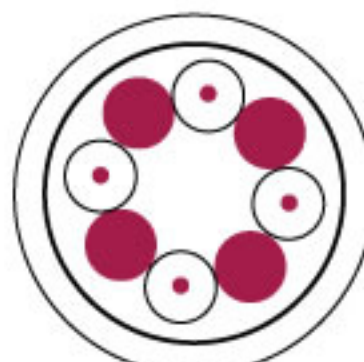
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#### Sweetheart Wreath

1. Using two different flavours, alternate pools of **PlateScapers®** in a circle on a dessert plate.
2. Layer dime sized pools of the contrasting topping within every other pool.
3. Drag a skewer or a knife tip in a circular motion through all the pools to form a sweetheart wreath.

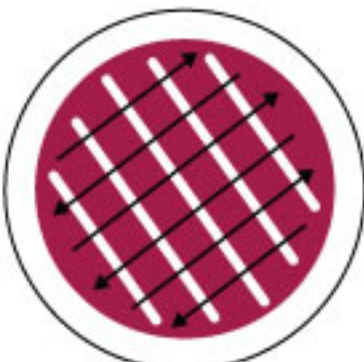
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#### Herringbone

1. Cover dessert plate completely with **PlateScapers®** Decorating Syrup.
2. Stripe it with another topping at one-inch intervals.
3. Draw a line with a skewer or knife tip through the stripes in alternating directions.

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#### Daisy

1. Draw a flower with **PlateScapers®** Decorating Syrup.
2. Randomly add dots of a different flavour syrup between petals.

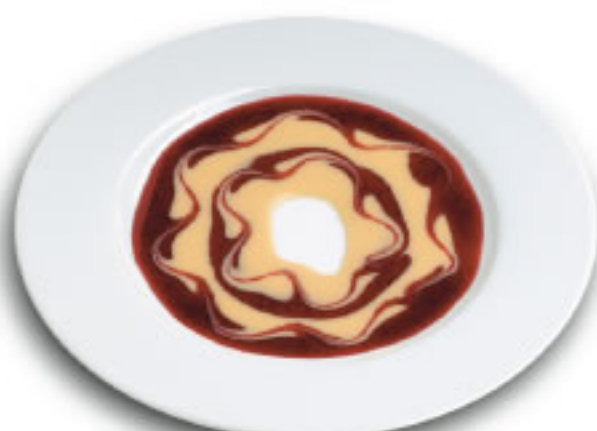
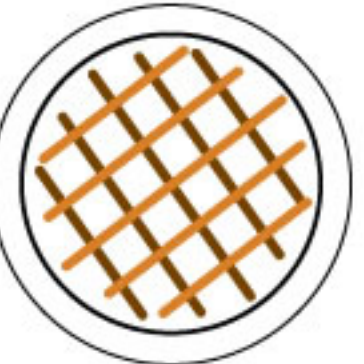
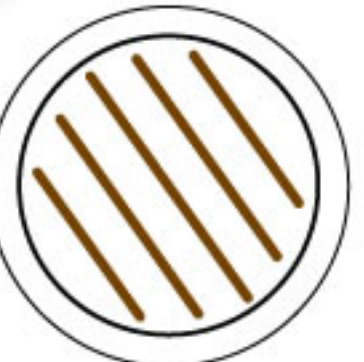
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#### Criss Cross

1. Draw straight lines of **PlateScapers®** Decorating Syrup across the plate.
2. Rotate plate slightly and do the same with another flavour.

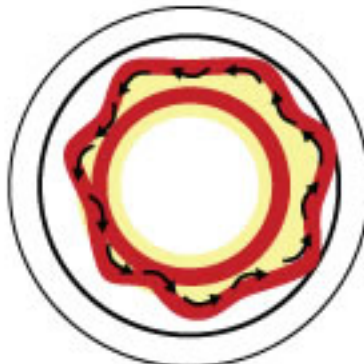
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#### Love Marble

1. Draw layered circles of with **PlateScapers®** Decorating Syrup in contrasting colours on a dessert plate.
2. With the big end of wooden chop stick, loosely zig zag the inner edge of most outer ring drawing layer into second most outer ring.
3. Repeat on inner two rings.

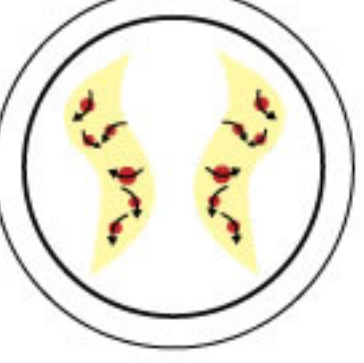
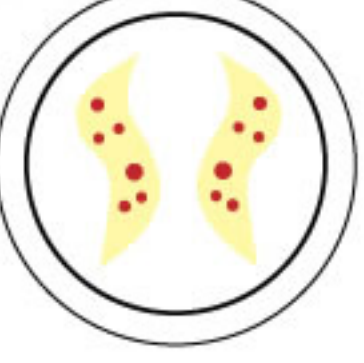
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#### Love Hearts

1. Draw thick waves of **PlateScapers®** Decorating Syrup on opposites sides of a dessert plate.
2. Dot waves with a contrasting colour.
3. With a skewer, drag through center of each dot to form hearts.

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#### Berry Wreath

1. Draw a loopy loop circle **PlateScapers®** Decorating Syrup loosely around dessert plate.
2. Dot with a contrasting colour.

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#### Spider Web

1. Start with a small pool of **PlateScapers®** in the center of the plate.
2. Draw circles around the center using **PlateScapers®**. Do not do the outside circle yet.
3. With a skewer, starting from the center, drag outward to edge of plate.
4. Draw outside circle using a sweeping motion between the points you have dragged out from the center.
5. With a light hand draw a spider!

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#### Snow Flake

1. Loosely zig zag five points of a star with **PlateScapers®** Decorating Syrup around dessert plate.
2. Dot each star top with a contrasting colour.

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#### Christmas Tree

1. Zig zag **PlateScapers®** Decorating Syrup on a dessert plate to form body of tree.
2. Dot top of tree with a contrasting colour topping.
3. Add a "u" shape for tree trunk.

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Try these simple ideas for fantastic results:

- Add dots in a circle around your dessert.
- Randomly squiggle lines of two flavours for an abstract result.
- Draw a spiral in the center of your plate.
- Full flood your plate with one flavour and dot with another.
- Zig zag one or two flavours.
- Sprinkle with powdered sugar, shredded coconut or chocolate shavings for added interest.