

Dressed-Up DESSERTS MADE EASY

FAMILY FEATURES

Desserts can seem even sweeter when dressed especially for the occasion. Serving unique flower and butterfly-topped cupcakes for a garden-themed party, monogrammed cookies for a family reunion, or a show-stopper birthday cake definitely makes the celebration more memorable.

Even without a dab of decorating experience, dazzling results can be created in your own kitchen. Picture-perfect cake borders, flower bouquets, cupcake toppers, accent bows, sports and patriotic designs, and more are just a punch away.

It's so easy and fun, too. Use punches with various inserts to cut or punch shapes from Sugar Sheets. These thin, sweet sheets are actually edible decorating paper. When shapes cut from the sheets are placed directly on a surface covered in icing or fondant, they blend right in. They can also be used to create multi-layered and three dimensional toppers. Simple, sophisticated or sensational — whatever your style or the occasion, you can do it.

The dessert table will never be the same once you punch, cut and decorate. The decorating experts from Wilton share some tips to get you started.

**PUNCH.
CUT.
DECORATE!**

Sugar Sheet Decorating

Start with edible, flexible Sugar Sheets. Available in solid colors and lively patterns, even the alphabet, these sheets are ready-made — no prep, no mess. Sugar Sheets have a light sweet flavor that works well with buttercream or fondant-covered treats.

Simply punch or cut these sweet sheets to create uniform designs and shapes for your sweet treats.



Spiral Cutting Punch Insert

Quilling Loops with Sugar Sheets



Step 1 Use Rotary Cutter or knife to cut strips of Sugar Sheets in lengths listed in project instructions.



Step 2 Start with shortest strip. Brush one end with damp brush, bend strip over to form a loop and pinch ends together to secure.

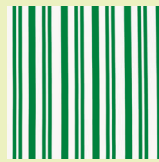


Step 3 Repeat for next largest strip, forming a loop around first loop. Brush end with damp brush and pinch ends together to secure.



Step 4 Repeat with next largest strip.

See Quilled Flower Cake and Cookies recipe for instructions on how to use quilled loops to create a flower.



Sugar Sheets



His and Hers Cookies

Possibilities are endless. Think personalized birthday party favors, an edible family tree for a family reunion, school events, bake sales, decorating activities for kids' parties ... and more. See step-by-step directions on www.wilton.com.



Butterfly Landing Mini Treats

Delicate butterflies hover on petit fours or cupcakes to brighten any dessert table. Make these beauties in an instant. Visit www.wilton.com for complete instructions.



Quilled Flower Cake and Cookies

This unique, colorful cookie pop-topped cake is a sure-fire showstopper dessert. The quill flower petals are easy to make with strips of Sugar Sheets that are shaped into groups of loops. Just the right casual dessert for kids or adults, cookie or cake lovers alike.

Cake makes 15 servings. Cookies each serve 1.

4-cavity Round Cookie Treat Pan
Sugar Cookie Dough for Cookie Pop Pans (available on www.wilton.com)

Cookie Sticks
Leaf Green Icing Color
Royal icing (recipe available on www.wilton.com)

2 cans (16 ounces ea.) White Decorator Icing
White, Bright Yellow, Yellow, Bright Pink, Light Pink, Bright Blue, Blue, Bright Green Sugar Sheets! Edible Decorating Paper

4-inch Round Cutter

Black FoodWriter Edible Markers

Piping Gel

9-inch Round Baking Pan

Preheat oven to 350°F. Spray 4-cavity round cookie pan with vegetable pan spray. Press cookie dough into pan cavities, filling 2/3 full; press cookie sticks into dough. Bake cookies 10 to 13 minutes or until lightly browned. Cool cookies in pan on cooling grid 10 minutes; remove from pan and cool completely.

Place cooled cookies on cooling grid over a parchment-lined cookie sheet. Cover with thinned leaf green tinted royal icing; let set until firm.

Remove white Sugar Sheet from plastic backing. Using round cutter as a guide and black FoodWriter marker, trace 4 circles on the back of the sheet. Cut out circles and attach to iced cookie pops with piping gel. Let dry.

Bake your favorite 2-layer cake recipe or mix in 9-inch-round baking pans. Cool cake in pan on cooling grid 10 minutes.

Remove from pan and cool completely. Stack cooled cake layers on cake board or serving plate; spatula ice with white icing.

Cut 5/8-inch-wide strips from bright green Sugar Sheet. Attach as bottom border to cake, using piping gel if needed.

For flower center, cut 1/4 inch wide x 5 inches long bright yellow Sugar Sheets strips with rotary cutter or scissors; position end of quilling tool over end of strip. Twist quilling tool to wind strip around. Continue twisting to create a spiral, guiding end of strip around tool with your other hand. (Can also be made without quilling tool; simply roll Sugar Sheet strip tightly in a circle). Secure end with piping gel; set aside.

For flower petals, cut strips of desired colors of Sugar Sheets 1/4 inch wide x 3-1/2 inches long, 2-1/2 inches long and 1-1/2 inches long (10 each required for full flower; 7 each for half flowers).

Start with shortest strip. Brush one end with damp brush and bend strip to form a loop; pinch ends together to secure. Repeat for next largest strip, forming a loop around first loop. Brush end with damp brush and pinch ends together to secure. Repeat with largest loop. Continue building groups of loops to form flower petals. Arrange flower petals as full flowers and half flowers on cookies and cake, securing with piping gel.

Cut 1/4 inch wide x 3 to 5 inches long bright green Sugar Sheet strips. Twist into swirls and "s" shapes and attach to sides of cake with piping gel. Insert Cookie Pops into cake top.