

Brown Bag Cookie Art®

THE NEW IDEA BOOK

A Collection Of Special
Projects Using
Brown Bag Cookie Art®
Cookie & Craft Molds and Stamps



by Lucy Ross Natkiel





Very special ornaments made with Salt Dough and Brown Bag Cookie Art® ceramic molds

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BY
LUCY ROSS NATKIEL

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MAKE EVERY DAY A HOLIDAY

In 1983, we started making our first Brown Bag Cookie Art ceramic cookie molds. People were pleased and excited by the idea that they could produce wonderful, fanciful cookies in all sorts of shapes and designs; cookies with sculptural relief that needed no decoration because they were beautiful just as they were. We were having fun with this new medium we had created, too.

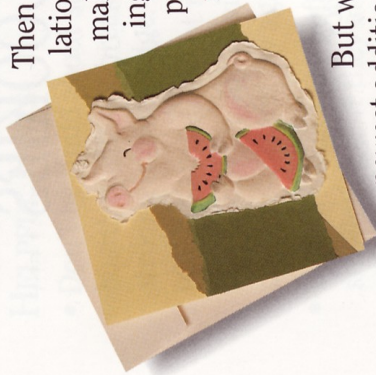
As time passed, the natural compulsion to play and elaborate on whatever is at hand exerted itself. First, we expanded the baking possibilities with lots of new cookie recipes. Then came two-tone cookies and ice cream sandwiches made with molded cookies. Using the molds to make fanciful chocolates followed, and *The Gourmet Cookie Book* came into being.

We weren't the only ones who were experimenting and playing with Brown Bag molds. Soon we began getting letters from our customers with examples of all the wonderful projects they had made with them. There were fragrant cinnamon pomanders, beautifully painted salt dough and beeswax ornaments, and more. We began viewing our own cookie molds with different eyes. These molds could be used for lots of different things. They



make wonderful cookies, but that is just the start. We wrote our first *Brown Bag Idea Book* to share all of the exciting craft ideas.

Then came paper casting. It was a revelation. We found how easy it was to make spectacular bas relief paper castings using our molds and very basic paper making technology. A whole new world of possibilities opened up. The more we explored this new world, the more exciting it became.



But we weren't done. Cookie Stamps, the newest addition to Cookie Art, came next. These stamps press intricately detailed designs into cookie dough in seconds. Like the cookie molds, they can also be used to make ice cream sandwiches, salt dough ornaments, and a variety of craft projects.

In this new version of the *Brown Bag Idea Book*, we've put together a collection of special projects and ideas using cookie molds and stamps to help you celebrate, well, whatever it is you want to celebrate. After all, a holiday can be any day you say is one.



GENERAL INSTRUCTIONS FOR MOLDING COOKIES

SUPPLIES:

cookie mold
pastry brush or paper towels
vegetable oil
flour
cookie dough
baking sheet, spatula, and cooling rack

PROCEDURE:

- Lightly oil your cookie mold using a pastry brush and vegetable oil. Wipe with a paper towel to remove as much oil as possible.
- Dust with flour, then tap edge to remove excess.
- Firmly press a piece of dough into the prepared mold. It is easier to work with dough that has been chilled for about 30 minutes, EXCEPT chocolate doughs. You should not chill chocolate doughs, or they will become crumbly and hard to work with.
- Using a sawing motion with a sharp knife, level the cookie dough so it is flush with the back of the mold.
- Give your cookie an even edge by using your thumb to pull the dough slightly away from the edge of the mold.
- Hold the mold perpendicular to a cutting board and strike the edge sharply 3 or 4 times. Rotate and repeat.
- Peel the cookie out of the mold onto a baking sheet.
- Re-flour your mold, and repeat. Do not re-oil it.

- Bake cookies in the top third of a 350° oven until the edges brown - start checking in 10 to 12 minutes. The actual baking time will vary with the cookie you make.

HELPFUL HINTS

- Don't be timid about striking the mold on a cutting board; it will not break if you hold it *upright* while striking it on its edge.
- If the cookie does not release, you have used too much oil. Clean the mold with a stiff dry brush, re-flour, but don't re-oil, and try again.
- If your cookies are puffing up and losing detail, use a smaller egg. If they are spreading out and losing detail, use less sugar.
- Don't substitute ingredients. Master these recipes before trying others.

WASHING INSTRUCTIONS:

Clean your ceramic mold in hot soapy water with a brush, or place in the dishwasher.

☑ YOU DON'T BAKE IN THE MOLD! ☑



1. Lightly oil then flour your mold.



2. Press chilled dough into the mold.



3. Strike the edge sharply 3 or 4 times.



4. Place cookies on a baking sheet.

GENERAL INSTRUCTIONS FOR STAMPING COOKIES

SUPPLIES:

cookie stamp

flour

cookie dough

baking sheet, spatula, and cooling rack

PROCEDURE:

- Mix up a batch of cookie dough as directed. You need not chill the dough when stamping cookies as you do when you mold cookies.
- Roll unchilled dough into 2" balls and place 4" apart on an ungreased baking sheet. Stamp each ball with your cookie stamp, leveling the cookie as you press.
- If the cookie dough sticks to the stamp base, peel it off. Roll the dough back into a ball, dust it lightly with flour, then stamp.
- Bake cookies in the upper third of a 350° oven until nicely browned - start checking in 10 minutes.
- This process makes thin cookies. To make thicker cookies, start with a larger ball of dough and don't press as hard. For perfect round cookies, use a small knife and carefully cut away extra dough from around the stamp.

PLEASE NOTE:

When stamping cookies, take special care to apply pressure to the handle only, and not to the figures attached to it.

WASHING INSTRUCTIONS:

Clean the ceramic cookie stamp base with hot soapy water and a brush. Clean stamp handle with a damp cloth.

DO NOT IMMERSE COOKIE STAMP IN WATER, PLACE IN THE DISHWASHER, OR IN A MICROWAVE OVEN.



1. *Mix up
dough*



2. *Form
into 2" balls*



3. *Stamp*



4. *Bake*

SUGAR OR CHOCOLATE COOKIES

- 1/2 cup butter - softened*
- 3/4 cup sugar*
- 1 egg ("medium" or "large", not "extra large")*
- 1 Tablespoon milk or cream*
- 1 teaspoon vanilla extract*
- 1/4 teaspoon salt*
- 2 cups flour - scoop measured (use your measuring cup to scoop flour from the bag, then level)*

Thoroughly cream the softened butter and sugar by hand or with a mixer set at the slowest speed. Beat in the egg, the milk or cream, and the vanilla. Mix the flour with the salt and add to the butter mixture. Knead for a minute.

Chill the dough for 30 minutes if you will be molding your cookies; you needn't chill it if you will be stamping cookies. Form the cookies as directed in the "Molding" or "Stamping Instructions" on pages 6 - 9.

Bake at 350° in the top third of your oven for 10 - 12 minutes, or until the edges are nicely browned.

Yield: 16 - 18 Stamped Cookies OR 5 - 8 Molded Cookies (depending on the size of your mold)

For Chocolate Cookies - Add 1/3 cup unsweetened cocoa to the sugar. Do not chill the dough, whether you will be molding or stamping your cookies. Bake the cookies until the tops look dry and the edges are just a little darker than the rest of the cookies.



Cookies make the party special

LIGHT GINGER COOKIES

- 1/2 cup butter - softened*
- 1/2 cup packed light brown sugar*
- 1/4 cup molasses*
- 1 egg ("medium" or "large", not "extra large")*
- 1/2 teaspoon cinnamon*
- 2 teaspoons powdered ginger*
- 2 dashes ground cloves*
- 1 dash cayenne pepper*
- 2 1/4 cups flour (scoop measured - use your measuring cup to scoop flour from the bag, then level)*

Thoroughly cream the softened butter and brown sugar by hand or with a mixer set at the slowest speed. Add the molasses, then beat in the egg. In a separate bowl, mix all the dry ingredients, then stir them into the butter mixture. Knead for a minute.

If you will be molding cookies, chill the dough for 30 minutes. If you will be stamping your cookies, you need not chill the dough.

Form the cookies as directed in the "Molding" or "Stamping Instructions" on pages 6 - 9.

Bake at 350° in the top third of your oven for 10 - 12 minutes, or until the edges are nicely browned.

Yield: 16 - 18 Stamped Cookies OR 5 - 8 Molded Cookies (depending on the size of your mold)

TWO AND THREE TONE COOKIES

These cookies are truly spectacular. Everyone will want to know how you made them. They can be as simple or elaborate as you wish. The complicated ones can take some time, but they are definitely worth it.

SUPPLIES:

- cookie mold(s)*
- doughs of differing colors -*
- recipes are given on pages 10 & 12*
- cup of water*
- small paint brush**

PROCEDURE:

The first thing you need to do is to look at the molds you will be using and decide on your color scheme. You may want a white sheep with dark legs and face, a brown bunny with a white chest, a brown hobby horse with white dapples and a dark mane, tail, and rockers.

Prepare your molds by oiling them very lightly, then dusting them with flour, just as you would if you were making regular cookies. Now take a small amount of the dough you plan to use as an accent color. For example, if you are making a black-faced sheep, take a little piece of chocolate dough and carefully press it into the face and leg areas of the lamb cookie mold. It is a good idea to work with lightly floured hands.

When the accent dough is in place, brush the back of it very lightly with a tiny bit of water. This will help the other dough to adhere to it.

Now take the principal color dough you will be using and pat out a pancake about 1/4" thick that is a little bit bigger than the size of the space that remains to be filled in the mold. Lay the pancake on top of the already partially-filled cookie mold and press it into the mold. With a small, sharp knife, trim off the excess dough. Neaten up the edges with your fingers, and unmold and bake your cookie in the usual way.

You can lay in 1 or 2 different accent colors. The procedure is the same, as long as you are using the relief pattern of the mold to guide you. (It's kind of like a coloring book, only with edible results.)

If you want to branch out and make jack-o-lanterns from the pumpkin mold, or snowmen with striped mufflers, there are a few tricks.

For jack-o-lanterns, you will need to roll out a thin piece of chocolate dough. With a small, sharp knife, cut out triangles for the eyes and nose. Cut a variety of mouth shapes.



With floured fingers, position the features in the oiled and floured pumpkin cookie mold. Paint the backs with a little water. Now pat out a pancake of ginger cookie dough 1/4" thick and slightly larger than the space left to be filled in the mold. Press the pancake into the mold. Neaten up the edges with your fingers, and unmold and bake the cookie in the usual way.

To make a snowman with a striped muffler, take a piece of light colored dough, either ginger or sugar dough, and roll out the thinnest little "snake" you can. Cut the roll into 1/2" sections and lay them parallel to each other, about 1/4" apart. Now roll out a "snake" of chocolate dough 1/4" in diameter. Flatten it between your palms until it is about 1/8" thick, then lay it on top of the rods of light colored dough. Press down so that you mash the little stripes into the bottom side of the chocolate dough. Turn your striped dough over. With a small, sharp knife, cut out striped bands and lay them, stripy side down, in the oiled and floured Snowman cookie mold, around the Snowman's neck. Paint the back of the muffler very lightly with water.

Add tiny chocolate lumps of "coal" for the eyes, mouth and buttons, and a chocolate pipe. Use ginger dough to make the "carrot" nose, the broom, and the fedora hat. Paint the back of the broom and the hat with a tiny bit of water. Don't paint the backs of the buttons, pipe, or features; they are so small that they would stick to the tip of the brush.

Press out a 1/4" thick pancake of sugar cookie dough slightly larger than the body of the snowman, and press it into the partially-filled cookie mold. Neaten up the edges with your fingers. Unmold and bake your cookie as usual.

*** Note:** Be sure you use the set of brushes you reserve only for use with food. See page 19 for "An important note about brushes".

ICE CREAM SANDWICHES

These directions appear in the *Gourmet Cookie Book*, but I wanted to include them here, too, because ice cream sandwiches are perfect treats for such holidays as birthdays and Fourth of July cookouts.

SUPPLIES:

baked stamped or molded cookies - you will need twice as many cookies as servings desired
ice cream
large, sturdy metal spoon
waxed paper

PROCEDURE:

Using Molded Cookies

Be sure to use cookies that are symmetrical in shape. The heart shaped cookies, the Gingerbread Man, and the Teddy Bear all work well. Some cookies, such as the Woolly Lamb, won't work; when you try to assemble the sandwich, you'll find the heads face in opposite directions. Make cookies as instructed on pages 6 & 7, but make them quite thin.

Using Stamped Cookies

All of the Cookie Stamps make cookies perfect for ice cream sandwiches. Make cookies as instructed on pages 8 & 9, but roll 2 1/2" balls of dough and don't press as hard as usual. These cookies should be thicker than the regular stamped ones.

General Instructions

Place the ice cream in the refrigerator to soften for about half an hour. It mustn't be allowed to get mushy, but it does need to be soft enough to spread. Spread a layer of ice cream about 1/4" to 3/8" thick on the back of one cookie using the back of the big metal spoon. Top with a second cookie. Gently press down so that the top cookie will stick to the ice cream. Wrap each sandwich in waxed paper and return to the freezer for at least two hours.

Ice cream sandwiches are best made and eaten the same day so that the cookies remain crisp. The crispness of the cookies makes a pleasant contrast to the smoothness of the ice cream.

Go ahead and play with combinations of cookie and ice cream flavors. The possibilities are endless.



“STAINED GLASS”

COOKIES

A friend of mine from North Liberty, Iowa told me how to make these beautiful cookies. She calls them “stained glass” cookies because the colors are as vibrant and intense as those found in stained glass windows; a beautiful image. And the cookies are delicious.

SUPPLIES:

freshly baked sugar or ginger cookies, cooled (recipes are in the front of this book)

*1 egg white**

1/2 cup sifted powdered sugar

set of paste type food colorings

tooth picks

*brushes***

dessert size plate, preferably white

PROCEDURE:

In a small bowl, whisk the egg white until it is frothy, then stir in the powdered sugar. Paint the cookies with this icing glaze using a medium brush. You want a very thin but complete coat of glaze on your cookies. This will form the “ground” for the painting you will do with the food colors. Let the glaze dry completely. Prepare your “palette”. Using tooth picks, place small dabs of the different food colors around the edge of the



plate. Start with the pink, red, orange, yellow, green, blue, purple, etc., moving through the spectrum.

When your glazed cookies are dry, paint them with whatever colors you want from your food color “palette”. Use water to thin the colors. You can mix the food colors to any shade you like in the open center section of the plate to achieve great subtlety. You can make your cookies as elaborately colored or as simple as you want.

I always use sugar cookies when I want a light background, or when I want pastel colors. Ginger cookies are great for brown furred animals that I want to “dress” in intensely colored clothes, such as the Teddy Bear. I leave his fur unpainted and color in his vest.

** If you are worried about using raw egg white, you may use powdered egg whites, available from: Broadway Pan Handler, 477 Broome St., New York, NY 10013*

**** An important note about brushes:** *It is vital that you have two sets of brushes, one for use with real paints, such as water colors and acrylics, and one reserved strictly for use with foods. Many regular paints are made with toxic colorants, such as cadmium and lead, and traces of these poisons could stay in the bristles of even a meticulously cleaned brush. Don't take chances. I have painted the ends of all the brushes I use with foods with bright red fingernail polish so there is never any question which set of brushes I am using.*

CHOCOLATE

Chocolate is one of the most seductive and most complicated confections to work with. It is made of cocoa solids, cocoa butter, sugar, flavorings, and, in the case of milk chocolate, milk solids. The problem is with the cocoa butter. It is composed of very large and unstable molecules. When melted, these molecules don't necessarily recombine with the rest of the ingredients in the chocolate to produce the smooth, rich candy you started with. If you melt chocolate and let it cool and harden, it may become grainy, and it will develop an unattractive light brown "bloom" after a couple of days. It has lost its "temper."

There are several ways to deal with this problem. You can melt your chocolate and mold it as instructed, then refrigerate (or eat) your finished confections right away. These chocolates will keep fine in the refrigerator for about a week.

You can use "molding chocolate", and avoid the problem that way. Some of the cocoa butter in "molding chocolate" has been replaced by other fats. This stabilizes the structure so that when the chocolate is melted it cools and hardens to its original state. It doesn't have to be re-tempered. "Molding chocolate" is very easy to work with, comes in both milk and dark chocolate flavors, and the finished molded chocolates don't have to be refrigerated. It tastes good, but lacks the rich complexity of flavor that chocolate connoisseurs love.

Or you can re-temper the chocolate you melt. (All chocolate originally comes tempered.) This way you can work with any of the wide variety of chocolates on the market and not worry about either refrigerating your finished confections or setting for flavor that isn't just what you want.



Romantic cookies and chocolates for Valentine's Day

TEMPERING CHOCOLATE

SUPPLIES:
double boiler
a good candy thermometer that registers low temperatures as well as high ones
wooden spoon
either a hand grater or a food processor fitted with a coarse grating disk
at least a pound of chocolate

PROCEDURE:
 I find that if I work with less than one pound of chocolate, there isn't enough melted chocolate in the pan to completely cover the end of the thermometer, and I don't get an accurate reading. Temperature is the critical factor in dealing with chocolate. Grate all but 2 ounces of the chocolate. Set the ungrated piece of chocolate aside and put the rest in the top of a double boiler over hot water. Do not boil the water. Heat the chocolate very gently, stirring until it melts and reaches almost 120°. The chocolate must not get hotter than 120° or it will lose flavor, and the cocoa butter will separate from the cocoa solids. Remove the top of the double boiler from the bottom, being careful not to get even a drop of water in the chocolate. Wipe the bottom and sides of the pan with a dish towel. Now add the reserved chunk of unmelted chocolate to the pot and stir until the temperature reaches about 90° for dark chocolate, 85° for milk or white chocolate. Remove any unmelted chocolate and mold as directed. If the chocolate becomes too cool and thick, put the top of the double boiler back over the hot water, and stir the chocolate until it is thin enough to work with again.

MAKING MOLDED CHOCOLATES

Molded chocolates made with Brown Bag molds make wonderful gifts for all occasions. We have come to expect chocolate bunnies at Easter and hearts at Valentine's Day, but don't stop there. Molded chocolates and chocolate backed cookies make an elegant dessert at any party, any time.

SUPPLIES:
cookie mold(s) - cut-apart molds work especially well at least a pound of regular or molding chocolate
double boiler
wooden spoon
*good candy thermometer that will register low temperatures as well as high ones**
*hand grater or a food processor fitted with the coarse grating disk**

** necessary only if you are using regular chocolate*

PROCEDURE:
 Make sure that your cookie molds are clean, grease free, and absolutely dry. Place them in the freezer to chill for at least 20 minutes.

If you are using "molding chocolate" you will not have to grate it before putting it in the top of the double boiler. It comes in uniform little patties that melt evenly. If you are using regular chocolate and plan either to temper it or use it untempered and refrigerate the final candies, you will need to grate your chocolate before putting it in the top of the double boiler.

If you are using "molding chocolate," melt 1 pound in a double boiler over hot water. (Use hot water from the tap, adding more as needed to melt it. Do not melt it directly on the stove or it will become grainy.) Stir it gently as it melts. Remove the top of the double boiler, being careful not to get even a drop of water in the chocolate.

If you are using regular chocolate, melt it over hot but not simmering water, stirring. Make sure the temperature of the chocolate never exceeds 120° or it will lose flavor. Remove the top of the double boiler from the bottom, being careful not to get even a drop of water in the chocolate. Stir until the chocolate has reached the correct pouring temperature:

- 85° for milk and white chocolate
- 90° for dark chocolate
- 95° - 100° for molding chocolate

Remove one mold at a time from the freezer. Quickly and completely fill the mold with about 1/3 cup of the melted chocolate, smoothing it into all the corners with a table knife. Return the filled mold to the freezer. After several minutes, remove the mold from the freezer. Holding

one hand under the chocolate, turn the mold over and rap the edge gently but firmly on a counter. If the shaped chocolate doesn't fall right out, loosen the edges carefully with the point of a knife and try again.

The chilled mold can be used twice before returning it to the freezer to be thoroughly re-chilled. One pound of chocolate



makes 5 - 8 molded chocolates, depending on the mold size. Store your finished chocolates in the refrigerator if you have used regular chocolate but have not tempered it. Tempered chocolates and those made with molding chocolate can be stored covered at cool room temperature.

Sometimes it is nice to wrap a molded chocolate in foil, but you want to do this without hiding the marvelous detail. Simply lay a piece of foil over the cookie mold that you used to mold your chocolate. Fold a couple of pieces of paper towels to form a pad. Gently press the foil into your mold with the pad of towels. Now lay your chocolate face down in the foil-lined cookie mold. Fold the overhanging foil over the back of the chocolate, and remove your wrapped candy from the mold. Gold and colored foils are available at some specialty paper shops and at stores that sell candy making supplies.

Make beautiful bite-size molded chocolates using any one of the Cut-Apart Cookie Molds. Each has a number of small images edge to edge, so when you mold one large confection, you can cut it into a number of smaller ones if you like.

Mold your chocolate in a Cut-Apart Mold, just as you would regularly. When the candy is cool and hard, unmold, and cut apart with a table knife heated in boiling water. Lay the edge of the blade in the groove between the images: don't press down. The weight of the knife and the heat will do the cutting.

A note about chocolates: Don't use chocolate chips. Since they come in little uniform pieces, and are cheap and readily available, it is very tempting to use them. However, melted chocolate chips won't release from the cookie molds for some unknown reason. I have run into a couple of other chocolates that won't release, either, but almost all will.

CHOCOLATE BACKED COOKIES

The best of both worlds; cookies and chocolate in one dessert.

SUPPLIES:

freshly baked cookies of your choice
melted chocolate
long cake icing spatula
waxed paper
baking sheet

PROCEDURE:

Prepare the melted chocolate as described on the previous pages. Let it cool until it starts to thicken slightly. Using the long spatula, carefully spread a good layer of chocolate on the back of a cookie. Place the cookie, chocolate side up, on a baking sheet lined with waxed paper. Repeat the process with the rest of your cookies. Place the baking sheet in the freezer until the chocolate is nice and hard.



Store the cookies in an airtight container in the refrigerator if you have not tempered your chocolate or used molding chocolate. Otherwise, store the chocolate backed cookies in an airtight container with a sheet of waxed paper between layers at cool room temperature.

SUGAR PASTE, OR FONDANT

Once when we were at a trade show in England, a small, extremely enthusiastic woman rushed up to us. She was a professional baker. It seemed that a friend of hers from the United States had given her a cookie mold, and she had been trying to find more. This was not because she wanted to bake cookies, but because she had found that the molds worked beautifully for molding fondant, or sugar paste. The molds traditionally available to bakers for forming fondant cake decorations are pretty limited and uninteresting. Our molds opened up a whole new range of decorating possibilities for her.

We had no idea what fondant even was. A trip to a pastry shop enlightened us. Fondant is a sugar paste that is used to make intricate, sometimes sculptured decorations for cakes. According to our new friend, there are two varieties. Soft fondant can be used for molded forms and edible ribbons or in place of frosting to create a perfectly smooth, softly lustrous surface for further decoration. It stays soft and pliable.

Hard fondant is used for sculptured decorations only. After it is formed, it air dries to a hard white candy that can be painted with diluted food colors and then applied to cakes. Unless they are very small, these decorations, though edible, are usually removed when a cake is cut. Children, however, love them, and gobble them up.

Fondant decorations are very popular in England.

Packaged hard fondant is even sold in grocery stores for home bakers. It seems funny that it is almost unknown in the United States. It is easy to make, fun to use, and produces show-stopping results.

HARD FONDANT

SUPPLIES:

cookie mold(s)
1 Tablespoon powdered unflavored gelatin
1/3 cup cold water
3 1/4 to 3 1/2 cups confectioners sugar
1/2 cup corn starch
vegetable oil
pastry brush
food colors
*small brushes**

PROCEDURE:

Sprinkle the gelatin over 1/3 cup cold water in a small metal bowl and let it sit for 5 minutes. Place the bowl in a pan of simmering water and stir until the gelatin is completely dissolved.

Place 3 cups of the confectioners sugar and the 1/2 cup of corn starch in a large bowl. Mix thoroughly. Make a well in the center of the sugar-starch mixture and pour in the dissolved gelatin all at once. Stir with a big spoon until all the sugar is worked in. Now lightly oil your hands and turn the fondant out onto a smooth work surface. A Formica counter top is great. Knead in 1/4 to 1/2 cup additional confectioners sugar. You want a smooth, firm, almost clay-like ball. You may have to re-oil your hands periodically.

You can use the hard fondant right away, or you can wrap it tightly in a plastic bag for use later. It will keep unrefrigerated for 2 weeks.

To mold the fondant, you will need to oil your cookie molds lightly with a flavorless vegetable oil, using a pastry brush. Pull off a piece of fondant and re-wrap the portion you aren't using. Press the fondant into the oiled cookie mold, making sure the back is smooth and even. Hold the filled cookie mold up-right over a cutting board dusted with powdered sugar. Gently pry one edge away from the mold with the point of a knife. The fondant should peel out of the mold easily. Place it on the board to air dry for 4 to 6 hours.

You may wish to paint your molded fondant with food coloring diluted with water before placing it on a frosted cake.

*** Note:** Be sure to use the set of brushes you reserve only for use with food. See page 19 for "An important note about brushes".

SOFT FONDANT

SUPPLIES:

- cookie mold(s)*
- 1 Tablespoon powdered unflavored gelatin*
- 1/4 cup cold water*
- 2 Tablespoons Crisco solid shortening*
- 1 Tablespoon glycerine, available at most drug stores*
- 1/2 cup light corn syrup*
- 8 to 8 1/2 cups confectioners sugar*
- flavorless vegetable oil*
- pastry brush*
- wide spatula or counter scraper*
- food colors*
- small brushes**

PROCEDURE:

Sprinkle the gelatin over the water in a small metal bowl or in the top of a double boiler and let it soak for 5 minutes. Place the bowl in a pan of barely simmering water. Stir the gelatin with a large spoon until it is completely dissolved. Remove the bowl from the heat and stir in the Crisco, then the glycerine and the corn syrup.

Place 8 cups of confectioners sugar in a large bowl and make a well in the middle of it. Pour in the gelatin mixture all at once and stir. Keep mixing until the fondant gets too thick to stir. Grease your hands with a little Crisco, and start kneading the fondant in the bowl to incorporate the rest of the sugar. Turn the fondant out onto a smooth counter top that you have dusted with more powdered sugar, and continue kneading. You will probably have to wash and re-grease

your hands a couple of times, as this is very sticky stuff. A straight-edged scraper or spatula will help clean the fondant from the counter as you work.

Continue kneading the fondant, adding more confectioners sugar as necessary, until you have a smooth, clay-like ball. It should hold its shape when you give it a good pinch.

Wrap the fondant tightly in a plastic bag, and set it aside for 2 days. It is much easier to work with if you allow it this resting period. Soft fondant keeps fine at room temperature for up to a month.

To form the soft fondant, proceed as you would with hard fondant. Lightly oil your cookie mold, and using oiled hands, press a piece of the fondant into the mold. Hold the filled mold perpendicular to a wooden board dusted with confectioners sugar, and with the point of a knife, gently pull one edge loose from the cookie mold. Once started, the rest of the fondant will follow.

At this point, you may set the formed fondant aside to dry on the cutting board for a couple of days, or you can apply it directly to your frosted cake. It will stay soft and pliable. This kind of fondant is particularly nice when you don't want to remove the decoration before cutting the cake. It is pretty, has a nice texture, and tastes good. It is, however, a little more difficult to work with than the hard fondant.

If you want, you may paint your molded fondant with diluted food colors as soon as it comes out of the mold, or later, if that is more convenient.

*** Note:** Be sure to use the set of brushes you reserve only for use with food. See page 19 for "An important note about brushes".

WEDDING CAKE FOR 50

Here are directions for making a truly memorable wedding cake, decorated with a molded fondant heart. Any of the heart cookie molds would make a beautiful fondant center decoration for the cake.

SUPPLIES:

- 2 - 12" round cake pans
- waxed paper
- 2 very large bowls, at least 12" in diameter
(If you don't have bowls this big, make 1/2 the cake recipe, and bake the layers one at a time.)
- a heavy-duty mixer
- balloon whisk
- cooling racks
- a 14" cardboard circle to put under the cake
- good candy thermometer that registers low temperatures as well as high ones

WHITE CAKE RECIPE:

- 2 cups (1 pound) butter, at room temperature
- 4 cups white sugar
- 7 cups sifted cake flour (sift before measuring)
- 1 teaspoon salt
- 8 teaspoons double acting baking powder
- 2 cups milk
- 1 Tablespoon vanilla
- 1/2 to 1 teaspoon almond extract (optional)
- 15 egg whites, at room temperature
- 1/2 teaspoon cream of tartar



A beautiful wedding cake decorated with molded fondant

Preheat oven to 350°. Use an oven thermometer to make sure your oven is accurate.

Grease the cake pans with a bit of butter or Crisco. Cut 2 circles of waxed paper, using the bottom of a cake pan for a pattern. Place a paper circle in the bottom of each greased pan. Grease the paper, then flour the inside of the pans. Tap the edge of each pan to knock out any excess flour.

Cream the butter until it is light and fluffy. Cream in 3 1/2 cups sugar.

Sift the cake flour before measuring. Re-sift the flour with the baking powder and the salt. Add 1/3 of the flour mixture to the butter/sugar mixture. When the flour is mixed in, add 1 cup of milk. Stir that in. Mix in another 1/3 of the flour, then the second cup of milk mixed with the vanilla and almond extracts, then the last 1/3 of the flour. Do not over mix the batter. It is fine if it is a little lumpy.

Beat the egg whites in a 12" bowl until frothy. Add the cream of tartar, then beat until the whites just start to hold their shape. Beat in the reserved 1/2 cup sugar, a little at a time, until the egg whites are stiff and glossy.

Spoon 1/3 of the butter/sugar/flour batter into a separate 12" bowl. Using a large balloon whisk, gently fold 1/3 of the beaten egg whites into the batter. Fold in another 1/3 of the butter/sugar/flour batter, then another 1/3 of the egg whites, and so on until all of the egg whites have been incorporated into the cake batter.

Divide the batter between the 2 prepared pans. Bake the cakes in the middle of the oven for 35 - 40 minutes. Test the cakes to see if they are done by inserting a toothpick in

the center of each. If the toothpicks come out clean, the cakes are done. If they are wet looking, continue baking for another 5 minutes and test again.

When the cakes are done, remove them from the oven and let them cool on a rack for 10 minutes. Run a knife around the outside of each cake, then invert them onto racks to finish cooling. Peel the waxed paper off the bottoms of the cakes.

Do not attempt to frost the cake until it is completely cool. It is easier to do if you wait 24 hours.

WHITE BUTTERCREAM FROSTING RECIPE:

3 1/2 cup sugar

1 cup less 2 Tablespoons water

8 egg whites at room temperature

1/4 teaspoon cream of tartar

3 cups (1 1/2 pounds) unsalted butter

1/2 cup light corn syrup

1 teaspoon almond extract OR 2 teaspoons vanilla extract
OR 1/4 cup liqueur, such as Grand Marnier

Remove the butter from the refrigerator 30-40 minutes before you start to make the frosting. You want it to be soft, but still cool and somewhat firm. Very soft butter won't work.

Dissolve 3 cups of sugar in the water in a small, heavy sauce pan over medium heat, stirring constantly. When the sugar-water boils, raise the temperature to medium-high, and continue to boil the syrup without stirring until it reaches just under 240° on the candy thermometer. Remove the pan from the heat.

With the wire whisk attachment, beat the egg whites in the bowl of an electric mixer until frothy. Add the cream of tartar and continue to beat until the whites hold soft peaks. Beat in the 1/2 cup sugar, one Tablespoon at a time, until you have a stiff, glossy meringue.

With the mixer running on high speed, slowly add the hot sugar syrup in a thin stream. Try not to pour the syrup directly on the beaters or on the side of the bowl. When all the syrup has been added, continue to beat the meringue for another 5 minutes on medium speed.

Remove the mixing bowl from the machine and place it in one of the 12" bowls that has been partially filled with ice cubes. Be careful not to get any water in the mixing bowl. Whisk the meringue until it is cool.

Return the mixing bowl to the mixer. With the motor running on medium speed, add the butter, a Tablespoon at a time. You will want to change the wire whisk for the flat paddle attachment near the end of the mixing. Beat in the corn syrup and flavoring.

ASSEMBLY:

honey or light corn syrup
small jar of excellent quality raspberry or apricot jam, or

orange marmalade

long serrated knife

long, thin spatula

12" icing bag

assorted decorating tips

small ferns and fresh, non-poisonous flowers, such as roses, pansies, violets, freestias. Ask your florist if you have any question.

molded soft fondant heart or image of your choice

Note: This frosting is a very pale ivory color. The fondant is white. If you want the color of the fondant to match the color of the frosting, knead the tiniest possible touch of orange food coloring into the fondant when you make it. If you add the food coloring just before you mold the fondant, the heat of your hands will soften the fondant somewhat, so you may want to knead in additional confectioners sugar. Trim the tops of the cake layers with a long serrated knife to level them. Brush off as many crumbs as you can.

Smear a small amount of honey or light corn syrup onto the cardboard circle that will form the foundation under your cake. Place the bottom layer of the cake on the cardboard. Frost the top of this layer with a scant 1/4" of the white buttercream.

Thinly spread the top of the other layer of the cake with marmalade or jam. I like raspberry or apricot jam with frosting flavored with almond extract, and orange marmalade with frosting flavored with Grand Marnier or vanilla, but other combinations are certainly delicious.

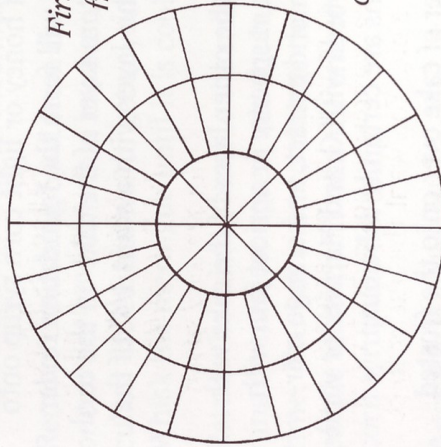
Carefully flip the top layer of cake over onto the frosted bottom layer, so that frosting and jam are sandwiched between the two. Cover the top of the cake with buttercream first, then frost the sides.

Position the molded soft fondant decoration of your choice on the cake. Decorate the cake with more frosting, piped through an icing bag using different decorative tips. Refrigerate the cake.

Before serving, place the cake on a very large plate. Surround it with ferns and flowers. You can put more flowers right on the cake itself. Cut according to the diagram.

This cake keeps fine refrigerated for two days. If you want, you can make the cake layers in advance and assemble the cake just before the wedding. Wrap the baked and fully cooled cake layers in several thicknesses of aluminum foil and freeze them for up to two weeks. Defrost for several hours before assembling.

Diagram for cake cutting:



First, cut a circle 2" in from the edge of the cake. Go around the perimeter cutting 1" slices. Cut another circle 2" in from the edge, and again cut 1" slices. Cut the remaining circle into 8ths.

MOLDED OR STAMPED BUTTER

Decorated molded or stamped butter is very pretty and easy to make using any of the Brown Bag Cookie Stamps or Molds. It adds a nice touch to a festive table, whether you are using a Little Rabbit stamp for your butter at Easter or a traditional Pineapple, symbol of hospitality and plenty at Thanksgiving.

SUPPLIES USING COOKIE STAMPS:

*cookie stamp(s)
5 Tablespoons of butter
waxed paper*

SUPPLIES USING COOKIE MOLDS:

*cookie mold(s)
1/4 lb. of butter
large metal spoon*

PROCEDURE:

Place your cookie stamp or mold in the freezer for 20 to 30 minutes. At the same time, remove a stick of butter from the refrigerator to soften a bit. You want the butter to be malleable but still somewhat firm. Margarine won't work, because even when cold, it is too soft.

Using Cookie Stamps

Wet your hands with cold water, and roll the butter into a smooth ball.

Place the ball on a piece of waxed paper.

Remove the stamp from the freezer, and press it firmly on the butter. Be careful to press down evenly, so



that the decorated pat of butter will be of uniform thickness. While the stamp is still in place, run a knife around the edge to cut away the extra butter.

Hold the waxed paper down with one hand, and lift the stamp from the butter with the other. Place the butter in the refrigerator until it is good and hard. Peel the waxed paper off of the back, and place your stamped butter on a serving plate, surrounded by a bit of parsley and maybe a few edible flowers. Violets and small pansies are nice in the spring; nasturtiums are pretty in summer. Keep the stamped butter in the refrigerator until ready to serve.

Note: *If you are making a number of pats of stamped butter, take all of the butter you will be using out of the refrigerator at once, and cut it into 5 Tablespoon portions. When you are ready to stamp, you will be able to imprint at least 4 balls of butter without re-chilling your stamp.*

Using Cookie Molds

Remove your cookie mold from the freezer and press the butter into it, using the heel of your hand or the back of a large metal spoon to spread it. Return the filled mold to the refrigerator to chill for 20 to 30 minutes.

Take the mold out of the refrigerator, and carefully run a small butter knife around the outside edge. With the tip of the knife, carefully pry one edge of the formed butter away from the mold. The whole thing should come free. Place the molded butter on a serving plate, surrounded by a bit of parsley and maybe a few edible flowers. Violets and small pansies are nice in the spring; nasturtiums are pretty in summer. Keep the molded butter in the refrigerator until ready to serve.

MARZIPAN

These intense, almond candies are a familiar part of European Christmas dessert trays, but they need not be confined strictly to Christmas. You might want to include some marzipan on a plate with cookies after a party dinner. Marzipan is naturally an alabaster white, but it is also pretty painted pastel colors with diluted food coloring.

SUPPLIES:

*cookie mold(s) or cookie stamps(s)
purchased marzipan, available at most supermarkets and gourmet stores in 7 oz. rolls
pastry brush
a saucer of flavorless vegetable oil
small knife
brushes* and food colors, if desired*

PROCEDURE:

Peel the plastic wrapping off a 7 ounce roll of marzipan. Knead the marzipan between your hands until it is soft and pliable. Divide the roll in half.

Using a pastry brush, lightly oil your cookie mold with a little vegetable oil. Oil your hands and press one of the pieces of marzipan into your cookie mold. If you are using a large mold, it may take more than 3 1/2 ounces of marzipan. Be careful to make the back smooth and even.

To remove the marzipan from the mold, run the point of a knife all around the edge of the mold.



Holding the filled mold at an angle over a plate, gently pull one edge of the candy away from the edge of the mold with the knife and peel it out.

If you want to stamp your marzipan candies, you will follow much the same procedure. Knead the marzipan between your hands until it is soft, then divide it into 4 equal pieces. Roll each piece into a ball and place on separate pieces of waxed paper.

Lightly oil the bottom of your stamp with a pastry brush. Press the stamp down firmly on a ball of marzipan, rocking it a little back and forth to flatten the disk evenly. Be careful to press on the handle or around the edge of the base, not on the little carved figures. The marzipan will stick to the bottom of the stamp's ceramic base plate. Invert the stamp, and peel off the waxed paper. Run the tip of the knife around the edge of the marzipan, then holding the stamp at an angle over a plate, gently pull one edge of the candy away from the stamp, and peel it off.

Place the formed marzipan on a wire rack to dry for a couple of days. After the marzipan is dry, you may wish to paint the design with very diluted food coloring. The Angel with Heart and the Christmas Tree pictured on page 41 along with Fancy Christmas Cookies are examples of painted marzipan.

To serve, place a small knife on the plate with the molded marzipan, so that guests can cut off what they want. 7 ounces of marzipan makes 2 molded confections or 4 stamped ones. Each large marzipan will be cut into a number of small portions at serving time. This is a rich, very intense candy.

*** Note:** Be sure to use the set of brushes you reserve only for use with food. See page 19 for "An important note about brushes".

PAPER CASTING

Celebrate special occasions and holidays with ornaments, very special greeting cards, gift tags, decorations for wreaths and packages, and framed art made with Brown Bag molds and very basic paper making technology. It's easy and fun. Though you can make paper from a number of different fibers, we use pure cotton linter - a material made from compressed cotton fibers, used in the manufacture of durable, high-quality cotton papers, available in Brown Bag Paper Art kits.

HOW TO CAST PAPER

SUPPLIES:

cookie mold(s)

Brown Bag Deluxe OR

Bulk Handcast Paper Kit*

kitchen blender

sieve

sponge

kitchen towels

To decorate your paper castings you'll need:

acrylic, watercolor or tempera paints

set of brushes reserved for non-food uses

ribbons

glitter*

white glue

Oversized Cards and Envelopes*

or mounting paper

* Deluxe Handcast Cotton Paper Kits, Glitter Kits, and Oversized Cards and Envelopes are available from Brown Bag Paper Art through many craft and gift stores.



PROCEDURE:

Dip a 7" x 8" piece of cotton linter from the kit into cold water, then tear it into small pieces, about 2" square. Place the torn linter in a kitchen blender along with 1 quart of tepid water, and allow it to soak for 10 minutes.



Blend at slow speed. Add 1 teaspoon "Paper Clay" from the little packet in the kit, and increase the blender speed to high. Blend for 20 seconds, pause for 10 seconds, blend again for 20 seconds. You now have paper pulp.

Pour about 1 cup of paper pulp from the blender into a sieve to drain slightly. It should still be very wet. Pour the pulp into your mold, set on a folded kitchen towel.



Spread the pulp evenly over the mold, making sure that you cover the edges as well. The deckled edges around the border of your paper casting will add a delicate, "hand-made" touch. The pulp should cover the surface of the mold thinly and evenly.

Gently press the paper pulp into the mold with a sponge. Wring out the sponge and repeat.



Using a folded kitchen towel, press the pulp firmly into the mold. This will absorb more water, and will insure that the paper picks up all the detail from the mold. It is

important to press out as much water as possible. Excess water left in the pulp will produce a paper casting with a wrinkled finish.

Let the paper *dry completely* in the mold. You can leave the filled mold on the counter overnight to dry, leave it in the sun for 4 hours, or put it in a 150° oven for 3 hours. You can also dry it in the microwave. Place your pulp-filled mold in the center of the microwave oven, set on full power for 1 minute. Rotate the mold 1/2 turn and microwave for another 30 seconds. Continue until the paper is completely dry.

Note: molds dried in a microwave will be hot. Be careful not to burn yourself.



When the paper is completely dry, let it cool in the mold. Carefully lift the edges with a small sharp knife and peel the paper out of the mold. Scrub the mold with hot, soapy water and a vegetable brush to clean, and to prevent fiber build up that might result in sticking in subsequent castings. If for any reason you want to re-do your casting, simply put it back in the blender with some water and start again. You won't have to add more "Paper Clay."

Now the real fun begins. You can paint and decorate your paper castings and use them to create very special greeting cards, spectacular framed art, and all sorts of projects. Before you paint your castings, however, you may want to "size" them.

SIZING

Sizing paper will produce a harder, less absorbent surface on which to write and paint. To do so, mix equal parts of

white glue and water, and paint the mixture on the area you wish to size. Allow to dry completely before proceeding. It isn't really necessary to size paper castings before painting them unless you plan to use magic markers, thin watercolor washes, or unless you wish to write a message on the castings with a fountain or calligraphy pen.

PAINT

You can use a variety of paint mediums to embellish cast paper images. It is easier to color paper castings before you glue them to cards or assemble them as ornaments. You can use a variety of paints.

Acrylic paints produce intense colors, are easy to work with, and don't tend to "bleed". They offer a wide range of colors, including iridescent gold, which mixes beautifully with other colors to produce an array of shimmering hues. Thin with acrylic gloss medium or water.

Tempera paints offer bright, bold colors and are very easy to use. They are a good choice for children, since the paints won't "bleed" when applied to the absorbent hand-cast paper. They are cheaper than acrylics, but the selection of colors is more limited.

Watercolor paints can produce bright, intense colors when used thick and diluted with just a little water. They are less likely to bleed when thick. You can achieve a soft pastel look using pale, diluted watercolors. Use a semi-wet brush and go slowly, as the cast paper absorbs water quickly. Let one area dry before painting the one next to it. You might want to size your paper casting first, if you are planning to use washes. See page 45. You can add touches of gold and silver paint to your paper casting last.



Decorate packages with paper castings from Brown Bag molds

GLITTER

You can apply glitter to your paper casting when the paint is dry. Thin a little white glue with an equal amount of water, and paint it on the area you want to decorate. Quickly sprinkle glitter on the area. Brush or blow off the excess. Allow to dry.

PRESSED FLOWERS

Make beautiful greeting cards or framed art using dried, pressed flowers. Hot glue your paper castings to a card. Mix equal parts of white glue and water, and paint the back of a dried flower. Gently position the flower on the card and press firmly.

ASSEMBLY

Use hot glue to affix your decorated paper casting to a card or to a mounting board for framing. If you want to make an ornament you can hang, simply hot glue a ribbon loop to the back of your cast paper image. Symmetrical images can be glued back to back and hung.

Attach your painted or decorated paper casting to an oversized card using hot glue **AFTER** you have decorated it, or attach it to a mounting board and frame as desired.



GIFT TAGS FROM CUT-APART COOKIE MOLDS

For years, people have been asking us to make molds for small cookies as well as the large ones. In response, we came up with Cut-Apart Cookie Molds. These molds are the same size as our regular ones, but each produces several small images which can be cut apart to make different little decorated cookies. Not only is this is great for people who want bite-size cookies, but it makes it possible to make mini cast paper images for gift tags.

To make truly unique gift tags, just cast paper pulp into one of the Cut-Apart Cookie Molds as you would with any other cookie mold. When the paper is dry, cut the images apart. Paint them with watercolors, acrylics, or tempera. Further embellish them with touches of gold and silver paint and glitter, then hot glue them to tags made from folded pieces of colored paper. Punch a hole in the corner, and tie your tag to a present with a narrow ribbon or gold cord.

BROWN BAG SUPPLIES FOR PAPER MAKING:

Look for these Brown Bag paper casting supplies where you purchased your mold:

- *Deluxe Handcast Paper Kits*
- *Bulk Handcast Paper Kits*
- *Paper Casting Watercolor Paints*
- *Oversized Cards & Envelopes*
- *Mini Cards and Envelopes*
- *Handcast Paper Art Glitter Kit*

MAKING GREETING CARDS WITH PAPER CASTINGS

You can make truly wonderful greeting cards by gluing painted paper casting images onto heavy colored paper cards. Each becomes a present in itself, all the nicer because it is sent in an unassuming envelope through the mail. Who would expect such a thing?

SUPPLIES:

painted cast paper images
heavyweight colored papers
large sheets of white paper with which to make envelopes
gold and silver marking pens
hot glue
ruler
scissors or Exacto knife
pressed dried flowers
star-shaped sequins
ribbons
and whatever else strikes your fancy
white glue

All of the above are available at art supply stores.

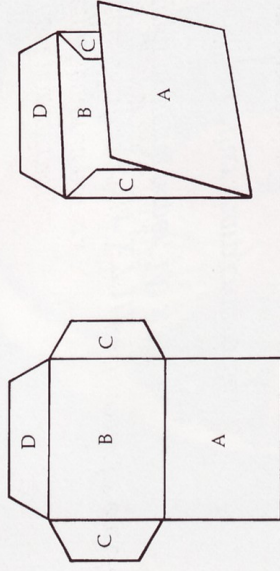
PROCEDURE:

Place a paper casting image on a corner of one of your sheets of colored paper to figure out how big you want your card to be. Scoot the image around to decide how much of a margin you want. Use other pieces of paper to mask out the extra colored paper if you are having a hard time visualizing how the card will look. Measure the desired card size.

Cut a piece of the colored paper that is exactly as high as the

finished card and twice as wide. Fold the piece of paper in half, and keeping the fold on your left, hot glue your cast paper image in place. You can decorate your card further by pasting on pressed dried flowers or star-shaped sequins, using white glue. It is best to use hot glue to stick on ribbons and bows. Use a metallic marking pen to write a salutation on the front of the card. Happy Easter! Merry Christmas! It's a Girl! Be My Valentine! Inside, write whatever message you want.

To make an envelope for your card, you will need to cut out a piece of paper that looks like this.



Be sure to measure your card carefully, then make panel A of your envelope 1/2" bigger in both directions. This will allow the extra room needed for the fat paper card to fit in the finished envelope. Panel B should be exactly the same size as panel A.

Fold in the two side flaps, marked "C" on the diagram. Fold panel A up over panel B. Glue panel A to the folded-in C flaps. Allow the glue to dry before inserting your greeting card. Fold down flap D and paste it in place with the glue stick. Your greeting card in its envelope is now ready to be addressed and stamped.

Though they look fragile, decorated cards are quite strong, and will go through the mail just like any other. They are oversized, however, and will require extra postage.

ST. NICHOLAS CHRISTMAS CARD

Here's a Christmas card that you can make with a cast paper image made in a St. Nicholas cookie mold.

SUPPLIES:

St. Nicholas paper casting (see instructions on page 43)
set of acrylic paints
brushes - the ones you keep for non-food use*
heavyweight green or blue colored paper, 8" x 11"
glitter stars
hot glue
white craft glue
white typing paper, 5 1/4" x 7 1/2"
lightweight drawing paper, 14" x 17"
ruler
Exacto knife or other sharp craft knife

Paint your St. Nicholas paper casting with acrylic paints, using bright, intense colors. Keep your paints fairly thick. Allow to dry.

Fold the piece of colored paper in half, so that you have a card measuring 5 1/2" by 8". Hot glue the painted St. Nicholas paper casting in the middle of the card, with the soles of his feet only 1/2" from the bottom edge. Using white glue thinned with a little water, paste a galaxy of little gold stars around St. Nicholas' head.

Glue the sheet of typing paper on the inside right panel of the card, leaving a 1/4" colored border around the top, bottom, and right hand edges. This will provide a good place to write your Christmas message.

Make an envelope for your Christmas card out of the large sheet of drawing paper, following the instructions on page 51.



St. Nicholas Christmas Card

CAST BEESWAX ORNAMENTS

SUPPLIES:

cookie mold(s)
beeswax
vegetable oil
microwave oven and bowl OR
stove top, pan and tin can
table knife
ribbons - 1/4" wide

If you will be painting your ornaments, you will also need:

acrylic paints
brushes*
gold or silver paint
Brown Bag Crackle Paint Set
acrylic gloss medium

PROCEDURE:

Lightly coat molds with vegetable oil using a pastry brush or paper towel. Chill your molds in the refrigerator (not freezer) for 20 minutes or so.

MICROWAVE INSTRUCTIONS:

Put wax in a microwave safe bowl with a pouring spout and place in microwave oven. Set oven to medium and warm until beeswax has just melted.

STOVE TOP INSTRUCTIONS:

Put wax in a tin can, pinch a spout and place in a pan of water over medium heat. Heat until just melted.
(Note: Do not heat beeswax directly over burner as it is flammable. If wax catches fire, cover flames with a lid to cut off oxygen.)



Make beautiful, fragrant beeswax ornaments

Do not overheat beeswax as it will become brittle and will not release easily from the mold. Allow the wax to cool a bit, but not so much that it starts to harden around the edges of the pan.

Remove the molds from the refrigerator, and set them on some folded newspaper on a level surface. Pour melted wax into each mold and set aside to cool and harden. The wax will shrink slightly as it cools and will be easy to remove from the molds. (If the wax does not release easily from the mold, put it in the freezer for 20 minutes and try again.) Trim with a warm knife if needed.

PAINTING:

Wipe your ornament with a paper towel to remove all the oil. Apply a coat of acrylic paint, thinning with acrylic gloss medium if the paint is too thick. The first coat of paint may not cover perfectly, though it will form a ground for the next coat. Let the paint dry before adding a second coat. To add touches of gold or silver paint, choose paints that are water based and opaque for best results. Gold and silver water based enamels are great.

CRACKLE PAINTING:

You might want to give your beeswax ornaments an antique look with crackle paint, as we have shown on page 55. It's easy to do.

Wipe your beeswax ornament with a paper towel to make sure it is completely free of oil. Choose either the dark or light crackle base paint from the Brown Bag Crackle Paint Set. Remember that the paint will show through the crackles that will develop in your top coat of paint, so decide if you want light or dark crackles.

Shake the Crackle Paint well. Apply an even layer to your

ornament with a brush. The thinner the layer of Crackle Paint, the finer the cracks will be. Allow to dry. Normal drying time is 30-45 minutes. A fan, or a hair dryer on low will accelerate drying time to about 15 minutes. When it is thoroughly dry, the Crackle Paint should be smooth and glossy. This is your base coat.

For your top coat, use a high quality acrylic craft paint over the Crackle Paint. The thicker the application of paint, the larger the crackles. Cracks will start to form within a few seconds as the paint starts to dry. Once cracks begin to form, do not brush over the area again. (Some colors of acrylic paint may crackle better than others.) Let your ornament dry before continuing to the next step.

FINISHING TOUCHES:

If you want a matte finish, your ornament is ready to have touches of metallic paint and ribbons applied. If you prefer a glossy finish, apply a coat of Acrylic Gloss Medium. If you want to "antique" your ornament further, mix a tiny amount of brown acrylic paint with some Gloss Medium and paint over areas you want to shade.

RIBBONS:

Cut ribbons to desired length. Being careful not to burn yourself, heat the blade of a butter knife in boiling water. Press the hot knife into the back of your ornament to melt the surface of the wax for ribbon placement. Quickly position the ribbons, then press them into the back of the ornament with the hot knife.

Look for the Brown Bag Cookie Art® Crackle Paint Set and Handcast Pure Beeswax wherever you purchased your mold.

*** Note:** Be sure to use the set of brushes that you reserve for non-food painting. See page 19.

CINNAMON POMANDERS

Cinnamon pomanders are the nicest, most natural “room fresheners” I can think of, aside from a big bouquet of fresh flowers. Not only does the pomander give off a delicate spicy fragrance, it decorates whatever room you put it in in a very personal way. Cinnamon pomanders make wonderful presents for Mother’s Day, house warmings, hostess gifts, or any other occasion that requires a small, thoughtful gift.

SUPPLIES:

cookie mold(s)
2 cups powdered cinnamon
1 to 1 1/2 cups smooth applesauce
plastic drinking straw
tiny dried flowers
narrow ribbons, some with looped edges
Duco cement or hot glue

PROCEDURE:

Mix the cinnamon with 1 cup of the applesauce. The mixture will be dry and crumbly. Knead in more applesauce, a little at a time, until the mixture turns into a very firm sort of “clay.” It should not be sticky.

Dust your cookie mold with cinnamon, and press in an egg-shaped piece of your cinnamon “clay.” You will have to press firmly and level the back well. You may want to use a small,



sharp knife to trim off extra “clay.” If the mixture starts sticking to your hands, dust them with cinnamon.

Hold the filled cookie mold perpendicular to a wooden board (I use a plastic cutting board or a piece of scrap wood from the lumber yard so as not to put dents in my good cutting board) and rap it quite hard several times, just as you would if you were making cookies. The edge of the cinnamon pomander should start to come away from the mold. Carefully peel the pomander out of the mold and place it on a baking sheet. Using the plastic drinking straw, cut out a neat hole at the top of the pomander.

Bake your pomanders for about 2 hours in a 150° oven. After the first hour, remove them from the baking sheet and lay them directly on the oven racks. This will help the pomanders dry out evenly. Remove the pomanders from the oven to a cooling rack when they feel dry and hard.

When cool, tie ribbons through the holes and glue on tiny flowers.

If the scent of your cinnamon pomander starts to fade after some time, you can refresh it by rubbing the back with a piece of sandpaper.

This recipe makes 8 or 9 pomanders, depending on the size of the cookie mold you are using.

SALT DOUGH ORNAMENTS

You can make really nice ornaments out of salt dough. They are colorful, durable, easy, and fun to make. This is another project that is ideal to do with children.

SUPPLIES:

cookie mold(s) or cookie stamp(s)
 4 cups flour
 1 cup table salt
 1 1/2 cups cold water
 vegetable oil
 pastry brush or paper towels
 toothpicks
 spray gloss polyurethane
 or shellac
 acrylic or tempera paints
 brushes*
 narrow ribbons



PROCEDURE:

Mix the flour and salt together in a large bowl. Add the water and stir until the flour has been incorporated. Turn the dough out onto a smooth counter top and knead vigorously for about 5 minutes. If you don't plan to use your salt dough right away, seal in an airtight plastic bag so the surface doesn't dry and form a crust.

Using Cookie Molds:

Lightly oil your cookie molds with a pastry brush or paper towel. Break off a piece of salt dough and press it firmly into the mold, using the heel of your hand to make the

back nice and smooth. Make the ornaments on the thin side, and prick the back of them with a fork.

To unmold the dough, hold the mold perpendicular to a cutting board and strike the edge sharply several times. If the dough doesn't come right out, rotate the mold and repeat. Drop the ornament on a baking sheet. Lightly re-oil your mold, and continue until all of the dough is used.

Using Cookie Stamps:

Form Salt Dough into 3" balls and place 4" apart on an ungreased baking sheet. Lightly oil the ceramic base plate of your stamp. Stamp each ball, leveling the dough as you press. The cookies will have a pleasing uneven edge. Continue until all of the dough is used.

With a toothpick, make a small hole at the top of your ornaments, so you will be able to string them with a ribbon after they are baked. If you forget, you can glue ribbons to the backs of the ornaments with a hot glue gun.

Place the ornaments on a baking sheet, and bake them in the middle of a 225° oven for 30 minutes. Take them off the baking sheet, and place them on a wire rack in your oven to continue baking until they are dry and hard - about 1 1/2 hours more. Cool on a rack.

When completely cool, spray them lightly with polyurethane to seal. Paint with acrylic or tempera paints. When dry, spray your finished ornaments with a good coat of polyurethane or shellac. Be sure to spray both sides, or the salt dough will absorb moisture from the air and become soft. String with a pretty ribbon.

*** Note:** Be sure to use the set of brushes that you reserve for non-food painting.

**BROWN BAG COOKIE ART® STAMPS & MOLDS
USED IN PROJECTS SHOWN THROUGHOUT THIS BOOK:**

- Page 4 Woolly Lamb, Mother Goose, Watermelon Pig,
 Birthday Bear - Cookie Molds
- Page 5 Watermelon Pig *Cookie Mold*, Beehive Bear *Cookie Stamp*
- Page 11 Happy Birthday Bear *Cookie Mold*
- Page 14 Jack-O-Lantern *Cookie Mold*
- Page 17 Happy Birthday Bear *Cookie Mold*,
 Birthday Bear Cookie Stamp
- Page 18 Patriotic Bear *Cookie Mold*
- Page 21 Tulip Heart, Victorian Heart,
 Strawberry Heart - Cookie Molds
- Page 24 Four Hearts Cut-Apart, Tulip Heart - *Cookie Molds*
- Page 26 Victorian Heart *Cookie Mold*
- Page 33 Tulip Heart *Cookie Mold*
- Page 39 Little Rabbit *Cookie Stamp*
- Page 41 Angel with Lute, Nutcracker, Saint Nicholas,
 Christmas Tree - Cookie Molds
- Page 43 Happy Birthday Bear *Cookie Mold*
- Page 47 Hobby Horse, Tulip Heart, Christmas Stocking,
 Snowman - Cookie Molds
- Page 48 Lacey Heart *Cookie Mold*
- Page 53 St. Nicholas *Cookie Mold*
- Page 55 Limited Edition Star Santa, Hobby Horse,
 Holly Wreath, Cherub - Cookie Molds
- Page 58 Prairie Flowers *Cookie Mold*
- Page 60 Holly Wreath *Cookie Mold*
- Inside Front Cover: Teddy Bear, Woolly Lamb, Snowman,
 Saint Nicholas - Cookie Molds
- Inside Back Cover: Strawberries, Beehive Bear,
 Pennsylvania Heart - Cookie Stamps

*Brown Bag Cookie Stamps & Molds can be purchased through
better gift, gourmet, craft and department stores as well as through:
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