

Shopping List

Edibles

- Sattina vanilla biscuit mix 500g
- Sattina sugarpaste (250g packs are available in a range of colours)
- Sugarflair lustre colours
- Wilton paste food colours

Equipment

- LissieLou cutter & embosser set
- Selection of brushes
- Cornflour pouch or dusting of icing sugar
- Small rolling pin

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Create Fabulous Cake Toppers & Cookies

With LissieLou Cutter & Embossing Sets

We Love LissieLou & Think You Will Too! Making cake toppers and decorated cookies has never been easier – simply choose your design, cut out, emboss, and decorate to suit the theme of your party or occasion.

In this tutorial we will show you step by step how to create a rocket cookie cake topper but once you know the technique, you can apply it to any shaped LissieLou cutter and embossing set.



Cookies Make Great Little Gifts & Cake Toppers

We used the Sattina vanilla biscuit mix which is perfect for cutting out and baking biscuits as the biscuit dough holds its shape perfectly when baked.

A 500g tub will make approximately 15-18 biscuits using the LissieLou cutters and the instructions are easy to follow as you simply add water, a little butter, mix and bake.

Handy Hint:

Use butter at room temperature or you can grate the butter into the mix if using straight from the fridge.

Chill the dough in the fridge for 30 minutes before rolling and cutting out.



Decorating With Sugarpaste & Edible Paint



a. Once your cookies have cooled, they are ready for decorating. Sprinkle a little cornflour or icing sugar over your worktop then roll out some sugarpaste to about 5mm in thickness.

Position the embosser onto the icing, press down, and then carefully remove to leave the rocket design embossed into the icing.

b. Position the rocket cutter over the embossed design and press down firmly. Remove the excess icing from around the cutter to leave a perfectly cut out rocket. Attach to the biscuit with a thin layer of your favourite jam.

Handy Hint:

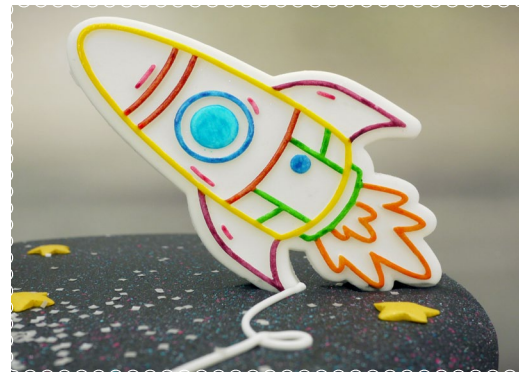
Choose a seedless jam and spread over the biscuit leaving a 5mm gap all around the edge so that it does not ooze out when the icing is applied.

c. To paint the rocket silver, mix some Sugarflair satin silver lustre dust with a little rejuvenator spirit or water.

Using a fine brush, carefully paint the rocket design following the raised pattern on the icing then leave to dry for at least 10 minutes.

Handy Hint:

It is really important that you use a good quality fine paint brush!



Using this technique, you can decorate the rocket and all other LissieLou shapes in the colours of your choice - from black and white to bright and colourful like the rocket and spaceman featured on our space cake.

Handy Hint:

To make icing toppers instead of cookies, use modelling paste instead of sugarpaste so that the icing sets hard.

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