

Edible Terrariums

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Embrace the succulent trend with these Edible Terrariums! These cute centerpieces are totally edible and totally fun to make and eat. The terrariums are made with chocolate pudding, cookie crumbs, chocolate rocks, and fondant succulents.



 **SERVINGS:** 12 servings



PREP TIME

1 hr

COOK TIME

10 mins

TOTAL TIME

1 hr 10 mins

INGREDIENTS

FOR THE CHOCOLATE PUDDING:

- 1 oz cornstarch, (1/4 cup)
- 2 cups milk
- 1 cup International Delight French Vanilla coffee creamer
- 1 cup heavy cream, or whipping cream
- 8.75 oz granulated sugar, (1 1/4 cups)
- 1/2 tsp salt
- 1.5 oz unsweetened cocoa powder, (1/2 cup), sifted
- 2 oz unsweetened chocolate, finely chopped
- 1 oz unsalted butter, (2 TBSP)
- 1 TBSP vanilla extract

FOR THE FONDANT SUCCULENTS:

- 1 lb white fondant
- Assorted gel food coloring, I used Americolor Avocado Green, Leaf Green, Electric Purple, Chocolate Brown, Lemon Yellow
- Daisy cookie cutters
- Petal dust, I used CK Kitchen Leaf Green, Pistachio, Iris, Rose Pink, Lemon, and Dark Chocolate - optional

TO ASSEMBLE:

- 6 cinnamon crunch doughnuts, or 12 mini doughnuts
- 12 pieces mini chocolate-almond biscotti



½ cup chocolate rocks

INSTRUCTIONS

TO MAKE THE CHOCOLATE PUDDING:

1. Combine the corn starch and ¼ cup cold milk in a small bowl, and whisk until smooth and free of lumps. Set aside for now.
2. Place the milk, International Delight French Vanilla coffee creamer, cream, sugar, and salt in a 4-quart saucepan over medium heat. Bring the milk to a simmer.
3. Add the corn starch liquid and sifted cocoa powder, and whisk everything together. Continue to cook, whisking CONSTANTLY, until the mixture thickens, about 4 minutes. If you notice any stray lumps of corn starch, strain the pudding through a wire mesh strainer into a large bowl.
4. Add the butter, chopped unsweetened chocolate, and vanilla extract, and whisk until combined. The pudding should be smooth and shiny. Divide between your terrarium containers, and chill for at least 2 hours, until cold and set.

TO MAKE THE FONDANT SUCCULENTS:

1. Divide the fondant into as many colors as you'd like to make. I recommend wearing disposable gloves while coloring fondant, to avoid staining your hands. Dust your work surface with powdered sugar, and flatten out one portion of fondant into a disc. Place a few drops of food coloring in the center, and fold the sides over so the coloring is in the middle of a fondant ball. Knead the fondant like bread dough. The color will first show up as marbled streaks, but as you continue to knead it will become a consistent color. Add additional coloring, if you'd like, until you get the shade you want. Wrap the fondant in plastic wrap to prevent it from drying out, and repeat with the remaining fondant.
2. Roll one color of fondant out until it is a little less than ¼-inch thick. Use a large daisy cutter to cut out two large daisy flowers, and use a medium cutter to cut out three medium daisies. If you have fondant tools, you can indent the center of each petal to spread it out and make it look more realistic.
3. Layer the two large flowers on top of each other so the petals are staggered and offset. Attach them together in the center with a dab of water.
4. Affix one of the medium flowers on top of the large flowers with a bit of water, and add a second medium flower on top, with petals staggered. For the third medium flower, curl the petals inward before affixing it to the top. Place the entire thing in a curved flower former, or if you don't have one of those, in an empty egg carton, so the sides gently curl upward. Repeat until you have as many succulents as you'd like. You can experiment with different sizes of succulents and thicknesses of fondant to make a variety of plants.
5. The fondant succulents will need to sit overnight to harden, or can be baked in a 170* F oven (76 C) for 10 minutes to speed the setting process. If you bake them, let them cool completely

before handling.

6. Brush the finished succulents with petal dust, powdered sugar, or cocoa powder to add color and dimension.

TO ASSEMBLE:

1. Crumble the doughnuts into one bowl. Chop or crush the biscotti into small pieces, and place that in a separate bowl. Spoon doughnuts crumbs on top of the chocolate puddings, and top with a layer of crushed biscotti pieces. Scatter chocolate rocks on top of the biscotti. Finish by placing several fondant succulents into each terrarium, and serve!
2. The pudding and succulents can be made several days in advance. If you're going to make the pudding in advance, cover it with plastic wrap to prevent it from drying out and forming a skin on top. I recommend adding the toppings shortly before serving, so they don't get too soggy. Enjoy!

RECIPE NOTES

A note about the yield: I made 6 terrariums out of this recipe, but each one is quite large (about 5 inches across) and could serve 2 people, so I would estimate that this recipe can serve up to 12 people.



MEASURING TIPS

Our recipes are developed using weight measurements, and we highly recommend using a kitchen scale for baking whenever possible. However, if you prefer to use cups, volume measurements are provided as well. PLEASE NOTE: the adage "8 oz = 1 cup" is NOT true when speaking about weight, so don't be concerned if the measurements don't fit this formula.

recipe found on: <https://www.sugarhero.com/edible-terrariums/>

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