

Sweet Stampen Project Sheet

Mother's Day - A Rose is A Rose...

Supplies from Sweet Stampen:

Sweet Stampen Cookie Kit

Sweet Stampen Rubber Images:

- RC 4001 Flower Sconce
- RC 4000 Daisy/Butterfly
- RC 3017 A Heart for Mom
- RC 3085 Elegant Victorian
- MR 876R Rose

Sweet Stampen's 4" cookie cutter.

Sable Brushes (new or used for food only)

Stamped Cookie Colors Kit (12 colors)

Luster Dust: White Sparkle, Tan Opal,

Fleshtone, Super Gold

Fondant smoother

Recommended: Sponge Cookie Brayer



Additional Supplies

Cookie dough

Cookie pop sticks*

Edible cookie glitter

Cookie Glitter

Corn syrup

Crisco

Cornstarch

Artist's Palette

Tapered offset spatula

Fork

Small cups for water

Plastic storage container

Zip top bags and plastic wrap

Handiwipes and rubber bands

Marble cutting board

Parchment Paper

Paper towels

5 x 5 Acrylic block*

Pink silk roses

Pink silk flower spray

Art Glass Vase

Rolling Pin

White Fondant (for trim)

* = **Included in Cookie Kit**

Directions

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

1. **Cookie Dough:** Prepare cookie dough as directed in the recipe.
2. **Circle Cookie Pops:** Spray cookie pop pan with PAM. Gently pull the dough away from the edges of the pan with your fingers for easy release. Use the palm of your hand to hold the dough while using your other hand 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. **NOTE:** Victorian woman is made with a 4" cookie cutter.
3. **Cut Cookie Pops:** Use for images that do not fit standard cookie pans or fondant circle cutters. Cut a piece of parchment paper slightly below the size of your cookie sheet. Place the paper on your cookie pan and lightly flour. Roll the cookie dough directly on the parchment paper. Be sure your rolled dough is the same approximate thickness as the indentations in the cookie pop pan (about 3/8 of an inch). Make sure the dough is rolled evenly. Spacers (elastic rings on a rolling pin or otherwise) are helpful. Lay your rubber stamp **Image Size UP** on top of the dough. (The image will be reversed when you flip the cookie over to use the **smooth side** to attach the fondant). Cut around the edges of the cookie by pressing down with a spatula. Do not drag through the dough. Remove excess dough & insert a cookie pop stick approximately three quarters of the way into the cut cookie pop. Prick each cookie pop several times with a fork to create steam vents. Bake as directed.
4. **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 your Handiwipe cornstarch puff to dry it out.

Mother's Day---"A Rose is A Rose..."

5. **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 and place 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!
6. **Prepare rubber images.** Wash and dry rubber stamps. Attach stamp 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. Roll onto pad, then onto stamp.
7. **Cut the Fondant Stamped Image.** For Circular Cookie Pops use the circular fondant cutter to center and cut out the stamped image. For **Cut Cookies**, simply follow the design stamped on the fondant. Leave a small margin for contrast.
8. **Attaching the stamped image.** 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 to the corn syrup surface of the prepared cookie pop. Let the cookie dry for at least one half hour. Repeat the process for each cookie pop.
9. **Painting the cookies.** Once the black color is dry, squeeze a drop of selected color into a well in an artist's palette. Dip a fine sable brush into water, blot on a paper towel and dip into the color. Paint in the images, continuing to work with a wet brush technique. Clean brush in water before changing colors. Let the cookies dry before trimming the edges.
10. **Luster Dust.** Use a small dry brush to apply luster dust. Most effective as an accent.
11. **Assembly.** Glue the Styrofoam into container. When dry, insert cookie pops. Cover Styrofoam with confetti, candy or excelsior.

Tips

- Put cornstarch in the middle of a double layer of new Handiwipes. Gather the edges. Secure with a rubber band.
- 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 and 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. Dip brush in vanilla. Blot. Dip brush in luster dust. Paint.



Sweet Stampen's Yahoo Group Special: Purchase all five images shown in this project, making sure to use our web check out AND your Yahoo group I.D. and get our new gift box stamp free! Valid for SweetStampenRubberStamps Yahoo group members ONLY!

NOTE: Rose is listed as mounted only on web. Place it in cart as mounted but you will receive an unmounted for food at a 25% discount.