

Sweet Stampen Project Sheet

Kwanzaa!

Project and Text by Carole Busse

Supplies from Sweet Stampen:

Sweet Stampen Cookie Kit (includes two circle stamps of your choice)

Sweet Stampen Rubber Images:

- Kwanzaa Set1033

Sable Brushes (new or used for food only)

Stamped Cookie Colors Kit (12 colors)

Fondant smoother

Recommended: Sponge Cookie Brayer



Additional Supplies

Cookie dough

Cookie pop sticks*

Red, Green, Yellow edible glitter

Thin red, green, yellow ribbon

Corn syrup

Crisco

Cornstarch

Tapered offset spatula

Fork

Small cups for water

Plastic storage container

Zip top bags and plastic wrap

Handi-wipes and rubber bands

Marble cutting board

Paper towels

5 x 5 Acrylic block*

Red glass beads

Red and White Berry Pick

Brown wood urn from

Rolling Pin

* = **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!**

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 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.
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 your 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!

Kwanzaa Holiday Bouquet

- 5. Prepare rubber images.** Wash and 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 and cut out the stamped image with the circular fondant cutter.
- 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. 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 to 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.
- 8. Cookie Trim:** Roll the cookie in edible cookie glitter. Dip cookie stick in corn syrup. Gently re-insert stick in cookie. When cookie trims are dry, you can attach ribbons, curling ribbon, or net tulle to the cookie sticks for decoration.
- 9. Assembly.** Glue the Styrofoam cone into the mouth of the base. Wait until completely dry before inserting cookie pops. Arrange cookie pops. Cover Styrofoam surface with red glass beads.

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.
- Detailed instructions with examples are available in the book, **Happy Baking and Sweet Stampen** by **Laure'l Silverberg and Holly Dare** available through www.sweetstampen.com.

