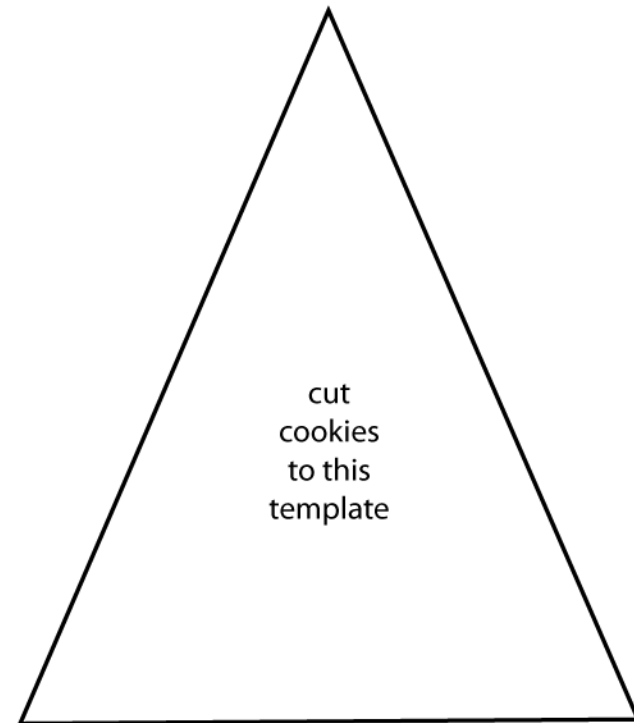


SNOWY TREE MESH STENCIL TIPS



The attached tutorial will show you how to frost and mesh stencil cookies in Royal Icing. To make the Present Tree Cookies, follow the following additional tips:

- ★ To Mesh Stencil White Royal Icing over a darker color, you must add Whitener Food Color to make the icing opaque. Add 1/2 oz. Liqua Gel whitener for each cup of Mesh Stencil Royal Icing. The whitener will keep the white royal icing from letting the background color show through.
- ★ After the cookies were stenciled, we painted the edges of each cookie with thinned Corn Syrup (just add a little water) and dipped the edges of the cookies in white Non Pareils for this snowy, and super easy border!



To save time and reduce strain on hands, we dip our cookies in Royal Icing rather than outlining them with stiff icing and flooding them with a piping bag. The key is to get the Royal Icing to the right consistency. Make your standard Royal icing, then, thin it with a few drops of water at a time until a line made by running a spatula through the icing takes 5 seconds to disappear. If your icing doesn't run flat on the top of the cookies, it is too thick. If it runs off the side of the cookies as they dry, it is too thin.



Dip the cookie face down in a bowl of thinned Royal Icing.



Let the Royal Icing drain off the center of the cookie.



Shake off the excess Royal Icing vigorously.



Use a toothpick to pop any air bubbles that form on the top of the icing.



Use your finger to wipe away any icing that has splashed up onto the sides of the cookie. Allow the cookies to dry, face up, on parchment paper for 24 hours before stenciling them.

Tip: Royal Icing for Mesh stenciling should be soft piping consistency. If the Royal icing is too thick, it will not go through the stencil well, leaving parts of the design unprinted or pale. If the Royal is too thin, it will smear underneath the screen.



Use masking tape to extend the edges of your stencil to beyond the edge of the cookie where necessary.



Center the pattern on the cookie, being careful to not adhere the tape to the royal icing.



Hold the stencil to keep it from moving, and spread soft piping consistency Royal Icing across the pattern away from your fingers. This Royal Icing should be thicker than the icing used to dip the cookies.



Continue to spread the Royal Icing over the design, away from your fingers, until the entire pattern is covered.



Being careful to not move the stencil, scrape the excess Royal Icing off of the stencil in the same direction as you applied it.

Tip: The larger the cookie, the easier this process will be because the edge of the cookie is often slightly sloped. We used a PME 3.5" x 2.25" fluted oval cutter for this tutorial.



Carefully lift the stencil off of the surface of the cookie.



If there are any large areas that the Royal Icing didn't go through the stencil well, you can align a clean, dry stencil to the pattern on the cookie and touch up those areas.

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Tip: If you plan to stencil multiple cookies at a time, you can add a little Piping Gel to the Royal Icing to keep it from drying out too quickly. Once the Royal Icing on the stencil dries, simply rinse the stencil in cool water, and allow it to air dry, or use a hair dryer on cold setting or a box fan to speed the process of drying the stencil. You will typically be able to stencil 3-4 cookies with each stencil before you need to rinse the stencil. This set includes multiple stencils so you can continue working while the rinsed stencils are drying.