

Scrapcookies®

Susana Martinez, Mexico City, Mexico



Materials

- Rectangle cookie cutter
- Fondant
- White SugarVeil®
- Royal icing
- Piping gel
- Jam (optional)
- Rice paper (wafer paper)
- Rubber stamp with all over design
- Designer Stencil® #C553
- Gumpaste pearls in tiny sizes
- Airbrush colors
- Gel paste colors
- Vodka or lemon extract
- Sizzix® Craft Cutting Machine
- Sizzix® cut dies
- Mini Plaque – Happy Birthday silicone mold by Katy Sue Designs
- Pearl string mold
- Small bow mold
- Butterfly paper punch
- Luster dusts
- Brushes

To begin with bake your favorite “Ginger Cookie” recipe. Sugar Cookie and Shortbread Cookie recipes will work too. Roll out cookie dough and cut out cookies with a rectangle cutter. Let them cool completely before proceeding.

1. The cookies will enlarge a little as they bake, so lay the rectangle cutter on one to check how much smaller the cutter is. Roll out pink fondant, cut it out with the rectangle cutter, making sure that it is smaller than the cookies. Using piping gel or jam to attach the fondant to the cookies, making sure it is centered.



- Using SugarVeil® make a narrow, dainty lace. Apply the lace up against the fondant along the long sides of the cookie as shown in photo.



- With a brush paint the rubber stamp with airbrush colors, being careful to just color the raised areas of the stamp.



- Take the painted stamp and set it on the surface of a sheet of rice paper. Push straight down on it a little bit so that it marks the rice paper well. Let it dry before the next step.



- Using a Sizzix® brand cutting machine and the cutting dies shown in the photo, cut out the rice paper pieces that will be placed on the fondant. Remember that all decorations used to “dandy” up our cookie must be edible.



- Remove any pieces that may be stuck in the dies carefully so they don't break. Dust the pieces with a little pearl dust.



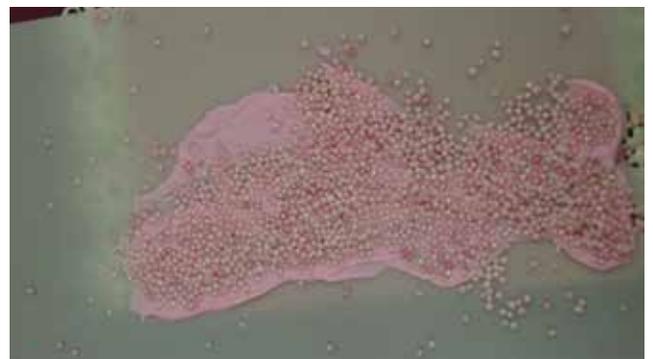
- Next lay out the design arrangement out on the left side of the fondant covered cookie. Once you are happy with the arrangement, carefully cover the back of the pieces with piping gel and attach them to the cookie.



- Lay the stencil on the right side cookie, and then with a spatula apply some medium consistency royal icing. Immediately apply the tiny pearls that have been colored in shades of pink.



- Remove the stencil carefully and look at the finish of the beads on royal icing. Confirm that if they have attached well and that the figure of stencil appears.



10. Using gumpaste or fondant and using the silicone Mini Plaque – Happy Birthday mold by Katy Sue Designs to make a banner for the cookie



11. Paint the letters and raised border on the plaque with gold dust mixed with a little vodka using a fine brush to avoid staining. Once dry attach the plaque to the fondant with piping gel.



12. Using the silicone pearl mold make a pearl necklace out of gumpaste and then paint the pearls a bright green. Then apply the necklace around the Happy Birthday sign on the cookie.



13. With a manual paper punch in a butterfly shape to cut out several butterflies from rice paper to decorate the cookie.



14. Using luster dust, color each butterfly a different color and then attach them to the cookie.



15. Finish the cookie by adding a small, gold dust painted bow at the bottom of the necklace. As you can see the decorations are dainty, fine, nice and elegant and many of the decorations can be made in advance.



Remember that Scrapcookies® should use different techniques, have harmony, have a theme and that all decorations are edible. Scrapcookies® are about trying to make aesthetic works of art and not just about dropping or pasting different figures taken from silicone molds without a definite theme, without ant taste or elegance.

The SCRAPCOOKIES® is a registered name held by its creator Susana Martínez Zepeda. Susana and International instructor Mark, who is the CEO and Director of Training Center Casa Susana, have dedicated themselves to teaching design and decorating cakes, cupcakes, cookies and generally everything related to the bakery. Born and based in Mexico City Mark has been training with the best international instructors. He has taught all his life and developing this activity is for him like breathing, a large and important part of his life.

NOTE: For more information on the specific products used in this tutorial visit: <https://www.sizzix.com> (Sizzix® cutting machines and dies), <http://www.katysuedesigns.us.com> (Katy Sue Designs molds), <http://sugarveil.com> (SugarVeil®), <http://www.designerstencils.com> (Designer Stencils®).

About the Artist

Susana Martínez is an international instructor and the CEO of the training center Casa Susana located in Mexico City. Casa Susana hosts the finest instructors from around the globe. She was invited as a judge for two seasons of the Latin American version of "The Next Great Baker", a reality show in search of the best Latin American cake designer. Her cakes have appeared in several media shows in Mexico City as well in printed publications.

