



Love & Cupcakes Studio Cookie Painting Workshop

SOURCES

Silicone Cookie Molds: <https://artesaocookiemolds.com>

Cookie Recipes: <https://artesaocookiemolds.com/pages/recipes>

We used "Susan's Favorite Sugar Butter Cookie" and "Chocolate Butter Cookie." You can use black cocoa powder for a darker color.

Edible "Paint":

- As used in adult class, enough for 60+ cookies: Mix together $\frac{3}{4}$ c meringue powder, $\frac{1}{4}$ c powdered sugar, and $\frac{1}{4}$ c water. Portion out small amounts to tint with gel color and thin as needed. Keep covered when not in use.
- For children (does not dry as fast): 6T meringue powder, $\frac{1}{2}$ c powdered sugar, $\frac{3}{8}$ c water
- Jessica uses only meringue powder and water for a finish that dries almost immediately and is better for packaging.

For decorating:

LorAnn gel food colors - I buy them at the local Amish market. Also available on Amazon. Wilton Gel Food Coloring will also work but comes in a pot instead of a drip-top bottle.



Metallic Paint:

Sweet Sticks is my favorite brand. amazon.com/dp/B07H7D2JXV?ref=ppx_yo2ov_dt_b_fed_asin_title

"Magic Colours" is a less expensive brand available at craft stores.

Tools:

Food-safe paint brushes - in the cake aisle at most craft stores

Optional: paint palette, dropper, toothpicks, stir sticks, tweezers, plastic spoons

Fun Embellishments:

Sanding sugar, gourmet sugar, sugar shapes, sugar eyeballs, et.