

Sweet Stampen Project Sheet “The Nutcracker”

Supplies from Sweet Stampen:

Sweet Stampen Cookie Kit (includes one circle stamp of your choice)

Sweet Stampen Rubber Images:

- Set 1017 The Nutcracker

Sable Brushes (new or used for food only)

Stamped Cookie Colors Kit (12 colors)

Fondant smoother

4 x 4 Acrylic block

Tapered offset spatula

Red and Green Edible Glitter

Cookie pop sticks

Paint Palette

Recommended: Sponge Cookie Brayer

Luster Dust: Nu Silver, Gold Sparkle,
Super Gold



Additional Supplies

Cookie dough

Small cups for water

Crisco

Zip top bags and plastic wrap

Thin red and green ribbon

Woven Christmas basket from local outlet store. Moderate size with heavy base for stability.

Paper towels

Rolling Pin

Cornstarch

Plastic storage container

Handi-wipes and rubber bands

Fork

Corn syrup

Marble cutting board

Red and White Berry Pick

Red and green glass beads

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 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. When cookies are still warm, gently twist baking stick out of cookie.
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 a 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 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

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regulate the amount of ink on each stamp. Center and cut out the stamped image with the circular fondant cutter.

6. **Attach Fondant.** 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. Check for location of the stick hole and 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.** Only paint stamped cookies that are DRY. 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. Apply luster dust last. Lightly buff the luster dust with a dry brush for a burnished patina. Let the cookies dry thoroughly before trimming the edges with frosting or edible sugars.
8. **Cookie Trim:** Brush edges of cookie with corn syrup. Roll the cookie in edible cookie glitter. Dip new, clean cookie stick in corn syrup. Gently insert stick in cookie. When cookie trims are dry, attach ribbons, curling ribbon, or tulle to the 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 and secure with a rubber band.
- To save money on cookie sticks, tear them in half & insert smooth side. You're much less likely to hit them on the side of the oven.
- 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.

