



# Nevie-Pie Cakes

## Christmas Cookies

### Basic vanilla cookie recipe

Ingredients (will make approx. 20-25 cookies)

225g butter

200g caster sugar

1 egg

1 teaspoon vanilla extract

375g plain flour

Cutters (Alternatively you could use round or square cutters or you can cut around the templates)

- A star cutter approx. 8cm across
- A Christmas bauble cutter approx. 11cm high and 9cm wide at the widest part.
- A gingerbread man cutter approx. 9cm tall
- A label tag cutter approx. 8cm x 5cm
- A curly diamond shaped plaque cutter approx. 10cm x 7.5cm
- A rectangular plaque cutter approx. 8.5cm x 6.5cm

### Method (using a table-top mixer)

1. Beat together the butter and sugar, until just combined.

2. Add the egg and vanilla extract and beat the mixture again.
3. While the beater is running on a low setting gradually add the flour.
4. Stop mixing as soon as the dough has come together.
5. Take the dough out of the bowl and pat it into a flattened cake shape.
6. Wrap the dough in cling film and place in a refrigerator for at least an hour, but preferably overnight.
7. Preheat your oven to 190 degrees C, 375 degrees F, gas mark 5, 170 fan. (If you are not using the fan setting you will need to turn the baking tray half-way through the baking time to achieve an even bake). Cover your baking trays with baking paper.
8. Roll the dough out using the spacers to set the thickness, then cut out the dough with the cutters or use a scalpel to cut around a template.
9. Place the cookies on baking trays covered with baking paper, and then leave them in the refrigerator for between 30 minutes to an hour.
11. Place the baking trays in the pre-heated oven and bake for 12-15 minutes (baking times depend on the size of your cookies, the larger the cookie the longer to cook, and very small cookies will take less time) until the cookies are slightly brown on the edges and firm in the middle. Leave the cookies to cool for about 10 minutes then transfer them to a cooling tray.
12. There's no need to cover the cookies in fondant straight away; you can keep them in an airtight tin for up to a week before you cover them in fondant ready to decorate them.

If you want to make chocolate cookies, substitute 50g of cocoa powder for the same weight of flour.

### Covering the cookies;

When you roll out the fondant to cover the cookie, do not use Trex or shortening (vegetable fat), this will leave a greasy film on the fondant making it harder to paint onto. You can use a thin sprinkling of corn flour, icing sugar or the mat method to roll out the fondant, wipe any excess cornflour off with some clean kitchen roll.

### Equipment;

1kg of sugarpaste (fondant)

Cornflour

Rolling pin

Smoother

Scalpel

Cutters or template

Confectioners glue

A size 8 brush

Colours Sugarflair;

- Gooseberry
- Cream
- Baby Blue

## Method;

1. Colour one third of the fondant cream, one third pale blue and one third pale green, just add a very small amount at a time with a tooth pick until you reach the desired tone.
2. Sprinkle the work surface with a thin layer of corn flour and roll out the fondant to a thickness of 5mm.
3. When the fondant is at the required depth, take a smoother and smooth the surface of the fondant until there are no bumps or indentations.
4. Cut out the shapes using the cutters or place the template on the fondant and cut around the edge using a scalpel or a sharp knife.
5. Paint a thin layer of confectioners glue onto the cookie.
6. Place the cut-out fondant onto the cookie. Smooth it with the palm of your hand or a smoother.
7. If the cookie has spread during cooking slightly there may be a gap between the edge and the edge of the fondant. You can cover this by very gently smoothing the fondant to the edge of the cookie, stretching it slightly to cover these gaps.
8. Leave the covered cookies in a cool dry place to firm up overnight before you start painting on them.



## Painting the cookies

### Equipment list;

Cookies covered with fondant

Templates

Tracing paper

Non-toxic pencil

Synthetic round ended brushes (I use Proarte Prolene series 101) sizes 8, 2 x 4 (keep one dry for adding the rosey cheeks), 0

Water

Artist palette

Kitchen paper

Sugarflair colours;

- Pink
- Gooseberry
- Superwhite powder (don't get the paste)
- Baby blue
- Dark brown

Squires high strength professional dust colours

- Poppy

Rainbow Dust metallic food paint

- Dark gold

#### Method;



1. Trace the design onto the cookie with the tracing paper. Make sure that the pencil you use is just a graphite pencil and non-toxic. Of course you can paint the design onto the cookie freehand (with no outlines.) Be very careful not to lean too hard on the fondant or you will make bumps in the surface

2. Mix the paints with water, vary the amount of water used to achieve different tones. Where I specify a dark tone use a very small amount of water, for a light tone use more water. However even when using a light tone you should not overload your paintbrush with liquid. Before you start to paint onto the cake dab the excess liquid off onto a piece of kitchen towel. Build the layers up starting with the lightest

tones first and finishing with the darkest tone. Do not overwork the layers, use big strokes and don't worry about being too precise, you need to incorporate movement and energy into your painting.

3. Leave each layer of colour to dry before you continue painting the next layer.
4. Don't worry if your painting looks streaky, you will find it hard to create a flat wash, but the streaks just add to the effect.
5. If you cannot see the white on the fondant then either your background colour is too pale or you need to thicken the paste to make it less watery.
6. If at any point you are not happy with your painting or you go wrong then paint over the mistake with clean water and dab off any excess water with kitchen roll.

## 1. Gingerbread Man



- Cover the cookie with the cream fondant.
- Trace the pattern on to the fondant.
- Use the size 8 brush and paint a pale tone of brown as shading on one side of the gingerbread man, and some on the underside of the opposite arm. Try to blend in the colour a little so that you are not left with a strong line.



- Use the size 4 brush and paint an outline of the polka dots on the bow tie with a medium tone of blue.
- Paint in the eyes using the same blue.
- Use a dry size 4 brush to add the rosy cheeks. Make sure that you dab off the excess powder onto some kitchen paper or the colour will transfer all over the face.
- Mix a medium tone of pink and add the buttons.
- Add the white icing lines, and the whites of the eyes



- Fill in the bow tie with the same tone of blue that you used as the polka dot outline
- Use a darker tone of pink to add the dots on the hands and feet and shading on the buttons
- Add white dots on the bow tie using the size 0 brush, add some highlights on the buttons and the white of the eyes.
- Use the size 4 brush to add a dark blue tone on the bow tie for shading



- With the size 0 brush add an outline of neat brown to the eyes and the middle, add the mouth and nose and outline the bow tie. Add an outline to the icing lines, but just on one side, and a similar outline on the buttons

## 2. Kissing Cats



- Cover the cookie with the pale green fondant.
- Use the size 8 brush, mix up a pale tone of blue and paint a shadow around the cats. Make sure to blend in the edges so that you are not left with a hard line.



- Use the size 4 brush to paint the top ribbon and a ribbon on one of the cats with a pale tone of pink.
- Paint the other ribbon with a pale tone of blue and add dots under the cats in the same tone.
- Add pale brown shading to one cat and white details on the other
- Paint the mistletoe using the gooseberry colour.
- Use a dry size 4 brush to add the rosy cheeks. Make sure that you dab off the excess powder onto some kitchen paper or the colour will transfer all over the cat's face.



- Add dark red shading on the red bow.
- Add dark blue shading on the blue bow tie.
- Use the size 0 brush with neat dark brown to paint in the outline around the ribbons and cats.
- With the size 0 brush and the gold paint, add the stars, some spots to the ribbons and outline the plaque.

### 3. Robin



branches.

- Cover the cookie with the pale green fondant.
- Use the size 8 brush to paint the back, wing and tail of the bird with a pale tone of brown.
- Paint the breast of the robin with watered down pink.
- Use the size 4 brush, mix up a thick paste of the superwhite powder and paint in the snow on the branch, add some highlights onto the bird's body and some snowflakes in the background. Also add a little white for the eye.
- Mix together blue and gooseberry to paint in the



- With the size 4 brush and a medium tone of blue paint in some shading on the snow on the branch and add some blue branches.
- Add darker pink to the breast
- Add a darker brown tone as shading on the back and tail of the bird, add the beak and some shading on the bottom of the branch.



- Use the size 0 brush to add the outline around the bird with neat brown, if you make small marks rather than one line it will give the effect of the feathers.
- Add some neat red marks on the breast

#### 4. Baby deer



- Cover the cookie using the blue fondant.
- Trace the template onto the fondant
- Use the size 8 brush and paint a strip of light blue around one side of the deer.



- With the size 4 brush paint a very light tone of brown mixed with pink, but leave the belly white, some white spots on the back, white around the eyes, in the ears and the underside of the tail.
- Paint the antlers with medium brown
- Paint the nose in with dark pink, but leave a white spot to indicate the reflection of the light.



- Use a dry size 4 brush to add the rosy cheeks. Make sure that you dab off the excess powder onto some kitchen paper or the colour will transfer all over the deer's face.
- Add shading on the body and legs of the deer with a medium tone of brown and paint in the brown hooves.
- Paint in the white spots, white on the belly and around the eyes and some white snow on the ground.
- Add the outline with size 0 brush and neat brown, and paint in the gold stars.

#### 4. Santa



- Cover the cookie with the cream fondant.
- Use the size 4 brush and a very light tone of pink to paint the face.
- Paint in the holly with the gooseberry.
- Paint in the suite and hat with a medium tone of pink.
- Paint the belt and boots using a medium tone of brown.



- Mix up a thick paste of the superwhite powder. Paint the beard, hair, gloves, hat pom-pom and details on the suit. You may need to switch to the size 0 brush to paint the whites of the eyes.
- With the size 4 brush add shading on the suit using neat pink, use this same tone to paint in the mouth.
- Use a dry size 4 brush to add the rosy cheeks. Make sure that you dab off the excess powder onto some kitchen paper or the colour will transfer all over the Santa's face.



- Use a light tone of blue and to add shading on the white



- Paint the belt buckle with gold.
- Add some neat brown shading on the belt and boots.
- Use the size 0 brush to add in the white eyebrows.
- Use the size 0 brush to paint in the outline and lettering with neat brown.



#### 4. Snowman

- Cover the cookie with the blue fondant.
- Use the size 8 brush and paint the snowman with white, add some white streaks behind him and some snowflakes around the cookie.
- Use the size 4 brush and a medium tone of pink, paint the stripes on the hat and scarf, and the sled.



- Use the size 0 brush and neat pink to paint the message and the snowman's smile.
- Use a dry size 4 brush to add the rosy cheeks. Make sure that you dab off the excess powder onto some kitchen paper or the colour will transfer all over the snowman's face.



- Use the size 0 brush add the outline, the smile and the sled marks with neat brown.

Finishing off;

1. Any pencil marks or accidental paint marks that you may have made can be washed off with a clean paint brush and clean water, dab off any excess water with clean kitchen roll
2. Leave the cookies overnight to let the paint dry.
3. If you wish to package the cookies and you find that there are still wet or tacky areas then just dab these dry with some clean kitchen or spray the cookie with a thin layer of edible varnish or lacquer.

Templates



