



the Making of
Sweet Treats

We've had inquiries from treat & type lovers around the world, asking us to share the techniques we used to create these typographical desserts. Here's some answers!

toothsome typeface tart - Hand cut a font stencil out of heavy paper, in the font/size you wish. Drizzle the chocolate on the tart and let cool/set for a little while. Lightly set the stencil on top of the tart and sprinkle coarse salt inside. Carefully remove stencil and use tweezers to adjust any salt grains that might have gone astray.

dutone doughnut - Hand cut a font stencil out of heavy paper, in a bold font, to fit the side of the doughnut. After the doughnuts have cooled, apply the cherry icing. Stick the stencil in desired location and shake sprinkles on the rest of the icing over a plate. Peel away stencil and voila! You may need a few cut letters to work with because the stencil gets sticky with icing after multiple applications.

slab serif black forest cake - Print out a bold slab serif (like Rockwell) font on an 8.5 x 11 sheet of paper, horizontally. Trim out the letter to use as your template. After your cakes have cooled, remove from pans and place the template on top. Carefully slice out your letter with a sharp knife. Add a layer of cherry pie filling. Carefully add a second sliced out letter on top. We found that a two layers was tall enough (rather than 3). Ice the letter with great artistry and precision!



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calligraphic chocolate mousse - Download the filigree PDF for specific piping directions. To create various letters with the melted chocolate, print out different sizes and shapes for a template. Tape to a flat surface and place wax paper over top. Pipe your filigree letters using the printed fonts as a guide.

embossed sugar cookie - Cut your circles with a regular cookie cutter. To make the letters for the top of the cookie, print out a font and trim it out to use as a guide.

granny w's apple pie - Cut the letter free hand out of rolled pastry. In our first tests for this recipe, we also did a version where we did a basket weave style pie top, but adjusted the weave in a way that a W appeared. Play around and use your imagination!

monochromatic crème brûlée - The lettering on this recipe was simply piped crème brûlée on top of an already torched dessert. We tried many failed attempts to actually put sugar on the top of the brûlée and torch it so it would be a burned W. If anyone figure out how to do this, please let us know!

knockout hot chocolate - No fancy tricks here! We cut the letter freestyle out of the marshmallow and floated it in cold hot chocolate so it wouldn't melt before the photo was taken. Sticky and gooey fun.