

Sweet Stampen Project Sheet

Valentine's Day - "Champagne Dancers"

Supplies from Sweet Stampen:

Sweet Stampen Cookie Kit

Sweet Stampen Rubber Images:

- RC 1014 Grapevine Heart
- RC 3019 Small Celebrating Couple
- RC 3099 Valentine Cherubs
- RC 4005 Music & Roses
- RC 1096 Showers of Love

Sable Brushes (new or used for food only)

Stamped Cookie Colors Kit (12 colors)

Luster Dust: Super Gold, Super Pearl, White Sparkle

Fondant smoother

Crimper Tool: Heart

Silicon Bead Mold(s);

6mm Bead Mold (Pearls)

8mm Rope Mold

9mm Rose Mold

6mm Faceted Bead Maker

Clear Vanilla

Recommended: Sponge Cookie Brayer



Additional Supplies

Cookie dough

Cookie pop sticks

Small cups for water

Plastic storage container

Corn syrup

Crisco

Cornstarch

Tapered offset spatula

Fork

White Fondant (for trim)

Marble cutting board

Zip top bags & plastic wrap

Handiwipes & rubber bands

Paper towels

5 x 5 Acrylic block

Red, white, pink candy sours

Red Hearts Valentine's Picks

Red glass vase w/ heavy base

Rolling Pin

Directions

Prepare stamp pad as directed in Cookie kit. **Remember stamp pad must be prepared twenty-four hours before stamping cookies!**

Cookie Preparation

1. Prepare cookie dough as directed in the recipe.
2. Spray cookie pop pan with PAM. Gently pull the dough away from the edges of the pan for easy release. Use the palm of one hand to hold the dough while using the other h&t to insert the cookie pop stick approximately three quarters of the way into the dough cookie pop. Prick each cookie pop several times with a fork to create steam vents.
3. **Prepare Fondant.** Lubricate hands with a small amount of Crisco. If the fondant is rigid, knead a small amount of Crisco into the fondant. If the fondant feels too sticky, pat it with Handiwipe cornstarch puff to dry it out.
4. **Roll fondant.** Powder rolling surface with Handiwipe puff. Roll fondant until it is 1/8" to 1/4" thick. Roll enough fondant for only one cookie. Wrap the rest of the fondant in plastic wrap. Put the wrapped fondant in a zip lock bag. Put the zip locked bag in a sealed plastic container. When fondant is left uncovered it dries out very quickly!
5. **Prepare rubber images.** Wash & dry rubber stamp images before use. Attach rubber image to acrylic block with double stick tape. Tap the stamp onto the prepared stamp pad to ink the image. Stamp image on the fondant. For beginners, a sponge brayer will help regulate the amount of ink on each stamp. Center & cut out the stamped image with the

Valentine's Bouquet—"Champagne Dancers"

circular fondant cutter. Use selective inking to stamp the bridal couple in the center of the Winner's Circle of roses image. Use a brayer to ink the parts of the stamp you wish to use. Do not ink the bridal veil part of the Celebrating Couple stamp.

6. Spread corn syrup on the smooth part of the cookie pop. (The surface that doesn't have steam vents). With a spatula, carefully remove the fondant circle from the cutting board. Attach the stamped fondant circle to the corn syrup surface of the prepared cookie pop. Let the cookie pop dry for at least one half hour. Repeat the process for each cookie pop.
7. **Crimped Border.** Insert the crimper gently into the moist fondant (Dancers) to create a heart impression. Repeat around the edge of the image. Paint in with a thin paste of luster dust and clear vanilla.
8. **Painting the cookies.** Do not begin to paint the cookies until the black stamped image is completely dry—at least a half hour. Squeeze a small amount of selected color into a well in an artist palette. Load a fine sable brush into the color. Paint in the images, continuing to work with a wet brush technique. Remember to clean the brush in water before changing colors. Let the cookies dry thoroughly before trimming the edges.
9. **Cookie Trim:** Use the silicon molds as directed. Put a small amount of white royal icing in a pastry bag. Use a moderate tip (#3 or 4) to pipe a small series of dots to attach the fondant trims around the edge of the cookie. When the royal icing has dried, paint the fondant trims with luster dust. The smallest pearls were used on the Showers of Love, Med. Pearls on Cherubs and the largest on the Celebrating Couple. A rope border mold was used on the Music and Roses.
10. **Assembly.** Glue the Styrofoam block onto the basket bottom & sides. Wait until completely dry before inserting cookie pops. Arrange cookie pops. Cover Styrofoam surface with candies.

Tips

- Put cornstarch in the middle of a double layer of new Handiwipes. Gather the edges. Secure with a rubber b&.
- For this project use firm cookie dough that has no baking powder or soda. This project works best with cookies that do not rise!
- Mark paint palette with the color name beside each well. The colors look dark & are hard to distinguish in the palette.
- For precise painting with luster dust, put a small amount of clear vanilla in a small cup or well & make a thin paste with a little luster dust.
- Detailed instructions with examples are available in the book, **Happy Baking & Sweet Stampen** by Laure'l Silverberg & Holly Dare available through www.sweetstampen.com.

