Painting on Cookies with CBTV Live

Chapter 1 - Chapter 1
Painting on Cookies
(energetic music) - Hey everybody, welcome to Creativebug. We're here live, like we always are on Tuesdays and Thursdays. I'm Courtney. - I'm Liana. - You've probably seen one or both of us before for our live shoots, and we're actually going to be doing some really fun stuff today. We're really excited about the Wilton class that's just launched. We talked a little bit about-- - I would love to talk a little bit about this. So our friends at Wilton are the expert pro cookie and cake decorators out there. They came and filmed some classes with us. That's all about combining something that is very near and dear to our hearts, which is painting-- - And surface design, both! - Yeah, and painting and surface design onto your sweets. And when they were here filming with us, we got so inspired! - Yeah, it's been really fun. You can use these techniques on store-bought cookies and cakes if you don't have the time to do it in your own kitchen, although we'll walk you through all the steps, or Wilton will walk you through all the steps. So you can definitely check out the masters doing this. But we thought we would show our approach to this, because we're both painters, and it's really fun to just have these color dusts and these pearl dusts in your pantry. It's great to just dress up some store-bought cookies for a last-minute party, or you just feel like painting on a different surface, it's a really fun thing to do. - Right, so today we actually have some plain sugar cookies that have been decorated with royal icing, and then we also have some macarons. - 'Cause I think that would be a really fun thing to do. You can easily get macarons, we got these ones from Whole Foods. There're a lot of great macaron shops that have popped up, they are like the second wave of cupcakes. 'Cause cupcakes were really popular, and now macarons are really popular. And what better thing to paint than a macaron? Like this red one, it's red velvet, so I understand why it's red, but it's like it's a little flat, so we're gonna give it some shimmer. - Some tszuj. - Exactly. - Yes. - So to do this, you need, I would say most importantly other than your cookie and your dust are your brushes. You need to be using a food safe brush. So Wilton makes these great decorator brush sets. They have a variety of tips, some are flat, some are round, fine tip, this big blush brush is great for dusting an entire cookie with a really soft shimmer. - Not for your face. - Not for your face. - Not interchangeable with your makeup. - Definitely not. And while we were filming, we were thinking what could we use for a palette? Because the thing that you use to paint with, instead of water, is actually lemon extract, or you could even use vodka. You don't wanna use lemon, I'm sorry, you don't wanna use water because it can damage the cookie surface or your cake surface. The lemon extract works like water does in a watercolor, but it evaporates really quickly. Because of that, just painting on a plate sometimes isn't as easy, so we're using this egg tray, this ceramic egg tray, it's food safe, and it works really well as your palette. - [Liana] It's perfect. Yeah, and then we've got some pearl dusts in a really soft palette, and then we've got the complementing color dusts. Color dusts are matte and the pearl dusts are shimmery. - So now, tell me a little bit about what a color dust is, or a pearl dust is, 'cause I feel like these are kind of exotic for the novice baker. - You can buy one of these in a single vial, this'll last you a really long time. It's super concentrated edible pigment. So like watercolor, but you can eat it, it's safe to eat. And the color dust is not shimmery, it looks, actually I'll put some out on my plate here. A few little taps. And it's matte. - [Liana] Super bright. - [Courtney] Yeah, it's very, very concentrated. As opposed to the shimmer, which you can see is very pearly, it looks like an eyeshadow. - [Liana] Mmhmm, it actually looks exactly like

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eyeshadow. (laughs) - [Courtney] Yeah, shimmery versus matte. And again, like I said, you do not use water with this. Instead, you use lemon extract. It comes in a little bottle, this'll last you a long time. It does evaporate quickly, so pour out as much as you think you need. That's probably about a tablespoon. - And by the way, we are live, and you guys might have some questions. I know I had a lot of questions when I was first learning about this, so feel free to write in. We're here, we'll try to answer them as best we can. We've definitely done a lot of experimenting with these products. We would love to help you on your way. So, don't be shy, write in. - [Courtney] I just wanted to mix this a little bit so you can see, it looks like a watercolor paint. If you add more lemon extract, you can get a finer, more translucent paint, if you will. I'm gonna rinse my brush in water. I'm not using this to activate my pigment. I'm just using it to rinse my brush. Dipping it into my lemon extract, just to show you the difference between the pearl dust and the color dust. This is the pearl dust, you can see it's nice and shimmery, like an eyeshadow kind of, and this here is the color dust, which is matte. It dries very flat. Just so you can see the difference there. - [Liana] Yeah, totally. - [Courtney] Now, like I said, using a plate for a palette doesn't work as well, it's better to do it in an egg dish or an ice cube tray. Something that's food safe and has these little wells. So I'm actually just gonna wipe this up, and use this to put my cookie on. What kind of cookie are you gonna start with? - Oo, I think I want to start with just a plain, white surface here, because I have an idea to share which is great for people who maybe don't feel super confident in painting. You know, I think a lot of people, when they hear painting on cookies, they think that they need to already have artistic skills. - You don't! You can just use some brush strokes, it's really awesome. - Exactly. So I wanna share a kind of fun idea for using a resist. And what are you gonna work on? - I dunno, I might just play with different brush strokes, and make this like my sampler cookie. - [Liana] Okay! - [Courtney] Why don't we, while you're showing that, I'll just put all of our lusters on this side, all of our pearl dust, and all our matte colors on this side. - [Liana] Great, okay! So, what I am starting with here is actually a piece of parchment paper. Anything that you put onto a cookie or an edible thing should probably be food safe. - Totally. - Yeah, I was saying earlier, I want to put masking tape on the cookie, and Courtney told me I couldn't do that. - I wouldn't allow her to. - So, I mean, experiment at your own risk. But we thought that this would be a little bit safer. So I'm going to go ahead and just hold that right there. And then I'm also going to use some pearl dust. So let's do this like pretty pink color here. Let's pretend we're having a princess party. Which I'm sure, oo, that really came out fast. I'm sure a lot of you out there have princess parties that you planning for your very sweet daughters. And just gonna put a few in here so I'm like ready to roll. And it's amazing how quickly this stuff dries, so you can really crank through a lot of these in one go. - [Announcer] I have our first question. - [Liana] All right, let's hear it! - [Announcer] Tyler is wondering, do you prefer lemon extract or alcohol? - You can use either. Lemon extract has a ton of alcohol in it, it's like a very high alcohol content, which means you could use the vodka or you could use the lemon extract. It does impart a little bit of a citrusy flavor, which is really nice, and so I actually prefer lemon extract, but you can use vodka in a pinch. - Okay, so I'm gonna go in, I'm using my flat-tipped brush here, and I'm gonna start by dipping it into the extract. And then I'm just gonna go right into my pearl dust. So I'm gonna use this pink one since I poured so much of it out. - [Courtney] I love it. - [Liana] Okay, now holding this down with my hands, and working, so you never wanna like go back and forth like this, you only wanna brush this way. We're just gonna go like this, and get this really nice ombre effect. And then we pull it away, and you have a nice, crisp line! - [Courtney] I love that, I love this like full strokiness, that's awesome. - [Liana] I know, and I like not blending it in too much. - [Courtney] Yeah, that's really cool. - [Liana] So when that's dried, I'll go ahead and do it on the other side with another

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color. - [Courtney] And it dries pretty quickly. So I'm rinsing my brush between color changes in water, but when I go into a new color, I'm dipping into the lemon extract. I'm gonna use a little bit of the pearl. - [Liana] And don't forget, too, after you rinse out your brush with water, to dry it off on a paper towel before you go back into that lemon extract, right? - [Courtney] Yeah, good tip, yes. - [Liana] Yeah, you can tell I made some mistakes in the past. Oo, I love that layering! - [Courtney] The shimmer on top of the color dust, and you can really see the difference. The matte is the color dust, dries really flat, and the shimmer is the pearl dust, and so you get that really beautiful luster. I'm gonna try another one. - [Liana] So I'm going to, so now that my shimmer has dried here, I'm gonna pick a new spot on my piece of paper, and what's nice about parchment paper when it's white like this, is that you can see right through it, so I can see-- - [Courtney] Oh cool, that's a good tip. - [Liana] That my line here is pretty even across. So I'm gonna go back into my extract, pick up some yellow this time, and the same thing. - [Announcer] Next question. Marilyn is wondering, are the pearl dusts really edible? - [Courtney] Hi Marilyn, good question. Yes, all of this has been tested over and over and over and over again, and it's all safe to eat. And that's why you definitely need to be making sure you're buying the food grade brushes and the food grade luster dusts and color dusts, because you wanna be able to eat everything. - [Liana] That's right. (laughs) - [Courtney] You can layer between, you can do matte color dusts on top of luster dust, and you can go back and forth, and there's really a lot of forgiving in this process. We're just being very playful with this. - [Liana] So here is a cookie I did earlier that I'll put on my plate. Another little tip, I like to turn my plate over when I'm working on 'cause it gives you that little bit of a raised surface, and a little edge so it doesn't go flying off the edge. So here I did that exact same technique, but I just had one center point and I just kept turning it around and doing little wedges, so you get kind of a mottled-- - [Courtney] So cute. - [Liana] Little-- - [Courtney] It's like a little color wheel! - [Liana] Exactly! - [Courtney] Love it. - [Liana] So are you, are you, combined your pearl dust and your color dust? - [Courtney] No, this is actually all the pearl dust. I'm using pink, yellow, or the gold, rather, and the red. I'm just, I don't know what I'm doing, I'm playing. You can really just like go over and play with your layers of color. I'm using the flat brush, which is gonna give you kind of a more crisp edge. If you wanted to use a round brush for detail or for something like a softer shade, maybe a flower petal, I would use a round brush. - So while we have you all here, I actually wanna mention something very exciting. We're doing a giveaway! So chances are, I'm assuming you guys don't have all of this cool stuff at home, and the fine people at Wilton have given us all sorts of fun products. - There's actually gonna be four prizes. - Four prize packages. We have here in this bowl, some of the very exciting things that we'll be giving away. - It's not even, it's too much to even remember. - So-- - But it's enough to-- - Decorator brushes, we've got some of this lemon extract, we've got, um-- - [Courtney] Clear piping gel, which is like edible glue. It's pretty awesome. If you watch the class you learn all about that. We've got some food coloring, this is actually like an oil-based one, so you have to be careful. Certain things can only mix with certain types of icings. Buttercream is obviously oil-based, and so you'd need an oil-based coloring agent. That's in here. Some great fondant rollers, these beautiful decorator brushes so that you can be decorating all the time. - So, in order to enter our giveaway, which you're probably wondering how you do, all you have to do is share this livestream that you're watching right now, and leave a comment in the comments section. - Letting us know that you shared. - Yes, you could say, I shared! You can also say, I love you, Creativebug! And we'll say, I love you too. - Yeah, or, I love you, Wilton. You could even tag your friend! - You could do all of these things. - So we'll pick four winners for four different prizes, and that will be next week. - Yes! - So exciting. - And then also, and the meantime, if you are

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wanting to learn more about the cool techniques that you're seeing here from the actual Wilton instructors on Creativebug-- - [Courtney] And not just us. - [Liana] And not just us! You can sign up for Creativebug now and get one month for free. And Allie is gonna post the link to show you how to get that! So, there's that. - And thank you for writing in and asking questions as we go! - I think I'm actually going to work on one of these next. - [Courtney] Awesome, I'm still working on this cookie. - [Liana] Okay. I think I'll work on an orange one just for fun. So, with the, whenever you're working on a darker surface, of course you need to test and see the color is going to work out. I tested this earlier and I know that it's a little bit harder to see some of the shimmer colors, but these ones, the color dusts actually work out really well, and white also can work pretty well on this, so-- - [Courtney] Yeah, there's an actual white matte dust, which is pretty awesome. - [Liana] So one idea is just do to a sort of mandala style, and maybe go around. You can really just kind of doodle on these. - [Courtney] I know, they're a really fun surface. And these are cookies using the Wilton American icing, I think is what it is? No, it's not American. I think it's just called their icing, 'cause it hardens and it's an amazing painting surface. It feels like porcelain. - [Liana] That's right. - [Courtney] And there's a recipe for that in the Wilton class. - [Liana] Oo, so you're doing like a tartan plaid here. - [Courtney] Yeah, I don't know, I'm just kinda playing with the matte versus the luster. Once this is all dry, I could go over the entire thing and make it luster again if I wanted. It's really fun just to kind of go back and forth. This one I did that, I kind of played with some different stuff and wasn't in love with it, so I just covered the whole thing in shimmer, and then I went back with just a wide, flat brush with the color matte to get that stripe. I'm gonna work on a macaron too. - [Liana] Mmkay, what are you gonna do on a macaron? - [Courtney] I think some flowers! I picked these ones up at Whole Foods, and they're already this flower shape, but I'd never seen a macaron in that flower shape before. - [Announcer] Our next question is about the color of the dust that you're using? - [Both] Mm hmm? - [Announcer] Several folks at home were wondering what are the (muffled) colors you're working with? - [Courtney] That is an excellent question, and I actually have no idea. They are in the class PDF, they have so many colors in the color dusts that I couldn't remember all of them. This one happens to just be red and orange. You can see the color names and this is how they come in their packaging when you go to Jo-Ann's to buy them. Um, so I think we're using an actual true red. Orange, I think this might be called Rose or Pink, and this is white. And the color dusts are something similar. But we will have all that info in the PDF for this class, so feel free to check that out, the full materials list. And that's why we're using these colors, they happen to be the ones in the class as well. - [Liana] Yeah, sometimes it's better to have a simplified palette, fewer things to choose from, less chance to get overwhelmed. - [Courtney] Yeah, and if we were mixing warm and cool colors, then you'd get a lot of brown. So it's kind of fun to limit yourself. Stay with these like, pretty warm pinks, reds, oranges. - [Liana] Now, mandalas and these kind of repeating doodles I think are so fun to do. - [Courtney] Oh, that looks awesome! - [Liana] Because you're just doing little shapes! So like here, I just did, I did a dot in the middle, I did a little scalloped edge around each dot, and then I went around and did a little rick-rack effect here, and then just another line of dots. And so you get a really decorative effect here. - [Courtney] That's so cute. - [Liana] But-- - [Courtney] It's nice, you're just responding to the layer prior-- - [Liana] Exactly. - [Courtney] So you don't have a plan in advance. - [Liana] If you're looking for more ideas, actually, I have to show you, I have my little cheat sheet here. This is all puffy paint, and I did this in the (laughs) last month. - [Courtney] I love it. - [Liana] And it's just so I can remember some of my favorite motifs for decorative edges like that. - [Courtney] So you could just check out Dawn's, what Dawn says are go-to shapes, that's what she's referring to. - [Liana] That's right. - [Courtney] That's so cool in her

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art journaling class. - [Liana] Yeah, and then when you're done with that, you just flip it over and you can do some more. - [Courtney] I wanna try a mandala! I'm using the skinniest brush I can find. All right, oo yeah, that white is really nice and saturated. - [Liana] Isn't it fun? - [Courtney] Yeah. - [Liana] I know. - [Courtney] Yeah, these red velvet cookies were looking a little dull. - [Announcer] Next question comes from June. She is wondering, do these dry true to color? - [Courtney] That's a great question. They do dry very true to color, and as you can see, they're pretty saturated the color dust, the matte ones. The shimmer ones when you mix them up are a little bit softer in the way they look in the powder but they do dry true to the color that you are painting with. So that's a great question. - [Liana] So we'll show you some of the ones that we did earlier too, so that you can see how they dry and stay true to color. - [Courtney] And actually, they don't have a weird taste, because you're laying down such a fine amount of pigment, and it's all edible, they don't really change the flavor of your baked good at all. - [Liana] Well, if anything, they'll taste slightly lemony. - [Courtney] Oh, true, because of the lemon extract. But the color itself doesn't change any flavor. But they're just so much more pretty, and probably they taste better because they're pretty to look at. Oh, I love that, that little sun. - [Liana] Another consideration, if you're thinking about going vodka. Go easy on that vodka, unless you like vodka cookies. No judgment. (laughs) - [Courtney] No judgment. Maybe that's your new thing, vodka cookies. Oh my god this is so fun, this is just like doodling all the livelong day here. - [Liana] I know! You can see how we became totally addicted to doing this. - [Courtney] I have to say also, these macarons need some decorating because they're not perfect circles. I also like that you can paint on either surface. - [Liana] I know, oo, that's awesome! - [Courtney] They're so cute. - [Liana] I love that one. - [Courtney] So actually, these two, for example, or any of your cookies, because they're matte, let's say I wanted a little extra something, once they're dry I could use that big blush brush, and cover the whole thing in a little bit of shimmer. So I put that in a separate container, seriously just like makeup, kind of give it a tap. And then let's do it on this guy. Just like shimmer up this whole surface, and it's totally edible, how awesome is that? - [Liana] (gasps) - [Announcer] Next question comes from Cheri, she's asking, once these dry, does the color brush off, or does it stay put? - [Courtney] No, the color totally stays put. You don't have to worry about it. Yeah, color stays in place, especially the painted color. Just the luster dust, I mean as much of the surface it's covering, it's gonna stick, it's just like glitter, so if you covered the entire surface and all that sticking, if you have any extra, then that might come off a little bit, but no, it'll really stay on the surface, this is pretty awesome. - [Liana] Oo, nice. So, now have you done any flowers? - [Courtney] Look at that. - [Liana] Let's see. - [Courtney] You mean like loose painted flowers? - [Liana] Yeah, loose painted flowers. - [Courtney] No-- - [Liana] (gasps) - [Courtney] I want to try it, that's your new thing. Maybe I'll try one too. - [Liana] Oh my goodness. - [Courtney] I should do it. I think a round brush for that is good, 'cause it's gonna be more petal-shaped, so this is a round brush. Now, you asked if they stay on cookies. They stay on cookies, they also kinda stay on your hands, so wash your hands after, because it is a colored pigment here. Fun, all right, and you can mix the color dust and the pearl dust, like if you want some shimmer, but you want a little deeper color-- - [Liana] Oo that's a good idea. - [Courtney] You can totally mix them together. - [Liana] So it's fun, you can just go right back in your palette, just like it's watercolors. - [Courtney] Yeah. It's a lot. But don't use watercolor, don't forget. We're using lemon extract because water can break down the surface of your cookie. We don't have a green stem. We're gonna have to do monochromatic flowers here. - [Liana] I know. - [Announcer] Next question comes from Amber. She's wondering can you dry-brush luster dust onto fondant? - [Courtney] Yes, you can dry brush onto fondant, absolutely. There's actually a technique for that in the class, so

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make sure to check it out. You can. Good questions, you guys. It's actually really fun how versatile and how many surfaces you can use this on. So experiment, play with it. The one thing that you can't use this on is buttercream, because it's got a tacky surface, even the kind that's kind of crusting. Buttercream you can't, you could do maybe some lustering, but you can't really paint into the surface with like finite strokes. And Robin goes through all of that in the class. I don't know, do these look like flowers? - [Liana] If they had little green stems, they would. But, you know what you could do. - [Courtney] Liana's a little disapproving of my flowers. - [Liana] Is get out your icing gels. - That's true, you could. - And have a whole other setup here, where you could add a little bit of lemon extract to that. Right? - Yes, that's true. Yeah, that's also very concentrated color. I don't know, I'm kind of loving the one I started with. - [Liana] I know! These two look like they go together. - [Courtney] They do, I love that-- - [Liana] (kissing) - [Courtney] They're like, cookies from the MoMA. - [Liana] (laughs) And then show them the ones over here that you decorated earlier! - [Courtney] Oh yeah, lettering is not my forte, but if you watch Michaela's lettering class and you're great at lettering, you can actually write things on your macarons. You could do initials for a wedding, you could um, write thank you. So you could pick up a store-bought macaron, because actually macarons are kind of hard to make at home, and then you could personalize them! You could paint a few, you could putt a little message. This one I thought just needed a little bit of shimmer, so this is just the gold color dust in the pearlized version, so the pearl dust. And then I just did a simple, super quick stripe. So kind of all of these cookies I think, I feel like need a little bit of shimmer. So we could add them wet or dry, which is awesome. You can use both the color dust and the shimmer dry. I have to say that the color dust is a little bit harder to work with when it's dry because it's so matte-finish. It can look a little mottled or splotchy if your technique is not perfect. So I would go the forgiving route. You can use the shimmer dry or wet, and then I would stick with the color dust. The matte one, just wet. - [Liana] And should we show them the cookies that the professionals did? - [Courtney] Yeah, let's show you the real cookies. So if you haven't checked out the class yet, please do. Robin shows some amazing techniques for surface design. - [Both] Look at how beautiful these are! - [Courtney] So some of these are icing, colored icing. The same icing we were working on. And then some of them are actually fondant-covered cookies. So she shows you how to do some really soft kind of painterly techniques. This is called brush embroidery. This is using icing to paint with. So that technique you would learn in the class. But then on top of it, the things that Liana and I showed you, just using the color dust to kind of embellish. - [Liana] So it adds so much depth to your flowers. Gina, are you getting that? Can you see? Oo. And then you get a nice sparkle. How pretty is that? (laughs) - [Courtney] So you can see there's so many options and possibilities. Remember, if you wanna try this, make sure to share this live shoot, and comment so we know that you've shared, and we're gonna pick four winners who get to win al of this fun stuff to decorate their cookies, play with the pearl dust and the color dust. There's gonna be different prize packs, so we'll announce those next week. - [Liana] So, we will notify you in the comments section. We will also send you a Facebook message if you won. - Check your messages! - So check your messages! Be on the lookout! It might be you. - And we do these live shoots every Tuesday and Thursday. We love all your comments and questions. We often do giveaways, so check back. We have a lot of fun stuff coming up for the rest of the summer, and we'll see you on Thursday. - No. - No, today's Thursday! - Today's Thursday. - We'll see you on Tuesday. I definitely need a weekend. (energetic music)

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