

## Molded Sugar Cookies

By Tami Utley

[www.sugarartbytami.com](http://www.sugarartbytami.com)



Start using your fondant, chocolate and isomalt silicone molds for cookies. All the food safe molds you've been using for all your other cakes decorating can be used with sugar and gingerbread dough too. I also use my lace molds, as they are heat resistant up to 395°. Can't you imagine a bunch of these cameo cookies at a little girl's tea? Or as princess party favors?

For Design and Assembly:

Food safe silicone molds (I used Simi Cakes molds and a scattered few others)

Americolor Food Gel Colors

Luster Dust (The Sugar Art and Crystal Colors have edible dusts)

Gold and pearl air mist spray

Small and medium round paint brushes (size 0 and 3)

Small liner brush (size 10/0)

Flour

Rolling pin

Spatula

Pastry brush

Clear alcohol (vodka or rum, the higher the alcohol content the better, Lemon extract can be used in place of the alcohol)

Orange oil (optional)

Sugar Cookie Dough (I used No Fail Sugar Cookies)



Make your favorite sugar cookie dough (gingerbread will also work well)



Dust the mold lightly with flour. This can be done with a pastry brush or using a pouch. Turn the mold over and tap to remove excess.



Roll a ball of dough approximately the size of the mold cavity and press into mold.



Use spatula or knife to cut off excess dough.



Turn mold over onto parchment paper and lift one edge of the mold to help release any vacuum that the mold might have on the dough. Then lift the rest of the mold off the dough carefully.

If your dough is too soft to remove without distorting the design, place the mold into the freezer for 5 minutes. The dough will be firm enough to remove easily once chilled.

Brush off excess flour from cookie with a soft brush when necessary.



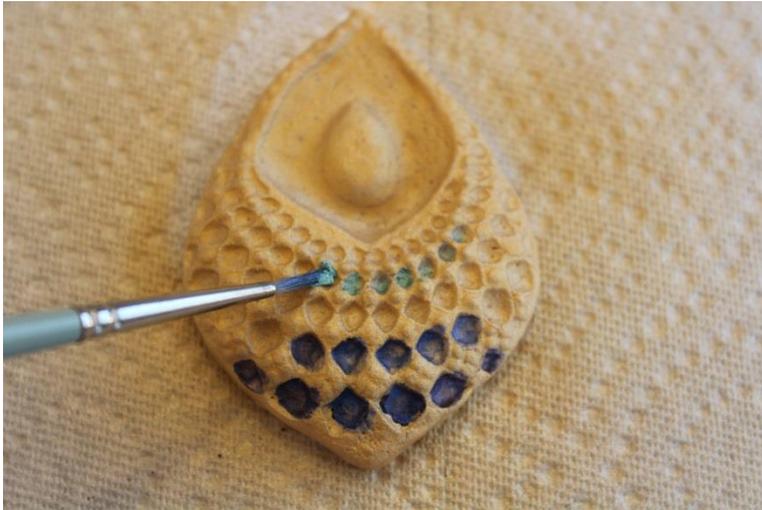
Don't forget, you can also color your dough with food color so less painting is needed.

Bake your cookies according to the directions and let cool. I do chill my dough before cooking for 5 min in the freezer to prevent spreading.

Painting cookies:



Use color mist spray (or an airbrush) to paint cookie base color gold or pearl.



To use luster or petal dusts, add a small amount of clear alcohol (gin, vodka, Everclear) or lemon extract to the dust to make a liquid paint.



Mix white gel and the any colored gel together to get an opaque paint. The more white added, the more pastel the color.



For translucent color omit the white gel. This will give you a deeper color which will be more 'see-through' Using a small paint brush, mix clear alcohol or lemon extract with the gel color to get a fluid paint.