



CookieCon 2023

Orlando, Florida



Recipes , Tips & Instructions from Chef Nicholas Lodge

Following are two recipes Chef Nicholas developed to use in his Flower Pro and Katy Sue Designs food-safe silicone moulds for CookieCon 2022.

On the Nicholas Lodge School YouTube channel there are over 100 videos, many of them focusing on cookies or cakes and flower techniques that totally work on cookies as well.

Check out the “Rustic Cookies” YouTube video from CookieCon 2021 showing the Flower Pro Small Log Slice mould as referenced in the three YouTube videos for CookieCon 2022.

www.YouTube.com/NicholasLodgeSchool

Search for these three related YouTube videos titles for CookieCon 2022:

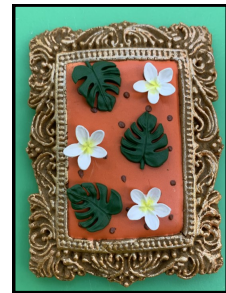
Video 1 - “Creating Perfect Cookie Dough,” Features cookie dough to be used in Flower Pro and Katy Sue Designs silicone moulds.



Video 2 - “Vintage Chic Cookies”



Video 3 - Finishing touches to “Vintage Chic” and “Jungle Chic “ cookies.



Recipes:

Cookie Dough

“French Honey Cookies”

Yield = 505 grams

Many European cookies are made from a cooked dough, especially many of the types of German Gingerbread as well as Scandinavian countries. This is ideal if you don't have a heavy duty stand mixer as the dough has to cool down a bit before it can be used. This dough can be stored at room temperature in a cool environment and best of all, it's very easy to make! This dough has a vanilla base but you can add lemon, orange or lime zest. Replace 50 g of the flour with cocoa powder or add dried culinary lavender, etc. to create your own special tasting cookies!

(Cont.)

Ingredients:

75 grams granulated sugar (superfine (or Caster) or raw / unbleached sugar

3 Tablespoons honey (lavender, wild flower, Acacia, clover, etc.) I use a raw and unfiltered honey but it must be a pourable type of honey or Golden Syrup, Agave nectar, cane syrup or brown rice syrup (Tip: Spray your tablespoon with cooking spray for ease of measuring the honey or syrup.)

1 Tablespoon water

1/2 teaspoon Nielsen Massey Pure Madagascar Bourbon Vanilla Bean Paste

100 grams salted French or European style butter (cubed and well chilled)

265 grams all purpose flour, sifted

Method:

1: Put the sugar, honey, water and any zest or flavoring, like Nielsen Massey Lemon Compound, in a large shallow saucepan.

2: Bring the mixture to a boil stirring constantly. Once at a rolling boil, remove the pan from the heat and stir in the cubed butter, stirring until melted.

3: Stir in flour gradually until you have combined all the flour into the mixture. Scrape dough out of the pan and onto work surface and knead the dough until a smooth dough is formed. Cut dough in half and place on a piece of plastic wrap, flatten out and wrap each piece of dough tightly and leave wrapped dough on counter top to cool down, approximately one hour.

Preheat oven to 350 degrees F.

Note: If you are not immediately making cookies, wrap the dough in plastic wrap and put into a zip-top bag. The dough can be stored at room temperature environment for several days.

“Rich Chocolate Cookies”

Yield = approximately 797 grams

Ingredients:**Dough:**

180 grams French or European style salted butter, softened (European butter has an 82% butterfat content)

215 grams super fine sugar or Caster sugar

50 grams cocoa powder

1 large egg, beaten (approximately 54 grams of the whole egg)

1/4 teaspoon instant espresso coffee (like Medaglia Doro)

1/2 teaspoon Nielsen Massey Pure Chocolate Extract

1/2 teaspoon Nielsen Massey Pure Madagascar Bourbon Vanilla Bean Paste

310 grams all purpose flour

Note: No need to sift or sieve cocoa powder or flour.

Method:

Combine the egg, instant espresso coffee with the chocolate extract, vanilla bean paste, stirring until the coffee granules have dissolved and set aside.

1: Cream the butter and add sugar to the butter and continue to beat until light and fluffy, on medium to high

speed. (Tip: Use a mixer paddle with a silicone blade on your stand mixer.)

2: Add the cocoa powder, mixing on slow speed until incorporated.

3: Add the beaten egg and vanilla mixture and mix on medium speed until incorporated.

4: On low speed add the flour slowly and once all has been added mix until the dough starts to pull away from the sides of the bowl.

5: Divide dough in half and wrap each half in plastic wrap and place into refrigerator for 45 minutes to 1 hour to chill before use.

6: Bake cookies at 350 degrees F (175 C) for 9 minutes for the medium size frame and all other cookies for approximately 7-8 minutes. (Oven temperatures may vary. Do not over bake.)

This cookie dough can be frozen and works perfectly for the Nicholas Lodge Flower Pro and Katy Sue Designs silicone moulds. This dough does not spread. I also recommend using the pink perforated silicone baking mats by Arlene Chua (www.chuacookie.com) These baking mats help to provide even bases and no spreading. Also, use a double stack of cookie sheet pans (jellyroll pans) placed upside down so the bottom of the pans are facing up, with the baking mat on top for best results when baking these cookies.

For KSD (Katy Sue Designs):

Medium Vintage Frames mould use 50 grams cookie dough

Large frames use 75 grams cookie dough

Lace & Heart Topper 40 grams cookie dough (This mold can be used as topper on cupcakes too!)

Fill the mold cavity by scaling dough, press an acrylic disc or rectangle on top, press down, place face-down onto silicone baking mat in position and peel back using the KSD tab at the top of the mould to release the cookie dough.

Wood Panels:

Roll out dough 1/4" / 6 mm, approximately.

Press wood panel silicone mat with the wood grain in the horizontal or vertical position using a NL Acrylic Rectangle press to achieve even pressure and remove from the dough.

Cut with 3" / 7.5 cm square cutter (or size of choice.)

Press and pull using a metal serrated cake scraper / comb on the right and left hand sides.

Lift up with FlexiScraper and place onto baking mat.

Lightly paint a "white wash" over using White airbrush color (Simi Cakes) or white edible artist paints (Sugarin) with water using needle-tip bottle applicator or small fine spray bottle, or white powder (Nicholas Lodge) and water. This application of white-wash can be very light or watery as desired for that shabby / vintage chic look. Or, use colors of choice to color frame. You may use powder, air-brush, metallic or pearl edible food paints, adding water to dilute, as this wash does not need to be too thick. Do this prior to baking for that vintage look.

Using a white base and adding dust, like Periwinkle, looks lovely, as this will be opaque for a pastel frame on a chocolate cookie. Once the "wash" has been added, bake the cookies.

Other recipes:**Royal Paste:**

100 grams of pre-made royal icing

Meringue powder

Add 1 level teaspoon of Tylose or CMC.

Mix together by hand. This mixture will form a “marshmallow-like” type of icing.

Wrap in plastic wrap and place in a Mylar or zip-top bag and place into a plastic container with a tight fitting lid and leave for a few hours.

When Royal Paste is needed, take from the bag what is needed of the base and add powdered sugar and a little vegetable fat / shortening (Crisco©) and together until it is no longer sticky. If a color is desired use powder or gel color.

This paste is a quick version of pastillage and it dries quickly and can be rolled out and cut into shapes, like for the frames, pressed into basic moulds like the Succulent Pots Mould. It is not elastic or flexible like traditional gumpaste or FlexiPaste and tastes like dry royal icing.

Metallic Icing:

(This was used on the terrarium cookies.)

Take desired amounts of metallic edible luster or metallic dust and combine with an equal amount of 10X powdered sugar or icing sugar. (For example, 1 teaspoon of dust + 1 teaspoon powdered sugar.) Mix together well to combine and add vodka a few drops at a time and mix until you have a stiff toothpaste-like consistency. Slowly add piping gel, a little at a time, to achieve a piping consistency icing. Use in extra small parchment bags or tip less bags. Add additional piping gel as needed if it dries out. If desired, store in an airtight container, adding additional piping gel as needed.

On the terrarium cookies, for elevated metallic strand, I painted uncooked angel hair or regular spaghetti noodles with the same metallic dust used for piping and mixed with orange or lemon oil.

Let dry in positioned in a Styrofoam block. Use tweezers or gloves to handle. You may also pipe in other colors, like peach royal icing, let dry and paint using edible food paints, adding some pink to the gold to make a rose gold and paint the spaghetti with this to match.

“Vintage Chic “ Cookie Designs

Once the cookies are baked the creative fun can begin!

Many years ago I created the “reverse cookie” or “upside down cookie” which is a cookie that has a beautiful texture, like my small log slice, or a planter. Using the Katy Sue Designs Wood Panel the traditional flooding is done on the bottom of the cookie, not the top, so as not to cover up the incredible details. But a Customer would not prefer getting a dry tea biscuit, (as they are called in the UK,) that is an un-iced cookie. It is the same as a flooded or iced cookie or biscuit, except the icing is on the bottom of the cookie...not the top.

Flood the backs of the cookies, once cool, with Royal icing using my recipe which may be found at:

www.nicholaslodge.com and click on Recipes and Templates

For meringue or dried egg white Royal icing, to each 100 grams add 6 grams of water using a high precision digital scale. Tare the scale to 0 and add the water using a syringe or pipette and finish off the last gram or two with a small spray bottle, also filled with water. Mix in the water and color of choice. (Note: Use the NL Eucalyptus dust. Wilton Juniper Green is lovely sage color, but remember, when using paste or gel colors they contain glycerol and/or glycerine, and this keeps Royal icing softer, but also requires longer to dry. Or, use a trend color or color of choice, like a Pantone color of the year. In 2022 the Pantone Color of the Year is Periwinkle; a shade of purple, perfect for wedding cookies. Use NL Deep Purple Dust to match purple on the aloe succulent, (longer succulent in terracotta pot).

Leave icing to settle and air bubbles to subside and come to surface, tapping the container to break or pop the bubbles every few minutes.

Place in a parchment or tip less bag, (on tip less bag secure with a craft or clean hair rubber band.) Cut off the end to approximately a Number 1.5 or Number 2 tip size. Outline and flood.

Dry In food dehydrator at 115 degrees F (45 C) as icing is hydroscopic and this will set the icing shell and give nice gloss. For flooding Chef Nicholas preferred using dried egg white Royal icing, but meringue powder Royal works fine as well.

On the Katy Sue Designs “Medium Vintage Frame” cookie, flood the inside of the frame with flooding Royal in color of choice by using 10 ml for medium frame or 20 ml for large frame of icing sucked up in a large syringe and then dispensed into the cavity of the cookie.

A thinner layer may be flooded using the syringe and 5 ml. Or use a traditional flooding method. (Note: By using a syringe it is easy to deposit exactly 10 ml into the frame opening, meaning the same exact amount will be applied into each cookie cavity, so cost, drying time, ect. will be the same for each cookie.) Allow to dry.

If desired, cut an edible image 65 mm / 6.5 cm x 40 mm / 4 cm. Spread a very thin layer of NL Super Bond or piping gel on the back of the image and gently press down with a soft brush. Allow to dry.

You could flood in color of choice, say in red, and cut out an edible image a little smaller. This will give the effect of a framed print with a mount.

Also, a Royal paste or gumpaste / FlexiPaste or modified fondant rectangle could be precut to the same size as an edible image, dried and painted like an oil painting, water color, etc. and attach as an edible image or

use directly into the cookie frame.

You may pipe around the outside a decorative border of choice using a Number 1.5 or 2 piping nozzle or tip. The Katy Sue Designs Succulent Pots Mould offers an innovative mold and option for creating mini succulents to complement the Flower Pro Ultimate Succulent Mould. These small succulents may be used to decorate cookies.

Pastes that are suitable to use include modified sugar paste or rolled fondant by taking 60 grams of paste in the color of choice and adding 1/4 teaspoon of Tylose or CMC and 1/4 teaspoon vegetable fat / shortening. This paste is suitable for the Succulent Pots Mould, or more basic molded items like the Urns and Pots Mould or the Alpha Pots Mold, etc.

You may also use Royal paste. (See recipes and template.)

You may also use a 50/50 paste (made with equal amounts of flower paste / gumpaste and sugar paste / rolled fondant, modelling paste or marzipan.)

Chef Nicholas used FlexiPaste for this, which is his own paste formula manufactured by Sugarin and available at www.nicholaslodge.com

or from

www.Sugarin.na and also from www.nicholaslodge.in and click on Click on North America

Also distributed in Canada through Icing Inspirations by Chrissie Boon

Looking at the Succulent Pots Mould from right to left this, is the recommended ball size using the Flower Pro Size Guide:

Facet Pot = Pot use a Number 10 small / Succulent flower use a Number 7

Hexagonal Pot = Pot use a Number 10 / Succulent flower use a Number 8

Stripe pot = Pot use a Number 9 / Succulent flower use a Number 9

For succulent planters use the succulent pots.

Make half relief succulents by using Number 6 large ball of paste (1/4 below and 3/4 above the Size Guide hole in the largest 6 pointed cavity and then cut in. Half and glue on overlap. Repeat with medium 6 point cavity using Number 6 ball of paste (1/3 below and 2/3 above Number 6 hole.)

Center is Number 3 attached onto piece of angel hair pasta or spaghetti with a little glue, then press into The triple center mould as shown on Flower Pro Ultimate Succulent Mould YouTube videos part 2, where Chef Nicholas demonstrated the small, mini and micro succulents.

Watch the YouTube video for tips on creating these amazing succulent pots for cookies, etc.!

www.YouTube.com/NicholasLodgeSchool

See Jungle Chic Cookies YouTube.

Prepare cookies as desired or try metallic frames, flood orange with brown dots piped while orange is still wet. Cut inserts with modified rolled fondant, Royal paste embossed with Katy Sue Designs Zebra or Cheetah like using wood grain texture mat.

Paint. Use small foam roller, edible pens, etc.

Using the Mini Jungle Leaves use FlexiPaste, Royal paste, gumpaste.

Lightly brush mould with a short haired paint brush very lightly with vegetable fat / shortening.

Banana type leaf:

Take a Number 7 small ball of paste (goes through Number 7 hole on Size Guide) in shade of green of choice. (Use Foliage Green FlexiPaste), roll into a 1 1/4" / 32 mm carrot, place into the mould (pointed end of carrot in tip of leaf) and work down towards the stem using a cosmetic sponge or foam wedge.

Using the FlexiScraper in a sawing action, skim off any excess paste, remove using needle end of Companion

Tool (the "Nick Stick") To aid in release, trim the stem with scissors or remove it with scissors, if piping a Royal icing stem.

Bunch of Bananas:

Use a Number 6 yellow FlexiPaste, modified rolled fondant, Royal paste, etc. paste in the medium 6 point cavity in the top right hand part of the Flower Pro Ultimate Succulent Mould, fill and remove, brush glue over half of 3 leaves and fold in half to form 3 bananas. Bend to shape and allow to dry in crate foam. Once dry, paint with chocolate dust mixed with vodka or gel color / vodka or brown food art pen.

Fern:

Same as for the banana leaf using a Number 6 (1/3 below & 2/3 above hole on Size Guide.)

Monstera Swiss Chese plant leaf and heart shape leaf:

Same as for the fern but use cone shape in choice of color or use grey, yellow or peach and paint with edible silver, gold or rose gold / copper.

Anthurium:

Take a 2" / 50 mm piece of angel hair pasta, brush tip with piping gel, corn syrup, edible glue, FlexiGlue (for FlexiPaste recipe and video, please visit:

www.nicholaslodge.com

Click on recipes and templates and look for FlexiGlue

Insert into a Number 3 small ball of dark lemon paste, stretch down to make 1/2" / 13 mm long bending top 1/3-1/2 over like a banana shape. Texture over surface using needle end of companion tool and allow to dry a little.

Press Number 6 red into the heart shape leaf cavity, remove and place onto cosmetic sponge with hole, using the ball end of the Companion Tool hollow were center yellow part will be, brush with a little glue around the base of the center and thread through flower at an angle to secure.

Turn upside down and dry on convoluted crate foam former until dry.

Once dry, use green food pen to make stem green or paint with green dust / vodka. Let dry.

Break pasta to desired length and make hole in cookie with a scribe tool to insert the pasta stem into or break off pasta at flower base and pipe a stem with green Royal icing.

To make a leaf, use green instead of red and soften edge on back with the needle tool end of the Companion

Tool. Dry on convoluted crate foam former.

The anthurium, monstera, banana leaves and bananas may be brushed with vegetable fat / shortening to make them shiny.

Flower Pro Ultimate Filler Flowers Mould

Plumeria:

Use Number 4 small ball of paste.

Brush cavity with a little shortening.

Press ball in center of mould, work paste into 5 petals using Dresden tool. Remove and place into convoluted crate foam former to dry. Dust a little yellow dust or use yellow food pen for center. Attach flowers with piping gel or NL Super Bond.

Photo highlights from three of the Nicholas Lodge YouTube videos:

Creating Perfect Cookie Dough

Vintage Chic Cookies

Jungle Chic Cookies





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