

Cookie Decorating Workshop
with fondant and royal icing
S D R I N G /
E A S T E R



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Butter Cookies:

Ingredients:

- 250 gr. unsalted butter (at room temperature!)
- 250 gr. white sugar
- 2 eggs (at room temperature)
- pinch of salt
- 650 gr. flour
- vanilla extract (or almond, or lemon zest, orange zest, etc.)

Preparation:

With an electric mixer, beat the butter, sugar and pinch of salt together until fluffy.

Add the eggs and continue mixing.

When it is well mixed, add the flour.

Finish mixing the dough with your hands, but do not over mix; just enough to incorporate all the flour.

Divide the dough into 3 parts, and wrap in plastic wrap in the refrigerator for a few hours, or overnight.

Remove dough from fridge, roll it out and cut the cookies.

Place the cookies on a cookie sheet in the oven on parchment paper.

Bake in a pre-heated oven at 180° C for 12-15 minutes, depending on the thickness of the cookies.

The cookies should not be overcooked, as they will be very hard. It's better to take them out lightly golden in color, just when they start to get color around the edges.

Let cookies cool on a metal rack before decorating. Do not manipulate them too much before they are completely cool.

Note:

The dough may be frozen if wrapped well in plastic wrap, or in rolled out sheets ready to cut with cookie cutters, or you may freeze the individual pre-cut cookies.

You may also freeze the cookies after they are baked (before decorating), inside a plastic bag, completely sealed, or a hermetically sealed plastic container, so the cookies do not pick up any smells or humidity from the freezer.

How to decorate cookies with fondant:

(photographs from a web tutorial: www.cakejournal.com)



1 - Utensils: cookies, cutter, fondant, rolling pin, food coloring, corn syrup, brushes...

2 - Roll out the fondant with the rolling pin and use the cookie cutter to cut the fondant.



3 - Cut and separate the wings.

4 - With a small brush, lightly paint the cookie with honey or corn syrup to glue on the fondant and apply the dragonfly wings



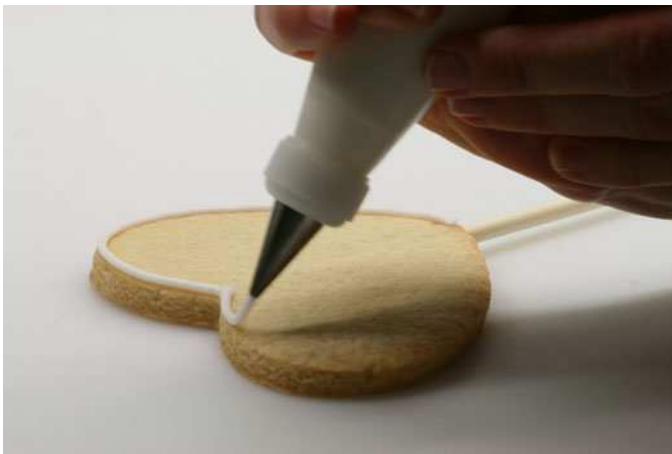
5 - With a knife or fondant tool, add texture to the wings.

6 - Finally, add the dragonfly body.

How to decorate cookies with royal icing:



1. Utensils: cookies, piping bags/bottles, royal icing, piping tips, toothpicks...



2. Outline the entire cookie with royal icing, using a thick icing and small piping tip.



3. Fill in the cookie with royal icing, using a thinner icing and larger piping tip.
4. Apply other colors if desired, and decorate! Get creative! ☺

WHERE TO SHOP:

Lorena´s Bake Shop

c/ General Sabino Fernández Campo, 9, Bajo
Oviedo

www.facebook.com/lorenasbakeshop

<http://www.lorenasbakeshop.com>

Catalina´s Cakes

c/ Presbítero José Fernández, 4
Avilés

www.catalinascakes.es

Megasilvita

www.megasilvita.com

La sorpresa de Clara

www.sorpresadeclara.es

For the cakes

www.forthecakes.com

decake

www.decake.es

There are many more stores, and online stores, located in Asturias, Spain and the rest of Europe. Many shops in the UK have very reasonable shipping fees to Spain. It's just a matter of investigating a bit to see which ones have what we need.