

rainbow lamassu decoration



- White chocolate
 - Tiny round rainbow sprinkles
 - Large circle rainbow sprinkles (optional)
1. Draw the outline of a lamassu on a piece of paper (look at some photos online, and feel free to just print one if that's easier). Place the drawing on a small microwave-proof cutting board and masking tape it down so it doesn't move around. Place a piece of parchment paper on top of the drawing, and use about 4 small pieces of masking tape to keep it in place and hold it flat.
 2. Temper some white chocolate (zap it in the microwave 10 seconds at a time, mixing between zaps, until it melts completely). Transfer the white chocolate to a pastry bag (or ziplock bag), and cut a small hole in the tip. Carefully pipe the outline of the lamassu in white chocolate (pipe at a 45 degree angle, rather than pointed directly down, and let the chocolate fall in a line).
 3. Once you're completely done outlining, cut a larger tip in the bag, and go back and flood the rest of it. It will probably look a little rough and will probably harden a bit as you work—your priority is to stay in the lines and flood it with a somewhat thin layer (about 1/8-inch). Use a small offset spatula to help it spread out if you're having trouble piping thinly enough.
 4. Once you're done, place the lamassu back in the microwave just for a few seconds to slightly warm it if it has hardened at all (it takes about 15 seconds in my microwave, so keep a very close eye on it). It should be melted, but still holding its shape. Use a small offset spatula to *very* carefully smooth out any lumps on the surface, without letting it spill over the sides (make sure it stays in the lines).
 5. Once it's nicely smoothed out and pretty much level (it doesn't have to be perfectly smooth and level), top it generously with rainbow sprinkles. Carefully shake the excess sprinkles off the cutting board—tilt the board slightly in different directions to get them to fall off (being careful not to disturb the white chocolate too much—you don't want it to run).
 6. Use your offset spatula to gently nudge the outline back into shape (some sprinkles will stick to the side of the outline, and you'll want to nudge those into the chocolate slightly, so that the outline isn't jagged).
 7. Place in the refrigerator for at least 30 minutes, until it's completely solid.
 8. Once your cake is frosted, carefully remove the tape from the parchment. Once the parchment is released from the cutting board, carefully lift it away and lift the lamassu away. Place the lamassu in the center of your cake, and optionally decorate the cake with a few large circle sprinkles.