Devilish Delight
Deviled Egg Dish

Materials Needed:
Duncan® Oh Four® Bisque
29053 Deviled Egg Dish

Duncan® Envision® Glazes
IN 1053 Harvest
IN 1653 Downright White

Duncan® Envision® Glazes Sprinkles™
IN 1210 Light Kiwi Sprinkles

Signature Brushes
SB 806 No. 6 Round
SB 807 No. 6 Fan Glaze
SB 812 No. 10 Round

Miscellaneous Supplies
Sponge
Container for water
Pencil
Circle pattern
Foil or foam plate for palette

Instructions:
1. Wipe ware with damp sponge to remove bisque dust.
2. Using pencil and circle pattern, create a small circle in the very center of dish, then create a larger circle around small circle as shown.
3. Using the No. 6 Round, fill in small circle in center with three coats of Light Kiwi Sprinkles.
4. Use the No. 10 Round to brush three coats of Light Kiwi Sprinkles around egg indents as shown. Tip: If glaze is accidentally brushed into indents, use a damp sponge or wet brush to wipe away glaze for a clean surface.
5. Load the No. 6 Round with Harvest and brush three coats onto the circular area around the small circle in the center of dish and the egg indents.
6. Use the No. 10 and No. 6 Rounds as needed to fill in the remaining area on center of dish with Downright White. Let dry.
7. Use the Fan Glaze to brush three coats of Light Kiwi Sprinkles onto entire backside of dish. Let dry completely.
8. Stilt and fire to cone 06.

Available in 4-oz. and 16-oz. jars.

View the entire line of Duncan® Envision® Glazes at www.ilovetocreate.com

Learn more about Duncan® Envision® Glazes Sprinkles™ from: