

TUTORIAL

Rustic Chic

Wafer Paper Cookies

LEARN HOW

*to create three
cookie styles.*

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CREATING THE SCALLOPED COOKIE



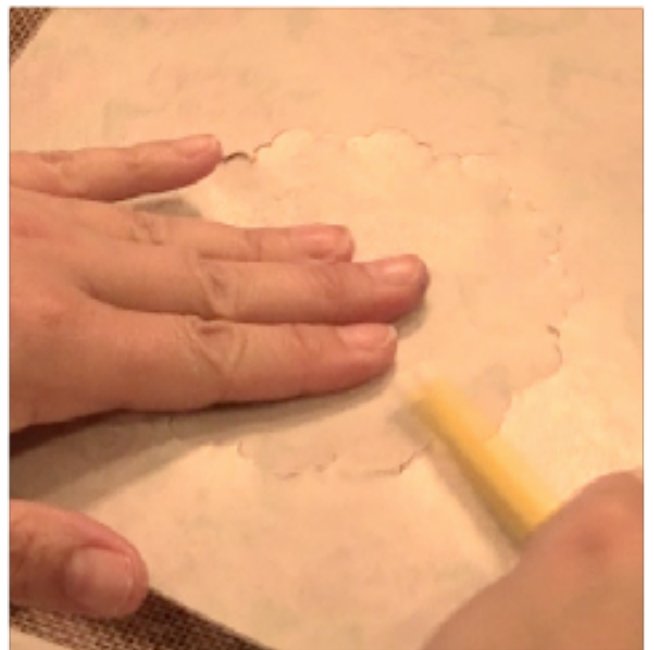
Roll out your mint green fondant and cut using the JEM Scalloped Cutter.



Place a thin layer of piping gel down to act as the glue for your fondant.



Place your cut out scallop shape on top of the cookie and smooth.



Place your patterned wafer paper over the top of your cutter and etch/cut shape into the wafer paper using the back of a paint brush.



Place a thin layer of piping gel over the top of your fondant covered cookie.



Place your wafer paper cut out on top.



Lastly, dirty up the edges of the cookie using the brown petal and pearl luster dust.

TIP

You can use a small amount of buttercream instead of piping gel between the cookie and fondant layer. Just be careful not to put it on too thick so that it doesn't squish out.

I use a vanilla flavored piping gel which adds a little flavor, adding buttercream will make it even tastier.

MEET THE ARTIST

Michele first picked up a pastry bag at the age of 6. She is a 4th generation baker and 2nd generation cake decorator. She is also the owner of Epicurean Delights in Kirkland, WA.

She's a graduate of the internationally acclaimed Wilton School of Cake Decorating and Confectionery Art, a former Wilton Method Instructor and is an ICES Approved teacher. Her training and education include Chez Boucher Culinary School in New England as well as an extensive education with some of the top sugar artists and teachers in the country. Including Nicolas Lodge, Susan Carberry, Colette Peters, Kathleen Lange and many more.

Her work has won several awards, been featured on several sites and in a number of publications. When she's not busy creating custom works of art for clients, blogging about caking and baking or shooting new sweet or savory "how to" videos, you can find her demoing and teaching sugar art classes at home and around the US. She's equally passionate about teaching as she is about culinary art.

You can find her latest videos including, "Vintage Cakes" on DVD or Video On Demand (VOD). Visit her website at epicdelights.com or on Facebook at [facebook.com/epicdelights](https://www.facebook.com/epicdelights) for more information or to connect with her.

